

Antojitos

Ensalada de Casa con Jalapeño y Limon Verde 🔥 Trébol's House Salad with a Jalapeño Lime Vinaigrette	6
Guacamole con Chiles y Ajo 🔥 Caramelized Garlic with Serranos & Organic Avocados	8
Ceviche de Atun con Chile's, Pepino's y Fruta Smokey Albacore Tuna Ceviche with Cucumbers & Citrus Supremes	10
Ensalada de Espinaca con Calabacitas, Manzanas, Nueces y Vinagreta de Cidrio 🔥 Spinach Salad with Spiced Winter Squash, Elstar Apples, Candied Walnuts & a Spicy Cider Vinaigrette.	9
Anchiote Camarones ala Yucatan Sauteed Anchiote Marinated Spot Prawns with Slaw, Queso Anejo & a Carrot Habanero Salsa	11
Musculo's con Tocino y Manzanas Black Mediterranean Mussels with Mesquite Smoked Bacon & Elstar Apples	11
Panuchos 🔥 Small Fried, Filled Tortillas with Black Beans & Topped with Pulled Chicken or Veggies, Lettuce & Queso Anejo	8 Chicken 7 Veggies
Tacos Probaz de Jabali, Pescado y Rez Trébol's Taco Sampler (Wild Boar, Fish & Braised Beef)	10
Tingas Slow Braised Pulled Chicken Tostadas with Chiffonade Greens, Aged Cheese & Creme Fraiche	10
Cordorniz en Adobo con Mole de Nueces Grilled, Marinated Boneless Baby Quail with a Smokey Peanut Mole.	12.5

Cena

Pollo en Fuego Lento con Arroz y Salsa de Guajillo Slow-Braised Draper Valley Chicken with a Guajillo Salsa & Citrus Basmati Pilaf	17
Atun a la Parrilla con Calabacita Gratin, Vinagreta de Limon y Verduras Grilled Albacore Tuna with a Winter Squash, Potato Gratin, Spicy Lemon Vinaigrette & Braised Spinach	17
Enchilada con Camote, Espinaca, Cebollas, Queso Fresco y un Huevo Frito 🔥 Traditional Enchilada with Yams, Wilted Spinach, Caramelized Onions, Queso Fresco & a Fried Egg	16
Layuda con Frijoles Negros, Pollo Cocinado en Fuego Lento y Salsita de Aguacate House Made Flat Bread topped with Braised Chicken, Black Beans & Avocado Sauce	14
Bocadillos de Frijoles Negros y con un Ensalada de Jicama, Pomelo 🔥 Spicy Black Bean Fritters with a Grapefruit Jicama Salad	14
Caldo de Mariscos Seafood Stew with Calamari, Spot Prawns, Mussels & Albacore Tuna	18
Sopa de Pappardelle con Apio, Broccoli, Salchicha de Cumino y Chile 🔥 Pappardelle Pasta with a Creamy Cumin Sausage, Celery Root, Broccoli & Queso Fresco	16
Puerco en Fuego Lento con Gnocchi y Higos Slow-Braised Pork Shoulder with a Celery Root Gnocchi & Black Mission Fig Compote	18
Trébol Torta Hamburguesa, con Mayonesa de Jalapeños, Escabeche y Verduras Trébol Ground Sirloin on a Hearth Baked Bun, Jalapeño Aioli, Pickles, Mixed Greens Add Bacon \$1 Add Asadero Cheese \$1 Add Guacamole \$1	9

Choice of Tacos

Served with Drunken Beans & Cabbage Slaw

Verduras 🔥 Veggies	12
Carne Asada Braised Beef	12
Pescado Fish	16.5

Choice of Chilaquile's

Verduras 🔥 Veggies	12
Carne Asada Braised Beef	12

Ask your server about the 3 course special (Sun-Thurs)

🔥 Denotes Vegetarian or Vegan Entrees

12/02/09

Chef & Owner - Kenny Hill

Sous Chef - Mike Wilkinson

Beverage Manager - Tony Pepe

20% gratuity for parties of 6 or more