



**Enjoy Cocktail Hour  
in the Stone Crab Lounge  
4:30-7pm 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**

Oysters Rockefeller	12
Sautéed Mussels	13
Boneless Braised Short Rib	12
Hot 'n' Crunchy Shrimp	12
Escargot	10
Salt and Pepper Calamari	10
Tuna Tartare Tower*	12
Shrimp Cocktail	13
Featured Oysters*	2.5
Prime Meatballs	3 for 6 or 5 for 8

**FEATURED WINES  
BY THE GLASS**

Poema, Cava, Sparkling	6
Bollini, Pinot Grigio	6
Giesen, Sauvignon Blanc	6
Justin, Sauvignon Blanc	8
Cave de Lugny, Chardonnay	6
Nielson, Chardonnay	6
Hangtime, Pinot Noir	6
Innocent Bystander, Pinot Noir	8
Alexander Valley Vineyards, Merlot	7
Brady, Petite Sirah	8
Liberty School, Cabernet Sauvignon	6

**WINED UP**

Sangria	14	7
Truluck's secret recipe		
Bellini	14	7
Sparkling Wine with fresh peach		
French 75	12	6
Made with Ford's Gin		

**FOR THE LOVE OF VODKA**

Dinner Martini	15	7.5
Tito's and garnished with two blue cheese olives		
The Red Door	14	7
Vodka, Elderflower Liqueur and fresh raspberries		
Moscow Mule	14	7
Sobieski, fresh lime and ginger beer		
Subtle Heat	14	7
Jalapeño infused with citrus		

**GIN ESSENTIALS**

A gin martini inspired Hemingway to write:  
"I had never tasted anything so cool and clean...  
it made me feel civilized."

Nolet's Martini	12	6
The best wet Gin Martini using Nolet's Gin		
Lemon Hat	14	7
Tanqueray and San Pellegrino Limonata		
"THE" Gin and Tonic	14	7
Hendrick's Gin, cucumber and Artisanal tonic		

**TO KILL A TEQUILA**

Truluck's Margarita	14	7
Tequila Blanco		
Slow Burn Margarita	14	7
Patron Silver and Ancho Reyes Ancho Chile Liqueur		
Amorosa	18	9
Need some "loving?" This lightly spicy cocktail using Patron Roca Silver will deliver just what you need		

**READY TO RUM-BLE?**

Cuban	16	8
Don Pancho 18 year with fresh lime		
Caipirinha	14	7
Leblon Cachaça and fresh lime		
Mojito	14	7
Don Q Limon		

**OAK AGED**

Manhattan	15	7.5
Elijah Craig 12 year		
The Dark Horse	16	8
Coffee infused Knob Creek Manhattan		
Old Fashioned	14	7
Buffalo Trace		
Ginger Sidecar	18	9
Remy Martin 1738 Cognac		

\*Consumer Information: Wines may contain sulfites.

\*For the Health and Safety of Our Esteemed Guests: Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Please alert your server of any food allergies immediately.

\*Consumer Advisory: If you have chronic illness of the liver, stomach, or blood, or an immune disorder, you are at greater risk of illness from consuming raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. We are not responsible for a guest's allergic reaction to our food and ingredients, so please take proper precautions. Thank you.

**Thank You for Choosing Truluck's!**