



**OSAGE**  
RESTAURANT  
or AT  
**TOP OF THE ROCK**

## Signature Cocktails

### **Osage Smash \$15**

*Buffalo Trace Bourbon, Fresh Lemon Juice, Orgeat Syrup, Blackberries*

### **BCL-Old Fashioned \$23**

*BC Private Select Maker's Mark, Simple Syrup  
Blend of Bitters, Luxardo Cherry*

### **Lavender Gin Fizz \$18**

*Builder's Botanical Gin, St. Germain Elderflower Liqueur, Lavender Syrup,  
Fresh Lemon Juice, Flower and Twist of Lemon*

### **Barrel-Aged Manhattan \$23**

*Rossville Union Rye, Antica Sweet Vermouth, Angostura Bitters  
Luxardo Cherry, Batch #2, Aged 28 Days*

### **French 75 \$18**

*Builder's Gin, Prosecco, Pear Liquor, Honey Syrup, Fresh Lemon Juice*

### **Barrel-Aged Rum Old Fashioned \$23**

*Probitas Rum, Ancho Chili Reyes, Licor 43, Luxardo Maraschino Liqueur  
Blend of Bitters, Luxardo Cherry*

### **Table Rock Sunset \$15**

*Tito's Handmade Vodka, Grapefruit Juice, Lemonade, Grenadine*

### **Cannonball \$15**

*Jim Beam 8 Star Bourbon, Amaretto, Pineapple Juice*

# Bottle Beer

*Budweiser, Coors Light, Miller Lite, O'Doul's- \$6.50*  
*Blue Moon, Boulevard Tank 7, Corona,*  
*Guinness, Stella Artois, - \$7.50*

# Draft Beer

*Big Cedar Amber Lager, Bud Light, Michelob Ultra - \$6.50*  
*Public House Elusive IPA, Public House Giddy Goat- \$7.50*  
*Table Rock Red, Local Beer Feature- \$8.50*

# WINES BY THE GLASS

## White Wines

<b><i>Cuvee Beatrice Prosecco, Italy</i></b>	<b><i>NV</i></b>	<b><i>\$12/\$46</i></b>
<i>White Peach, Almond, Orchard Blossoms, Lemon Zest, Spice</i>		
<b><i>Belle Glos Pinot Noir Blanc Rosé</i></b>	<b><i>2019</i></b>	<b><i>\$15/\$58</i></b>
<i>Honeydew, Tropical Passionfruit, Guava, Kiwi</i>		
<b><i>Domino Moscato, Manteca California</i></b>	<b><i>2018</i></b>	<b><i>\$9/\$34</i></b>
<i>Floral, Nectarine, Guava, Citrus Blossoms, Honey</i>		
<b><i>Willamette Valley Vineyards Riesling, Oregon</i></b>	<b><i>2019</i></b>	<b><i>\$10/\$38</i></b>
<i>Pear, Pineapple, Honeysuckle, Apricot, Tart Apple</i>		
<b><i>Emmolo Sauvignon Blanc, Napa Valley</i></b>	<b><i>2019</i></b>	<b><i>\$12/\$46</i></b>
<i>Melon, White Peach, Acidity, Minerality, Citrus</i>		
<b><i>Four Graces Pinot Gris, Dundee Hills</i></b>	<b><i>2019</i></b>	<b><i>\$12/\$46</i></b>
<i>Lychee, Honeysuckle, Lime, Meyer Lemon, Quince</i>		
<b><i>Boen Chardonnay, California</i></b>	<b><i>2018</i></b>	<b><i>\$13/\$48</i></b>
<i>Nectarine, Apricot, Lemon Cream Tart, Vailla</i>		

## Red Wines

<b><i>Boen Pinot Noir, Russian Rivey Valley</i></b>	<b><i>2019</i></b>	<b><i>\$14/\$54</i></b>
<i>Cherry, Blueberry, Dark Chocolate, Coconut, Black Licorice</i>		
<b><i>Belle Glos Balade Pinot Noir, Santa Maria</i></b>	<b><i>2016</i></b>	<b><i>\$18/\$72</i></b>
<i>Blackberry Jam, Raspberry Tart, Rose Petals, Baking Spices</i>		
<b><i>Trapiche Malbec, Mendoza</i></b>	<b><i>2019</i></b>	<b><i>\$13/\$50</i></b>
<i>Plum, Black Cherry, Citrus, Vanilla, Truffle</i>		
<b><i>Angeline Merlot, Paso Robles</i></b>	<b><i>2018</i></b>	<b><i>\$13/\$50</i></b>
<i>Blackberry, Elderberry, Black Cherry, Chicory, Clove</i>		
<b><i>Pessimist by Daou Red Blend, Paso Robles</i></b>	<b><i>2017</i></b>	<b><i>\$16/\$62</i></b>
<i>Boysenberry, Cocoa, Cardamom, Cherry Pipe Tobacco</i>		
<b><i>Z. Brown Uncaged Cabernet Sauvignon, North Coast</i></b>	<b><i>2018</i></b>	<b><i>\$14/\$54</i></b>
<i>Black Cherry, Mocha, Milk Chocolate</i>		
<b><i>Daou Cabernet Sauvignon, Paso Robles</i></b>	<b><i>2018</i></b>	<b><i>\$16/\$62</i></b>
<i>Currant, Mulberry, Sage, Coffee, Cocoa, Fig</i>		
<b><i>Bonanza by Caymus Cabernet Sauvignon, California</i></b>	<b><i>Lot 2</i></b>	<b><i>\$17/\$64</i></b>
<i>Currants, Rose Petals, Vanilla, Smoked Oak</i>		
<b><i>Turley Old Vines Zinfandel, Paso Robles</i></b>	<b><i>2018</i></b>	<b><i>\$17/\$64</i></b>
<i>Boysenberry, Bergamot, Black Cherry, Cedar, Dried Flowers</i>		