



**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
Raymond, Reserve, Cabernet Sauvignon	12.5

**WINED UP**

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

**FOR THE LOVE OF VODKA**

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

**GIN ESSENTIALS**

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

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

**TO KILL A TEQUILA**

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

**READY TO RUM-BLE?**

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

**OAK AGED**

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

\*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!**