



BAR MENU & HAPPY HOUR



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Digital Bar Menu!



therustypellicantampa.com

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HAPPY HOUR

Available Monday through Friday from 4pm to 7pm

\$5 WELL DRINKS, SELECT IMPORT & CRAFT BEERS AND HOUSE WINE

Canyon Road Chardonnay, Pinot Noir, Cabernet Sauvignon or Merlot

\$7 SELECT SPECIALTY COCKTAILS

\$9 SELECT PREMIUM WINES BY THE GLASS

ROSÉ Sunseeker, California

SPARKLING Zonin Split, Prosecco Brut, Veneto, Italy

CHARDONNAY Kendall-Jackson 'Vintner's Reserve', California

SAUVIGNON BLANC Oyster Bay, Marlborough New Zealand

PINOT NOIR La Crema, Monterey

RED BLEND Apothic Wines 'Winemaker's Blend', California

CABERNET SAUVIGNON Louis Martini, California

HALF OFF FOOD ITEMS

Fried Calamari Citrus 'Buffalo' Sauce, Tempura Peppers and Onions ~~17~~ 8.50

Crab Cake Grilled Corn, Chives, Peppers, Chipotle and Garlic Aioli ~~18~~ 9

Chilled Seasonal Oysters Burnt Black Pepper and Red Wine Mignonette ~~4~~ 2

Little Gem Caesar Salad Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers ~~14~~ 7

Rusty Fries Parmesan, Rosemary, Parsley ~~8~~ 4

SPECIALTY COCKTAILS

LOCAL FAVORITES

Smoked Old Fashioned Woodford Reserve Bourbon, Brown Sugar Simple Syrup, Walnut Bitters, served in a smoke filled glass 15

Coconut Lemonade Rum Haven Coconut Rum, Simple Syrup, fresh Lemon Juice 10

TRIED & TRUE

Ginny Hendricks Hendrick's Gin, Fever Tree Elderflower Tonic, Orange and Sage 12

Monkey Business Monkey Shoulder Whisky, Orange Curacao, Maple, Orange Peel, torched Rosemary 13

PLC "Pretty Little Cocktail" (not ordering this will give you FOMO) Grey Goose Vodka, Cointreau, Pama, fresh Lime Juice, dash of Rose Water, Baby's Breath 13

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Pink Sparkling Sangria La Marca Prosecco, Pama, Chambord, Raspberry, Orange Juice, Pineapple Juice 11

MARGARITAS

Dave's Our founder's signature Margarita made with Milagro Reposado, Grand Marnier, Cointreau, Lime 13

Some Like It Hot Illegal Mezcal, Luxardo, Ancho Reyes Chile, Strawberry, fresh Lime Juice, Tajin rim, Lime Wedge, Mint 14

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks 10

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Seasonal Mule Tito's Handmade Vodka, muddled seasonal Fruit, Lime, Ginger Beer 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Flor de Caña 7 Year Rum 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

HOLD THE ALCOHOL

Strawberry Dreamin' Lemonade with Candied Strawberries and Mint Aroma 8

WINES

SPARKLING

	SPLT	GLS	BTL
William Wycliff Brut, California		9	34
Zonin Split, Prosecco, Veneto, Italy	10		
Ruffino Split, Prosecco Rosé, Italy	12		
La Marca Prosecco, Italy			38
Chandon Brut 'Classic', California			56

PINOT GRIGIO

	6oz	9oz	BTL
Ecco Domani, delle Venezie, Italy	10	14	38
J Vineyards, California	12	17	44
Santa Margherita, Valdadige, Veneto, Italy			54

SAUVIGNON BLANC

Canyon Road, California	9	13	34
Oyster Bay, Marlborough New Zealand	10	14	38
Matanzas Creek, Sonoma	12	17	44

CHARDONNAY

Canyon Road, California	9	13	34
Kendall-Jackson 'Vintner's Reserve', California	11	16	42
Cambria Clone 4, Santa Maria Valley	12	17	44
Mer Soleil Reserve, Santa Lucia Highlands	15	20	58
Cakebread, Napa Valley			90

OTHER WHITE VARIETALS

Canyon Road, Moscato, California	9	13	34
Canyon Road, White Zinfandel, California	9	13	34
Kung Fu Girl, Riesling, Washington	10	14	38
Mirassou, Moscato, California	9	13	34
Conundrum, White Blend, California	12	17	46

ROSÉ

	6oz	9oz	BTL
Sunseeker, California	11	16	42

PINOT NOIR

Canyon Road, California	9	13	34
La Crema, Monterey	12	17	44
MacMurray Ranch	13	18	48

MERLOT

Canyon Road, California	9	13	34
Olelo, Paso Robles	11	16	42

CABERNET

Canyon Road, California	9	13	34
Louis Martini, California	11	16	42
Arrowood, Sonoma	14	20	52
Justin, Paso Robles, California			60
Caymus Vineyards, Napa Valley			145

OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California	10	14	38
Edmeades Zinfandel, Mendocino	11	16	42

BEERS

CRAFT

Cigar City Jai Alai IPA 7

Ybor Gold Amber Lager 7

3 Daughters Beach Blonde Ale 7

Big Storm Palm Bender Gulf Coast IPA 16oz 8

DOMESTIC

Blue Moon 6

Bud Light 5

Coors Light 5

Michelob Ultra 5

Miller Lite 5

Yuengling 5

IMPORT

Corona 6

Stella Artois 6

BEGINNINGS

Fried Calamari Citrus 'Buffalo' Sauce, Tempura Peppers and Onions 17

Crab Cake Grilled Corn, Chives, Peppers, Chipotle Aioli 18

Key West Conch Fritters Piña Colada Dipping Sauce, Fresh Lime and Cilantro 15

Blackened Scallops Blood Orange Preserve and Segments 19

RAW BAR

Chilled Seasonal Oysters Burnt Black Pepper and Red Wine Mignonette 4 each

Shrimp Cocktail Citrus Poached Shrimp, Ancho Chile Cocktail Sauce, Lemon 18

Seafood Tower Seasonal Oysters, Jumbo Shrimp, Chilled Lobster, Snow Crab, Traditional Accompaniments 95

Certified Sanitized: Specialty Restaurants Corporation's number one priority is the health and safety of our teams, guests, partners and community. We are implementing new social distancing measures and safety standards including daily Employee Wellness Screenings, utilizing an Electrostatic Sanitation Spray System, strict adherence to CDC and National Restaurant Association Guidelines and much more. Ask a team member or visit www.specialtyrestaurants.com/safety for more details.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. CONSUMER INFORMATION: There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN.