

TYCOON

Happy Hour

Monday - Friday 2-6 pm
Half price signature martinis,
cocktails & bottles of wine.

 HAPPY HOUR TOWER 25

Cocktails

15

TYCOON OLD FASHIONED

Tycoon Makers blend / orange bitters / angostura bitters / simple
*make it smoked - \$5



SMOKEY TEQUILA OLD FASHIONED

Mi Campo Resposado, Illegal Mezcal, Agave Nectar, Orange Bitters

CLASSIC MARGARITA

Jose Cuervo Blanco Tequila / lime / agave / cointreau

MEXICAN SOUR

Rancho Le Glorias pink lemonade tequila / egg white / agave / lime / raspberry

LAVENDER LEMONADE

Por Osos Vodka / lavender liqueur / lime / prosecco

BLACKBERRY & MINT WHISKEY SMASH

Tincup whiskey / mint / lemon / blackberry



BLACK TIE ESPRESSO NEGRONI

Hendrick's gin / Mr. Black Coffee liqueur / Campari / sweet vermouth

Martinis

15

CLASSIC MARTINI

Haku Vodka or Puerto De Indias Gin/Trencheri Dry Vermouth/
Magnum Blue Cheese Stuffed Olives

THE LEMON DROP

Hanson lemon vodka / simple / lemon / Cointreau

ESPRESSO EXPRESS

Haku vodka / Hanson espresso / espresso / Baileys / Doughball cookie dough



TEQUILA ESPRESSO MARTINI

Fletcha Azul Blanco / Kahlua / hazelnut / espresso



SALTED CARAMEL ESPRESSO MARTINI

Absolute Vanilla, Liquor 43, Frangelico, caramel, espresso, sea salt

'BORD AND THIRSTY

Puerto De Indias Gin / Chambord / lime / ginger beer

CRAVING SOMETHING REFRESHING

Roku gin / cucumber / Elderflower liqueur / lime / mint

Gift cards and E-Gift cards available. Ask your server!

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of food borne illness.



new and featured items

Appetizers



FAT CAT FRIES

19

seasoned curly fries / horseradish cheddar fondue / brown sugar bacon
/ grated gruyere / chives / blistered shishitos / pickled fresno peppers /
chimichurri ranch dressing

HOT JALAPEÑO JAM DEVILED EGGS

14

brown sugar bacon / sundried tomatoes / paprika crema

WAGYU SLIDERS

16

gruyere / mushrooms / caramelized onions / roasted garlic aioli

BLISTERED SHISHITO & LUMP CRAB DIP

22

gulf lump crab / spinach / shishito peppers / artichokes /
parmesan and fontina cheeses

AHI TUNA TACOS

19

sushi-grade tuna / thai-chile vinaigrette / red curry aioli /
crispy wonton shells

FLAT IRON FLATBREAD

25

grilled flat iron / basil pesto / fontina cheese / peppadew peppers

SPICY SALMON CRISPY RICE

16

sushi-grade salmon / Japanese mayo/Sriracha / avocado



WHIPPED FETA DIP

18

creamy Greek feta / hot honey / pistachios / orange zest / crostinis

Soups & Salads

TRUFFLE FRENCH ONION SOUP

14

sweet onions / shallots / leeks / focaccia croutons / gruyere cheese /
truffle oil

CRAB BISQUE

16

lump crab / crema / nutmeg / sherry

CAESAR SALAD

13

romaine / olive oil / worcestershire / anchovies / black pepper /
seasoned croutons / parmesan

WEDGE

14

iceberg / danish blue cheese / cherry tomatoes / carrots /
sweet & spicy bacon / red onions

HARVEST COBB

19

fried chicken breast / mixed greens / chimichurri ranch / avocado /
mozzarella cheese / cherry tomatoes

SEARED AHI TUNA

26

seared tuna / soba noodles / mango / pickled fresno peppers /
roasted peanuts / pickled red onions / carrots /
thai chile vinaigrette