

CICCHETTI FREDDO

HAPPY HOUR SPECIALS

CICCHETTI CALDO

OYSTER ON THE HALF SHELL / 1.5
Freshly shucked raw Gulf Coast oyster on
the half shell served with a side of cocktail sauce

PEEL & EAT SHRIMP / 5.99
¼ lb of sweet Gulf Coast shrimp
served with cocktail sauce

LOBSTER DEILED EGGS / 9.99
Egg yolk folded with lobster, remoulade
sauce, basil, and lemon zest served
with sweet chili sauce

AHI TUNA TOWER / 10.99
Layered avocado and fresh Ahi tuna
with mango and pineapple relish
and mango vinaigrette

SHRIMP REMOULADE / 7.99
Cold Gulf Coast shrimp topped
with remoulade sauce

SMOKED SALMON / 6.99
Grilled baguette with smoked salmon
and Meyer lemon fried caper vinaigrette

BLUE CORN CHIPS & SALSA / 2.99
Blue corn tortilla chips served
with Mama Ninfa's red salsa

FROZEN BELLINIS / 6

ITALIAN MARGARITA / 6

100% Blue Agave Tequila

COCKTAILS / 8

MANHATTAN

Hermann Marshall Rye, Antica Vermouth,
Angostura Orange Bitters, Luxardo Cherry

TOKI COLLINS

Toki Japanese Whisky, Pellegrino, lemon peel

CUCUMBER JALAPEÑO MARGARITA

Jalapeño infused Casamigos Tequila, Triple Sec,
lime juice, cucumber

PINK PANTHER

Tito's Vodka, sparkling wine, fresh lemon

CUBAN MOJITO

Don Q Rum, lime, mint, soda

HURRICANE TONY

Gosling Black Bermuda Rum, Don Q Light Rum,
Bacardi 151, orange juice, pineapple, grenadine

2 DOLLARS OFF ALL WINES BY THE GLASS

TEXAS BEERS / 5

CYCLERS 55-11 Imperial Red

KARBACH Hoppadillo IPA / DRAFT

KARBACH Sympathy for the Lager / DRAFT

KARBACH Staycation

SPOETZL Shiner Bock

SPINDLETAP Honey Hole / DRAFT

SAINT ARNOLD Art Car IPA

FROM OUR WELL / 6

DRIPPING SPRINGS VODKA

FORDS GIN

DON Q RUM

JACK DANIELS WHISKY

GLENMORANGIE 10 YEAR SCOTCH

AUDREY AVOCADO CRAB BITES / 9.99

Texas crab with avocado, basil, and
white balsamic vinaigrette served over wonton
crisp and topped with tomatillo sauce

PORK CARNITAS WONTONS / 8.99

Stuffed with pork carnitas, cilantro, salsa verde,
and served with ginger tomatillo sauce

XL POTATO WEDGES / 5.99

Fried baked potato wedges topped
with jalapeño bacon jam

BONE MARROW / 8.99

Brûléed with black pepper sauce
and served with crostinis

PROSCIUTTO ASPARAGUS / 6.99

Herb goat cheese and prosciutto
wrapped asparagus with balsamic reduction

BAKED BRIE WITH SEASONAL PRESERVE / 7.99

Puff pastry stuffed with Brie cheese
and topped with seasonal fruit preserves

SHRIMP EMPANADA / 6.99

Flash fried shrimp empanadas with spicy tomato
sauce and cilantro served with crema fresca

Happy Hour available everyday from 3PM-7PM