

Tapas 177

177 Saint Paul St 14604-1125 · +15852622090 · Updated: Jan 14, 2026

[View online menu](#)



MAIN 23

Fried Calamari Salad	\$16.00
field greens, asiago, lemon balsamic vinaigrette	
Fried Bar Calamari	\$18.00
homemade marinara dipping sauce, lemon, pickled banana peppers, parmesan	
Mushroom Ragout	\$17.00
shiitake, portobello & oyster mushrooms, fried squash polenta, parmesan	
Korean Beef Bulgogi	\$16.00
spicy gochujang sauce, sesame crystal noodles, Asian cucumber cabbage kimchi style slaw	
Brussel Sprouts	\$11.00
fried crisp, seasoned & tossed with butter, side of chipotle remoulade	
Sashimi Tuna Tartare Napoleon	\$21.00
Wonton crackers, wasabi sour cream, guacamole, sesame oil, sriracha	
Meatball with Eggplant	\$18.00
two Italian beef meatballs braised in sauce, fried panko crusted eggplant, house made ricotta, fried basil	
Homemade Tortilla Chips	AVAILABLE OPTIONS
salsa fresca	
	\$6.00
	Add House Made Guacamole (Contains Dairy):
	\$2.00
House Field Greens Salad	\$8.00
asiago, lemon balsamic vinaigrette	
Salmon Cakes	\$18.00
Aukra salmon, salsa fresca, chipotle remoulade, guacamole	
Vegetarian Tofu Tikka Masala	AVAILABLE OPTIONS
fried tofu, tomato curry, cream, scallion, jasmine rice	
	\$16.00
	Entrée Size: \$24.00
Spicy Jamaican Chicken Curry	\$19.00
braised chicken, onion, hot peppers, coconut jasmine, fried plantain	
Shrimp Naan Pizza*	\$16.00
Grilled shrimp, pecorino, fontina, prosciutto, tomato, lemon arugula, chimichurri, truffle oil	

Arancini	\$9.00
Arborio, spinach, mozzarella, marinara, basil, parmesan, panko, asiago. Fried	
PEI Mussels*	\$19.00
Mexican smoked chorizo, asparagus, white wine tomato broth, herbed parmesan frites	
Local Farm Raised Beef	
Seven Bridges Farm select cut, grilled with gremolata, chipotle cheddar potato croquette	
Avocado & Vegetable Fresh Spring Rolls	\$8.00
Mint, rice noodle, avocado, lettuce, carrot, warm coconut peanut sauce. Not fried	
Vegan Lasagna	\$22.00
roasted red pepper, eggplant, spinach, soy protein, house made cashew ricotta, plant based bechamel, marinara	
Three Caribbean Beef Empanaditas	AVAILABLE OPTIONS
ground beef peppadew filling, spicy chipotle cream, onion chestnut chutney	\$10.00
	For Each Additional Piece: \$2.50
Three Prosciutto Wrapped Artichokes*	AVAILABLE OPTIONS
gorgonzola sage cream, ciabatta	\$12.00
	For Each Additional Piece: \$3.50
Five Portobello Cream Cheese Wontons	AVAILABLE OPTIONS
fried wonton purses filled with sautéed mushrooms & cream cheese	\$9.00
	For Each Additional Piece: \$1.50
Four Grilled Rack of Lamb Chops	AVAILABLE OPTIONS
Organic quinoa tabbouleh, tzatziki, Kalamata, roasted pepper, feta. The Chef will prepare to your liking, however if it is requested cooked more than Medium it can not be sent back for any reason	\$22.00
	For Each Additional Piece: \$4.50
Six Philippine Chicken Egg Rolls	AVAILABLE OPTIONS
crisp lumpia, sweet dipping sauce	\$11.00
	For Two Additional Pieces: \$2.00

