



# TRULUCK'S

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

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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
The Crossings, Sauvignon Blanc	6
Kenwood, Cabernet Sauvignon	6
Casa Lapostolle, Cabernet Sauvignon	10
Alexander Valley Vineyards, Merlot	7
Baileyana, Pinot Noir	10
Hangtime, Pinot Noir	6

Thank You for Choosing Truluck's!

\*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. We are not responsible for a guest's allergic reaction to our food and ingredients, so please take proper precautions. Thank you.

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

## FOR THE LOVE OF VODKA

	Price	Cocktail Hour
<b>Dinner Martini</b>	15	7.5
Tito's and garnished with two blue cheese olives		
<b>Cosmopolitan</b>	15	7.5
Stoli Citros and Cointreau		
<b>Moscow Mule</b>	13	6.5
Sobieski, fresh lime and ginger beer		
<b>Subtle Heat</b>	13	6.5
Jalapeño infused with citrus		
<b>China Rose</b>	13	6.5
Sobieski, fresh lime and Hibiscus		

## GIN ESSENTIALS

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

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

## TO KILL A TEQUILA

	Price	Cocktail Hour
<b>Truluck's Margarita</b>	13	6.5
Tequila Blanco		
<b>Slow Burn Margarita</b>	13	6.5
Patron Silver and Ancho Reyes Ancho Chile Liqueur		
<b>La Marguerite</b>	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
<b>Cuban</b>	18	9
Don Pancho 18 year with fresh lime		
<b>Caipirinha</b>	12	6
Leblon Cachaça and fresh lime		
<b>Mojito</b>	12	6
Don Q Limon		

## WHISKEY A GO-GO

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

## WINED UP

	Price	Cocktail Hour
<b>Sangria</b>	12	6
Truluck's secret recipe		
<b>Bellini</b>	12	6
Sparkling Wine with fresh peach		
<b>Blind Tiger</b>	12	6
Sparkling Wine with ginger and cherry liqueurs		