



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

## Signature Cocktails

### **Stonebreaker \$17**

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

### **Drunken Fig \$17**

*Bacardi Oakheart Rum, Fig Jam, Cranberry and Chocolate Bitters*

### **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**

*Top of the Rock Maker's Mark Private Select, Simple Syrup,  
Blend of Bitters, Luxardo Cherry*

### **Harvest Mule \$17**

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

### **TOR Tini \$19**

*Grey Goose Pear Vodka, Hennessy VSOP, Molasses, Lemon Juice, Chocolate Bitters*

### **Cannonball \$15**

*Bourbon, Amaretto, Pineapple Juice, Prickly Pear Puree*

### **Spiced Bison \$16**

*Buffalo Trace, Apple Cider, Cinnamon*

# Bottle Beer

*Coors Light, Miller Lite, Budweiser - \$6.50*  
*Blue Moon, Corona, Stella Artois, Sweet Water Pale Ale,*  
*Modelo Negra, Boulevard Tank - \$7.50*

# Draft Beer

*Bud Light, Michelob Ultra - \$6.50*  
*Public House Elusive IPA, Rogue Hazelnut - \$7.50*  
*Table Rock Red, Samuel Adams Octoberfest, Mother's Mr. Pumpkin- \$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>Domino Moscato, Manteca California</i></b>                                  | <b><i>2018</i></b> | <b><i>\$9/\$34</i></b>  |
| <i>Sweet and Fruity, Nectarine, Tropical Fruits, Sugary Aromas, Soft Texture</i>  |                    |                         |
| <b><i>Willamette Valley Vineyards Riesling, Oregon</i></b>                        | <b><i>2018</i></b> | <b><i>\$10/\$38</i></b> |
| <i>Pear, Pineapple, Honeysuckle, Notes of Apricot &amp; 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, Lime Citrus Finish</i>                |                    |                         |
| <b><i>Four Graces Pinot Gris, Dundee Hills</i></b>                                | <b><i>2019</i></b> | <b><i>\$12/\$46</i></b> |
| <i>Lychee Fruit, Mandarin, Grapefruit Zest, Sweet Meyer Lemon, Orange Blossom</i> |                    |                         |
| <b><i>Boen Chardonnay, California</i></b>   | <b><i>2018</i></b> | <b><i>\$13/\$48</i></b> |
| <i>Ripe Luscious Fruit, Butter, Baking Spices, Soft Acidity, Lingering Finish</i> |                    |                         |

## Red Wines

|  |                     |                         |
|--|---------------------|-------------------------|
| <b><i>Boen Pinot Noir, Russian River Valley</i></b>                                    | <b><i>2018</i></b>  | <b><i>\$14/\$54</i></b> |
| <i>Raspberry, Boysenberry, Black Fruit Jam, Bright Acidity, Warm Toasted Oak</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 Aromas, Raspberry Tart, Toasted Oak</i>                              |                     |                         |
| <b><i>Trapiche Malbec, Mendoza</i></b>   | <b><i>2019</i></b>  | <b><i>\$13/\$50</i></b> |
| <i>Plum, Black Cherry, Hints of Black Pepper, Toasted Oak</i>                          |                     |                         |
| <b><i>Angeline Merlot, Paso Robles</i></b>   | <b><i>2018</i></b>  | <b><i>\$13/\$50</i></b> |
| <i>Blackberry, Plum &amp; Hints of Clove</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, Sweet Toasted Oak, Smooth Bold Tannins, Milk Chocolate</i>     |                     |                         |
| <b><i>Daou Cabernet Sauvignon, Paso Robles</i></b>                                     | <b><i>2017</i></b>  | <b><i>\$16/\$62</i></b> |
| <i>Black Cherry, Currant, Plum, Blackberry, Notes of Cranberry &amp; Rhubarb</i>       |                     |                         |
| <b><i>Bonanza by Caymus, California</i></b>  | <b><i>Lot 2</i></b> | <b><i>\$17/\$64</i></b> |
| <i>Currants, Blueberries, Blackberries, Warm Spiced Vanilla, Unsweetened Chocolate</i> |                     |                         |