ENTRÉE 7

Grilled Ribeye Steak	\$39.00
Mashed potatoes, fried Brussel sprouts, pickled red onion, guajillo harissa. The Chef will prepare to your liking, however if it is requested cooked more than Medium it can not be sent back for any reason. Ask to slice for sharing	
Seed Coated Ahi Tuna	\$36.00
sesame, poppy & coriander, peanut sticky rice, peppadew shiitake sauté, mango salsa, ponzu	
Shrimp Penne*	\$32.00
Sweet bite sized shrimp, spicy chorizo, basil pesto, blush sauce, fresh mozzarella	
Tofu Poké Bowl	\$26.00
tofu, kimchi slaw, sesame, edamame, avocado, mango salsa, peanut sticky rice, scallion, tamari	

Seafood Puttanesca

fresh seafood, Castelvetrano olives, capers, Calabrian chili, tomato, chitarra pasta

Salmon Feature

\$35.00

Nightly fresh salmon preparation

Chicken & Mushroom Pasta

\$34.00

Zaatar seasoned chicken breast, oyster mushrooms, baby spinach, champagne Dijon cream, casarecce, toasted herb panko topping

VEGAN 8

Tofu Poké Bowl

\$26.00

crisp fried tofu, kimchi slaw, sesame, edamame, avocado, mango salsa, peanut sticky rice, scallion, tamari

Vegan Pasta Puttanesca

\$18.00

Castelvetrano olives, capers, Calabrian chili, tomato, chitarra pasta, toasted herb panko topping

Vegan Pasta Marinara Entrée

\$13.00

house marinara, fresh basil, nutritional yeast

Avocado & Vegetable Spring Rolls

\$8.00

Mint, rice noodles, avocado, shredded lettuce, carrots, warm coconut peanut sauce. Not fried

Vegan Mushroom Ragout

\$17.00

shiitake, portobello & oyster mushrooms, fried squash polenta, toasted herb panko topping

Vegan Tofu Tikka Masala

AVAILABLE OPTIONS

crisp fried tofu, tomato curry, coconut milk, scallion, jasmine

Appetizer: \$16.00

Entrée: \$24.00

Vegan Brussel Sprouts

\$11.00

fried crispy, seasoned & tossed with vegan butter, served with vegan chipotle remoulade

Vegan Lasagna

\$22.00

roasted red pepper, eggplant, spinach, soy TVP, house made cashew ricotta, plant based bechamel, marinara

VEGETARIAN 6

Vegetarian Brussel Sprouts

\$11.00

fried crispy, seasoned & tossed with butter, served with chipotle remoulade

Vegetarian Tofu Tikka Masala

AVAILABLE OPTIONS

Crisp fried tofu, tomato curry, cream, scallion, jasmine

Appetizer: \$16.00

Entrée: \$24.00

Penne Blush

\$18.00

tomato cream sauce, basil pesto, fresh mozzarella & Italian cheeses

Vegetarian Naan Pizza

\$15.00

Italian cheese, grilled artichoke, roasted red pepper, tomato, basil, arugula, chimichurri, truffle oil

Arancini **\$9.00**

Arborio, spinach, mozzarella, marinara, basil, parmesan asiago. Fried

5 Portobello Cream Cheese Wontons

AVAILABLE OPTIONS

fried wonton purses filled with sautéed mushrooms, herbs & cream cheese

\$9.00

For Each Additional Piece: \$1.50

GLUTEN FRIENDLY 13

Gluten Free Fried Calamari Salad

\$16.00

field greens, asiago, lemon balsamic vinaigrette

Gluten Free Fried Bar Calamari

\$18.00

homemade marinara dipping sauce, lemon, pickled banana peppers, parmesan

Korean Beef Bulgogi

\$16.00

spicy gochujang sauce, sesame crystal noodles, Asian cucumber cabbage kimchi style slaw

Brussel Sprouts

\$11.00

fried crisp, seasoned & tossed with butter, side of chipotle remoulade

Gluten Free Tuna Tartare

\$21.00

Wasabi sour cream, guacamole, sesame oil, sriracha, house fried corn chips

Tofu Tikka Masala

AVAILABLE OPTIONS

fried tofu, tomato curry, cream, scallion, jasmine rice

\$16.00

Entrée: \$24.00

Spicy Jamaican Chicken Curry

\$19.00

braised chicken, onion, hot peppers, coconut jasmine, fried plantain

PEI Mussels*

\$19.00

Mexican smoked chorizo, asparagus, white wine tomato broth, herbed parmesan frites

