

Good Food **GOOD VIBES**

14K GOLD GUACAMOLE 18

*Fresh avocado, cilantro, serranos,
onions, tomatoes, lime juice, edible
14K Gold*

CHILE CON QUESO 13

Melted white cheese with chile & pepper dip

LOADED NACHOS 18

*TEX-MEX tortilla chips covered with cheese,
suadero beef or chicken tinga, beans, jalapeños
sour cream, guacamole & pico de gallo*

CHICKEN WINGS 12/20

(6 or 12) Chicken wings with your choice of flavor :

*BBQ, Thai chili, mango habanero, teriyaki,
garlic parmesan, buffalo or naked.*

CAESAR SALAD 12

*Traditional caesar salad with lettuce, croutons,
parmesan cheese, and caesar dressing.*

ADD Grilled Chicken [6]

ADD Beef Suadero [6]

ADD Grilled Shrimp [6]

STREET CORN 10

*Yellowcorn, mayo & crema, parmesan cheese,
lime juice and Tajin*

CUBAN SANDWICH 16

*Grilled chicken sandwich seasoned to perfection with
lettuce, Oaxaca cheese, tomato, onion, mustard, and
mayo. Served with potato chips or substitute a house
salad for [2]*

ENCHILADAS VERDES 28

*Filled with Chicken Tinga and cheese, creamy
homemade salsa verde with a
side of white rice & black beans*

320 W 7th ST, DALLAS TX 75208



SHRIMP CEVICHE 20

Shrimp Ceviche, pineapple, cucumber, pico de gallo, avocado side of totopos

AGUACHILE 20

Shrimp submerged in a spicy sauce with chili peppers, lime juice, cilantro, slices of cucumber and purple onions, side of corn chips

STREET QUESADILLA 15

*Oaxaca cheese, flour tortilla, side of pickled jalapeños, sour cream guacamole & pico de gallo
choose protein:*

*Suadero beef, Chicken Tinga or Veggie
SHRIMP QUESADILLA [18]

TACO PLATE 15

(3) Tacos with home-made tortillas, onions and cilantro, rice & beans & a side of jalapeño sauce.

choose protein:

*Suadero beef, Al Pastor ,
Chicken Tinga or Chicharrón in salsa verde*

**TACOS DE CAMARÓN [18]*

TOSTADAS DE TINGA 14

Shredded Chicken marinated in a chipotle sauce, black beans, queso fresco, crema & a side of green sauce

TROVE BURGER 14

Patty of ground beef, ham, Oaxaca cheese, lettuce, onions tomatoes, avocado, mayo, side of potato chips

PINCHE HOT DOGS \$8

*bacon wrapped cheddar dog with ketchup, mustard, mayo & pico de gallo.
choose a Jalapeño- cheddar dog or a regular cheddar cheese dog with a side of potato chips*

14K GOLD ICE CREAM 12

Vanilla Ice cream, Cajeta Caramel, floated in Liquor 43 Horchata & Galletas Marias

**LATE NIGHT KITCHEN OPEN ALL NIGHT
Till 2AM**

TROVE

SIGNATURE COCKTAILS



THE MONROE 16

PATRON Silver Tequila, lime, agave, gold salt, splash of sparkling rose, atomized rose water



PLATINUM PALOMA 16

ESPOLON Tequila, grapefruit, orange, lime, grapefruit soda, gold tajin



THE VERSACE 25

LALO Tequila, Dragon fruit puree, lime juice, tajin, Alma Finca orange liqueur



THE CROWN JEWEL 18

Don Julio Tequila or Illegal Mezcal lime, raw agave, Serrano Dissent Topped with Red Cab Wine (The Blood of the Royals)



CRYSTAL WATER 16

ESPOLON Tequila, lime, Topo Chico, tajin. (ranch water)

Substitute with Patron silver for [2]



CARAJILLO 16

Chiapas espresso coffee by ely, Licor 43 & 14K Gold Salt



THE WELDING 18

*Woodford Reserve, cinnamon, simple syrup
Angostura, Xocolatl mole, Regan's orange, (Old Fashioned)*



THE ELIZABETH TAYLOR 16

Grey Goose, lemon, La Marca sparkling rose, Giffard creme de Violette



CAZUELA PALOMA 65

Cazadores Tequila, BIG CANTARITO, grapefruit, orange, lime, grapefruit soda, gold tajin
(MINI 4 PPL)

PLEASE DRINK RESPONSIBLY





THE TROVE-TINI 17

Your choice, Cazadorez tequila, Aviation Gin, or Grey Goose Vodka, Soho Lychee, Creme de violette, agave, lemon. The perfect Lychee Martini



TROVEESPRESSO MARTINI 16

Your choice, Casamigos Blanco tequila, or Grey Goose Vodka, french vanilla, Frangelico Hazelnut, Chiaspas espresso coffee by Ely, cinnamon



HOLLYWOOD MULE 16

Grey Goose, lime, juice agave & ginger beer



HUICHOL 25

Don Julio 70 Tequila, fresh pineapple juice, lime, hibiscus



THE COCO CHANEL 16

Titos Vodka, St. Germaine, Hibiscus, Coconut Grapefruit & Lime Juice Served Frozen



