



**Enjoy Cocktail Hour
in the Stone Crab Lounge
4:30-6:30pm daily**

Enjoy Half-Price Cocktails,
Featured Wines, and Selected Appetizers.

The ART of the cocktail.

We use the best possible products and techniques to ensure that each and every drink served is an experience. Only fresh fruit and hand-squeezed citrus juices are used every day.

We use premium spirits and pour all of our sodas and mixers from bottles.

Cheers... at Truluck's we take great pride in the craft of creating each cocktail.

APPETIZERS

	Cocktail Hour
Seared Tuna Sashimi*	9
Smoked Fish Tacos	8
Escargot	10
Beef Tartare*	11
Salt and Pepper Calamari	9
Soft Shell Crab Lettuce Wrap	12
Tuna Tartare Tower	12
Shrimp Cocktail	13
Featured Oysters	2.5
Warm Goat Cheese with roasted mushrooms	10

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Domestic caviar and accompaniments
served with two glasses of bubbly 55
(One should never eat caviar alone)

**FEATURED WINES
BY THE GLASS**

	Cocktail Hour
Poema, Sparkling, Cava	6
Cave de Lugny, Chardonnay	6
Sanford, Chardonnay	9
Lagaria, Pinot Grigio	6
Pine Ridge, Chenin Blanc/Viognier	7
The Crossings, Sauvignon Blanc	6
Ramon Bilbao, Rioja	6
Guenoc, Cabernet Sauvignon	6
Casa Lapostolle, Cabernet Sauvignon	10
Paul Mas, Pinot Noir	6
Baileyana, Pinot Noir	10
Castle Rock, Merlot	6
Jason Stephens, Merlot	7

Thank You for Choosing Truluck's!

*Consumer Advisory Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

FOR THE LOVE OF VODKA

	Price	Cocktail Hour
Dinner Martini	15	7.5
Tito's and garnished with two blue cheese olives		
Cosmopolitan	15	7.5
Grey Goose Le Citron and Cointreau		
Moscow Mule	13	6.5
Sobieski, fresh lime and ginger beer		
Subtle Heat	13	6.5
Jalapeño infused with citrus		
China Rose	13	6.5
Sobieski, fresh lime and Hibiscus		

GIN ESSENTIALS

	Price	Cocktail Hour
Lemon Hat	13	6
Tanqueray and San Pellegrino Limonata		
"THE" Gin and Tonic	13	6
Hendrick's Gin, cucumber and Artisanal tonic		
Ipsos Facto	13	6
The best wet Gin Martini using artisanal St. George Terroir Gin		

TO KILL A TEQUILA

	Price	Cocktail Hour
Truluck's Margarita	13	6.5
Tequila Blanco		
Slow Burn Margarita	13	6.5
Patron Silver and Ancho Reyes Ancho Chile Liqueur		
La Marguerite	13	6.5
A twist on a Margarita using a Rum infused with orange and Créole Shrub spice and Tequila Blanco		

READY TO RUM-BLE?

	Price	Cocktail Hour
Cuban	18	9
Don Pancho 18 year with fresh lime		
Caipirinha	12	6
Leblon Cachaça and fresh lime		
Mojito	12	6
Bacardi Limon		

WHISKEY A GO-GO

	Price	Cocktail Hour
Manhattan	14	7
Elijah Craig 12 year		
The Dark Horse	16	8
Coffee infused Knob Creek Manhattan		
Old Fashioned	12	6
Buffalo Trace		
Strawberry Mint Julep	12	6
Old Forrester		

WINED UP

	Price	Cocktail Hour
Sangria	12	6
Truluck's secret recipe		
Kir Royale	12	6
Sparkling Wine with Cassis		
Bellini	12	6
Sparkling Wine with fresh peach		
Blind Tiger	12	6
Sparkling Wine with ginger and cherry liqueurs		