Avocado & Vegetable Fresh Spring Rolls

\$8.00

Mint, rice noodle, avocado, lettuce, carrot, warm coconut peanut sauce. Not fried

House Field Greens Salad

\$8.00

asiago, lemon balsamic vinaigrette

House Fried Tortilla Chips

AVAILABLE OPTIONS

with house made salsa fresca

\$6.00

Add House Made Guacamole:

\$2.00

Three Prosciutto Wrapped Artichokes*

AVAILABLE OPTIONS

gorgonzola sage cream

\$12.00

For Each Additional Piece: \$3.50

Four Grilled Rack of Lamb Chops

AVAILABLE OPTIONS

Organic quinoa tabbouleh, tzatziki, Kalamata, roasted pepper, feta. The Chef will prepare to your liking,

\$22.00

however if it is requested cooked more than Medium it can not be sent

For Each Additional Piece: \$4.50

NY Sour

old overholt rye, lemon juice, simple syrup, malbec float

Caipirinha

ypioca cachaca, lime & sugar muddle

Hot Hunny Bunny

serrano infused tequila, genepy, lemon juice, crème de violette

Planter's Punch

appleton estate reserve, angostura bitters, lime juice, simple syrup

Sazerac

old overholt rye, sugar cube, angostura bitters, peychaud's bitters, absinthe, library spin

Calvados Side Car

menorval calvados prestige, cointreau, lavender black tea simple syrup, lemon juice

Moscow Mule

luksasova vodka, fizz jamaican ginger beer, lime juice

Rebel Rose

four roses bourbon, mount gay rum, genepy, lemon juice, simple syrup, fee cranberry & old fashioned bitters

Roxanne

espolon reposado tequila, prunier l'orange, strawberry pink peppercorn shrub, soda

Mojito

don q cristal rum, mint, lime & sugar muddle, soda (flavored mojitos are available)

Midnight Manhattan

four roses bourbon, lavender tea syrup, orange oil

Pisco Sour

la caravedo pisco, lemon juice, simple syrup, egg white, angostura bitters

Last Word

broker's london dry gin, green chartreuse, luxardo, lime juice

OUR YEARS 11

The 177 Martini

luksasova vodka, raspberry liqueur, sour

U4EA Martini

luksasova vodka, rum clement mahina coco, pineapple juice, orange juice

Chocolate Martini

luksasova vodka, white crème de cacao

Stockholm 75

absolute vodka, cava, lemon twist

Poncha

absolute citron, honey, lemon juice, passion fruit puree

Tapas Spritz

crème de violette, aperol aperitif, soda, cava

Espresso

luksasova vodka, coffee liqueur, tuaca, chilled espresso

Cappuccino

vanilla vodka, irish cream, coffee liqueur, espresso

Mango Marcia

mango vodka, triple sec, mango puree, club soda

Cucumber Gimlet

prairie organic cucumber vodka, lime juice, agave

Rochester a List

vanilla vodka, white crème de cacao, pineapple juice

BEER 27

Genesee, American Adjunct Lager ABV 4.50% Rochester, New York	\$3.00
Genesee Light, American Adjunct Lager ABV 3.60% Rochester, New York	\$3.00
Coors Light, American Light Lager ABV 4.20% Golden, Colorado	\$5.00
Michelob Ultra, American Adjunct Lager ABV 4.20% Milwaukee, Wisconsin	\$5.00
Labatt Blue, American Adjunct Lager ABV 5.00% Ontario, Canada	\$5.00
Labatt Blue Light, American Adjunct Lager ABV 4.00% Ontario, Canada	\$5.00
Peroni Nastro Azzuro, Euro Pale Lager ABV 5.10% Lombardy, Italy	\$6.00
Heineken, Euro Pale Lager ABV 5.00% Amsterdam, Netherlands	\$6.00
Bell's Two Hearted, India Pale Ale ABV 7.00% Kalamazoo, Michigan	\$7.00
Rohrbach Space Kitty, India Pale Ale ABV 8.40% Rochester, New York	\$7.00
Lord Hobo Boom Sauce, India Pale Ale ABV 8.00% Woburn, Massachusetts	\$7.00
Zero Gravity, Green St. Lager ABV 4.90% Burlington, Vermont	\$7.00
Rohrbach Highland, Vienna Style Amber Lager ABV 5.00% Rochester, New York	\$7.00
Rohrbach Scotch Ale, Scottish Style Ale ABV 6.90% Rochester, New York	\$7.00