ROYALTY BABY 16

Montelobos Mezcal or Espolon tequila, mango, fresh lime juice, orange liqueur, Gold Tajin (WRITE A WISH)



Trove Margarita 15

Espolón Tequila, triple sec, fresh lime juice , agave, silver salt, tajin

add a flavor [1]

Ask for available flavors Frozen of the day



BLUE DIAMONDS 45

Clase Azul tequila, Alma Finca orange liquor, lime juice, Raw agave perfect skinny margarita

VINO

	GLASS	BTL
TROVE Red Wine	10	—
TROVE White Wine	10	—
MIRAVAL Rosé	13	50
LAMARCA Prosecco & Rosé	13	50
LUC BELAIRE	—	100

CERVEZA / Seltzer

MODELO	8
CORONA	8
PACÍFICO	8
DOS EQUIS	8
MICHELOB ULTRA	8
HIGH NOON	10
NEW MIX	10

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GRACIAS!!!



THE TROVE

HAPPY HOUR

MONDAY – FRIDAY 5 PM – 8 PM

SATURDAY 12 PM – 8 PM

KITCHEN OPENS

THE TROVE

HAPPY HOUR

MONDAY – FRIDAY 5 PM – 8 PM

SATURDAY 12 PM – 8 PM

KITCHEN OPENS

MONDAY – THURSDAY 7 PM

FRIDAY 6 PM

SATURDAY 12 PM

FOOD

14K GUACAMOLE \$7
Fresh Avocado • Cilantro • Serrano
Onion • Tomato • Lime Juice
Edible 14K Gold

QUESADILLA \$7
Chicken Tinga or Beef Suadero
Crema • Pickled Jalapeños
Guacamole on the Side

3 TOSTADAS \$7
Shredded Chicken Marinated in Chipotle Sauce
Black Beans • Queso Fresco • Crema
Green Sauce on the Side

TACOS \$1.99
Pastor • Suadero • Chorizo
Chicken Tinga • Veggies
Corn Tortillas • Onions • Cilantro

COCKTAILS

PALOMA \$7
Tequila • Lime • Grapefruit • Orange
Grapefruit Soda • Gold Tajin Rim

HOUSE MARGARITA \$7
Frozen or On the Rocks

THE MONROE \$7
Tequila • Lime Juice • Agave
Sparkling Rosé • Atomized Rose Water
Gold Salt Rim

COCO CHANEL \$7
Vodka • St-Germain • Hibiscus • Coconut
Grapefruit • Lime Juice • Served Frozen

BEER \$4
Corona • Modelo • Dos XX
Pacifico • Michelob Ultra

BISHOP ARTS • DALLAS

THE MONROE \$7

Tequila • Lime Juice • Agave
Sparkling Rosé • Atomized Rose Water
Gold Salt Rim

COCO CHANEL \$7

Vodka • St-Germain • Hibiscus • Coconut
Grapefruit • Lime Juice • Served Frozen

BEER \$4

Corona • Modelo • Dos XX
Pacifico • Michelob Ultra

BISHOP ARTS • DALLAS



THE TROVE

BRUNCH

SATURDAY & SUNDAY | 12PM-5PM



THE PRINCELY PLATTER

\$18

Scrambled eggs, bacon, slices of avocado, hash browns, side of French toast, and a cup of seasonal fruit.



TROVE BURRITO

\$18

Flour tortilla filled with rice and beans, scrambled eggs, avocado, bacon, pico de gallo, and potatoes, with a side of green sauce.



CHILAQUILES ROJOS OR GREEN \$14

Guajillo sauce over tortilla strips with scrambled eggs, crema, and queso fresco.

Add bistek +\$5 | Add avocado +\$4



HUEVOS RANCHEROS

\$14

Two fried eggs served on lightly fried corn tortillas with a side of refried beans.



HUEVOS CON JAMON

\$14

Scrambled eggs with ham, served with refried beans and homemade tortillas.



HUEVOS A LA MEXICANA

\$14

Scrambled eggs with pico de gallo, served with refried beans and homemade tortillas.





THE TROVE

BRUNCH DRINKS

◆ FEATURED POURS ◆



LA MARCA PROSECCO

GLASS \$13 | BOTTLE \$50



LA MARCA MIMOSA \$12



LA MARCA MIMOSA TOWER \$65



MIRAVAL ROSÉ

GLASS \$13 | BOTTLE \$50

◆ SPRITZES ◆



APEROL SPRITZ \$12

Aperol, champagne, Topo Chico



ESPOLON SPRITZ \$16

Espolon, Aperol, agave, lime,
topped with soda water



APEROL PALOMA \$14

Aperol, grapefruit, lime, orange,
topped with Squirt, Tajín rim

◆ HOUSE FAVORITES ◆



TROVE MICHELADA \$10

Your choice of Modelo, Dos Equis,
Michelob Ultra, Pacifico, or Corona



TROVE HOUSE MIMOSA \$8



TROVE HOUSE
MIMOSA TOWER \$40

