



OSAGE
RESTAURANT
or AT
TOP OF THE ROCK

Signature Cocktails

Lavender Gin Fizz \$18

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

Barrel-Aged Perfect Manhattan \$23

*Rossville Union Barrel Proof Rye, Antica Sweet Vermouth
Carpano Dry Vermouth, Angostura Bitters
Luxardo Cherry, Craft Ice Cube, Batch #8, Aged 46 Days*

Osage Smash \$16

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

BCL Old Fashioned \$23

*Jefferson's Ocean Aged at Sea Voyage 22, Pure Cane Sugar
Blend of Bitters, Luxardo Cherry*

Tatanka \$17

*Zubrowka Bison Grass Vodka, Organic Unfiltered Apple Juice
Honey Syrup, Fresh Lemon Juice, Big Cedar Amber Lager*

Table Rock Sunset \$15

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

Cannonball \$15

Jim Beam Black Bourbon, Amaretto, Pineapple Juice

Bottle Beer

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

Draft Beer

Big Cedar Amber Lager, Bud Light, Michelob Ultra - \$6.50
Public House Elusive IPA, Public House Giddy Goat Coffee Milk Stout
Public House Revelation Stout - \$7.50

WINES BY THE GLASS

White Wines

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

Red Wines

<i>Boen Pinot Noir, Russian Rivey Valley</i>	<i>2019</i>	<i>\$14/\$54</i>
<i>Cherry, Blueberry, Dark Chocolate, Coconut, Black Licorice</i>		
<i>The Prisoner Red Blend, Napa Valley</i>	<i>2018</i>	<i>\$25/\$92</i>
<i>Ripe Raspberry, Boysenberry, Pomegranate, Vanilla</i>		
<i>Belle Glos Balade Pinot Noir, Santa Maria</i>	<i>2016</i>	<i>\$18/\$72</i>
<i>Blackberry Jam, Raspberry Tart, Rose Petals, Baking Spices</i>		
<i>Trapiche Malbec, Mendoza</i>	<i>2019</i>	<i>\$13/\$50</i>
<i>Plum, Black Cherry, Citrus, Vanilla, Truffle</i>		
<i>Ironstone Merlot, Lodi</i>	<i>2018</i>	<i>\$13/\$50</i>
<i>Blackberry, Elderberry, Black Cherry, Chicory, Clove</i>		
<i>Z. Brown Uncaged Cabernet Sauvignon, North Coast</i>	<i>2018</i>	<i>\$14/\$54</i>
<i>Black Cherry, Mocha, Milk Chocolate</i>		
<i>Daou Cabernet Sauvignon, Paso Robles</i>	<i>2018</i>	<i>\$16/\$62</i>
<i>Currant, Mulberry, Sage, Coffee, Cocoa, Fig</i>		
<i>Bonanza by Caymus Cabernet Sauvignon, California</i>	<i>Lot 2</i>	<i>\$17/\$64</i>
<i>Currants, Rose Petals, Vanilla, Smoked Oak</i>		
<i>Turley Juvenile Zinfandel, Paso Robles</i>	<i>2018</i>	<i>\$17/\$64</i>
<i>Boyensberry, Bergamot, Black Cherry, Cedar, Dried Flowers</i>		