Corona, Mexican Pale Lager ABV 4.60% Mexico City, Mexico	\$6.00
Modelo Especial, American Adjunct Lager ABV 4.50% Mexico City, Mexico	\$6.00
Modelo Negra, Munich Dunkel Lager ABV 5.40% Mexico City, Mexico	\$6.00
Pacifico, Mexican Style Pilsner ABV 4.50% Mexico City, Mexico	\$6.00
Noble Shepherd Lucy IPA Rotating Selection ABV 6.70% Bloomfield, New York	\$8.00
Sour Option, Rotating Selection	
Naked Dove Brewing, Berry Naked Black Rasp. Ale ABV 4.20% Canandaigua, New York	\$6.00
Guinness Pub Draught, Stout ABV 4.20% Dublin, Ireland	\$8.00
Blue Moon, Witbier ABV 5.40% Golden, Colorado	\$6.00
Troegs Dream Weaver, Witbier ABV 4.8% Hershey, Pennsylvania	\$6.00
Fifth Frame Brewing, Rotating Selection, Rochester, New York	\$8.00
Swiftwater, Rotating Selection, Rochester, New York	\$8.00
Hard Cider, Rotating Selection	

RED 6

Vina Diezmo Rioja Crianza - Spain

Rotating Italian Red - Italy

Vidigal Red Blend - Portugal

Terrazas Malbec - Argentina

Bodan Roan Pinot Noir - California

Atom Dark Matter Cabernet - California

WHITE 10

Segura Viudas Brut Reserva Cava (Sparkling) - Spain

O Fillo Da Condesa Alberino - Spain

Benvolio Pinot Grigio - Italy

Egon Gruner Veltliner - Austria

Laurent Miquel Rose - France

Chateau de Bonhost Bordeaux Blanc - France

Cape Mentelle Sauvignon Blanc - Australia

Fox Run Semi Dry Riesling - NY

Fox Run Doyle Unoaked Chardonnay - NY

Carmenet Chardonnay (Oaked) - California

ROSE ²

Torresella Rose Prosecco - Italy (Sparkling)

