



OSAGE
RESTAURANT
or AT
TOP OF THE ROCK

Signature Cocktails

Stonebreaker \$17

*Cinnamon Whiskey, Licor 43, Simple Syrup,
House Blended Bitters, Luxardo Cherry*

Table Rock Sunset \$15

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

French 75 \$18

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

BCL-Old Fashioned \$23

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

Harvest Mule \$17

*Builder's Gin Barrel Aged, Apple Brandy, Simple Syrup,
Ginger Beer, Fresh Lemon Juice*

Cannonball \$15

*Jim Beam 8 Star Bourbon, Amaretto, Pineapple Juice
Prickly Pear Puree*

Spiced Bison \$16

Buffalo Trace Bourbon, Hot Apple Cider, Cinnamon

Osage Smash \$15

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

Bottle Beer

Coors Light, Budweiser, O'Doul's, Miller Lite - \$6.50

Blue Moon, Boulevard Tank 7, Corona, Guinness

Stella Artois, Sweet Water Pale Ale - \$7.50

Draft Beer

Bud Light, Michelob Ultra - \$6.50

Public House Elusive IPA, Public House Giddy Goat- \$7.50

Table Rock Red, Big Cedar Copper Lager, Local Beer Feature- \$8.50

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>Domino Moscato, Manteca California</i>	<i>2018</i>	<i>\$9/\$34</i>
<i>Sweet and Fruity, Nectarine, Tropical Fruits, Sugary Aromas, Soft Texture</i>		
<i>Willamette Valley Vineyards Riesling, Oregon</i>	<i>2018</i>	<i>\$10/\$38</i>
<i>Pear, Pineapple, Honeysuckle, Notes of Apricot & Tart Apple</i>		
<i>Emmolo Sauvignon Blanc, Napa Valley</i>	<i>2019</i>	<i>\$12/\$46</i>
<i>Melon, White Peach, Acidity, Minerality, Lime Citrus Finish</i>		
<i>Four Graces Pinot Gris, Dundee Hills</i>	<i>2019</i>	<i>\$12/\$46</i>
<i>Lychee Fruit, Mandarin, Grapefruit Zest, Sweet Meyer Lemon, Orange Blossom</i>		
<i>Boen Chardonnay, California</i>	<i>2018</i>	<i>\$13/\$48</i>
<i>Ripe Luscious Fruit, Butter, Baking Spices, Soft Acidity, Lingering Finish</i>		

Red Wines

<i>Boen Pinot Noir, Russian Rivey Valley</i>	<i>2019</i>	<i>\$14/\$54</i>
<i>Raspberry, Boysenberry, Black Fruit Jam, Toasted Oak</i>		
<i>Belle Glos Balade Pinot Noir, Santa Maria</i>	<i>2016</i>	<i>\$18/\$72</i>
<i>Blackberry Jam Aromas, Raspberry Tart, Toasted Oak</i>		
<i>Trapiche Malbec, Mendoza</i>	<i>2019</i>	<i>\$13/\$50</i>
<i>Plum, Black Cherry, Hints of Black Pepper, Toasted Oak</i>		
<i>Angeline Merlot, Paso Robles</i>	<i>2018</i>	<i>\$13/\$50</i>
<i>Blackberry, Plum & Hints of Clove</i>		
<i>Pessimist by Daou Red Blend, Paso Robles</i>	<i>2017</i>	<i>\$16/\$62</i>
<i>Black Cherry, Blueberry, Lavendar, Crème de Cassis</i>		
<i>Z. Brown Uncaged Cabernet Sauvignon, North Coast</i>	<i>2018</i>	<i>\$14/\$54</i>
<i>Black Cherry, Mocha, Sweet Toasted Oak, Smooth Bold Tannins, Milk Chocolate</i>		
<i>Daou Cabernet Sauvignon, Paso Robles</i>	<i>2018</i>	<i>\$16/\$62</i>
<i>Black Cherry, Currant, Plum, Blackberry, Notes of Cranberry & Rhubarb</i>		
<i>Bonanza by Caymus Cabernet Sauvignon, California</i>	<i>Lot 2</i>	<i>\$17/\$64</i>
<i>Currants, Blueberries, Blackberries, Warm Spiced Vanilla, Unsweetened Chocolate</i>		
<i>Turley Old Vines Zinfandel, Paso Robles</i>	<i>2018</i>	<i>\$17/\$64</i>
<i>Red Berry, Plum, White Pepper</i>		