Laurent Miquel Pere et Fils Cinsault Syrah - France

CHAMPAGNE & SPARKLING ⁴

Moet & Chandon Brut Imperial - France **\$95.00**

Ruinart Blanc de Blanc - France **\$100.00**

Cuvee Dom Perignon - France **\$200.00**

Veuve Cliquot Yellow Label - France **\$95.00**

REDS BY THE BOTTLE ¹¹

Marque de Riscal Rioja Reserva, Spain

El Coto de Imaz Reserva Rioja, Spain

Ma la Mola Priorat, Spain

Churchill's Estates Douro, Portugal

Belasco AR Guentota Malbec, Argentina

Faiveley Bourgogne Pinot Noir, France

Marchesi di Frescobaldi Nipozzano Chianti Rufino Reserva, Italy

Cloudline Pinot Noir, Oregon

Honig Meritage, Napa

Estancia Meritage, Napa

Beaulieu Vineyard Rutherford Cabernet, Napa

WHITES BY THE BOTTLE ³

Finca de Arante Albarino D.O., Spain

JJ Vincent Pouilly Fuisse, France

Cakebread Cellars Sauvignon Blanc, Napa

CHAMPAGNE BY THE BOTTLE 5

Segura Viudas Brut Reserva Cava, Spain

Vueve Clicquot Yellow Lable, France

Moet & Chandon Brut Imperial, France

Ruinart Blanc de Blanc, France

Cuvee Dom Perignon, France

REDS BY THE GLASS 9

El Coto Rioja Crianza, Spain

De Paula Monastrell, Spain

Mauro Veglio Dolcetto d'Alba, Italy

Vidigal Red Blend, Portugal

Santa Carolina Pinot Noir, Chile

Casa Julia Reserva Carmenere, Chile

Finca El Origen Malbec, Argentina

Haraszthy Old Vine Lodi Zinfandel, California

Crosby Cabernet, California

WHITES BY THE GLASS 10

Segura Viudas Brut Reserva Cava Sparkling, Spain

Marques de Caceres Albarino, Spain

Circa Pinot Grigio, Italy

Bollini Chardonnay, Italy

La Selva Bianco Toscano Sangiovese, Italy

Covey Run Riesling, Washington

Kato Sauvignon Blanc Marlborough, N. Zealand

Carmenet Chardonnay, California

Egon Gruner Veltliner, Austria

Chateau de Bonhost Bordeaux Blanc, France

MARTINI 23

Rochester A List

Svedka Vanilla Vodka, White Crème de Cacao, Splash Pineapple

Apple

Svedka Vodka, Apple Pucker, Sour Splash

Lemon Drop

Bacardi Limon, Lemon/Lime, Twist

Gimlet

Bombay Sapphire Gin or Svedka Vodka, Lime Juice

U 4 'E-A

Svedka Vodka, Malibu Rum, OJ, Pineapple Juice

Green Spider

Bacardi Limon, Midori, Twist

Peach

Svedka Vodka, Peach Schnapps, Triple Sec, Cranberry

Stoli

Stolichnaya Vodka, Dry Vermouth, Twist

Beefeater

Beefeater Gin, Dry Vermouth, Olive

Make Out

Bacardi Raz, Midori, Amaretto, Pineapple

Bikini

Bacardi Coconut, Creme de Cacao

The Dirty

Svedka Vodka, Olive Juice, Dry Vermouth, Olive

The 177

Svedka Vodka, Raspberry Liquor, Sour Splash

Blue

Bombay Sapphire Gin Blue Curacao, Twist

Cosmopolitan

Absolut Citron, Triple Sec, Cranberry, Lime Juice

Jamaican

Svedka Vodka, Tia, Maria

Orange Milano

Stolichnaya Vodka, Creme de Cacao

Chocolate

Svedka Vodka, Creme de Cacao, Rolo Candy Drop

Caramel Apple

Svedka Vodka, Apple Pucker, Butterscotch Schnapps

Negroni

Tanqueray Gin, Campari, Sweet Vermouth

Stockholm 75

Absolut Vodka, Champagne

Orange Glow

Bacardi O, Triple Sec, OJ

Knob Creek Manhattan

100.9 proof bourbon, Sweet Vermouth, Cherry

HAND PASS 8

Shrimp Naan Pizza

fontina, prosciutto, tomato, chimichurri, truffle oil, arugula

Mushroom Cream Cheese Wontons

crispy wonton purses

Tuna Tartare

raw diced marinated tuna, guacamole, wasabi cream, wonton chip

Flank Steak Bulgogi Skewers

thin sliced & marinated, grilled, gojuchang tamari sauce

Goat Cheese Crostini

herbed cream cheese, caramelized onion, fruit garnish

House Made Spanakopita

feta & spinach phyllo pastry

Chicken Satay

lemongrass & curry seasoned, scallion tamari sauce

Mini Beef Empanadas

onion chutney, chipotle cream

GRAZING STATION 6

Prosciutto Artichoke Hearts

gorgonzola sage cream, toast point, parmesan

Philippine Chicken Egg Rolls

sweet dipping sauce

Fresh Avocado Spring Rolls

coconut peanut dipping sauce

Flash Fried Calamari Salad

field greens, asiago, lemon balsamic vinaigrette

Baked Tomato Bruschetta

Italian cheeses, tomato, onion, herbs, focaccia

Mini Italian Meatballs -or- Mini Spinach Mozzarella Arancini

house marinara, parmesan

POPULAR ADD ON OPTIONS 4

Spicy Jamaican Chicken Curry

with coconut rice

Chicken Pasta

with artichoke, asparagus, white wine butter sauce, Italian cheeses

Shrimp Penne

with chorizo sausage, tomato cream sauce, basil pesto, fresh mozzarella

Pasta

with house marinara sauce

TAPAS EVENTS 1

All Events are Cancelled Until Further Notice
