



Arnie's Barn is a 150-year-old barn found right in Arnold Palmer's own backyard in Latrobe, PA. Johnny Morris commissioned local Ozark craftsman Danny Schwartz and his family members to carefully disassemble the barn and its 46-foot timbers, numbering each piece, transporting and re-erecting the barn at Top of the Rock to serve as the golf pro shop and a second restaurant.

Some of the timbers from the barn – which included the now extinct American chestnut – are so old, Top of the Rock historians are carbon dating them. When the barn was built 150 years ago, some of those timbers were already well over 100 years old. From Arnie's Barn, guests enjoy magnificent views of the practice facility along with unique memorabilia and golf gear found nowhere else.

— Signature Margaritas —

Bravo Margarita \$15

Dobel Diamond Tequila | Grand Marnier | Fresh Lime Juice

Ozark Mountain Margarita \$15

Milagro Reposado Tequila | Blood Orange Liqueur | Fresh Lime Juice | Cinnamon Rim

Pimento Margarita \$16

Arette Tequila | Grand Marnier | Fresh Bell Pepper Juice
Fresh Lime Juice | Agave Nectar | Cilantro

— Signature Cocktails —

Arnie's Mule \$16

Hornitos Black Barrel Tequila | Montelobos Mezcal | Fresh Lime Juice
Simple Syrup | Ginger Beer | Candied Ginger

Mojito \$15

Bacardi Spiced Rum | Mint | Simple Syrup | Fresh Lime Juice

BCL Old Fashioned \$21

Woodford Double Oaked | Pure Cane Sugar | Blend of Bitters
Luxardo Cherry | Dehydrated Orange

Tablerock Sunrise Mimosa \$14

Prosecco | Pineapple Juice | Strawberry Puree | Tajin Rim

Traditional Bloody Mary \$16

Tito's Handmade Vodka | Zing Zang | Grilled Jumbo Shrimp | Black Salt Rim

Paloma \$16

Milagro Silver Tequila | Grape Fruit Juice | Simple Syrup | Fresh Lime Juice



at
TOP OF THE ROCK

— Flights —

Tequila \$50

San Agustin | Plata El Maguey | Don Julio 1942

Mezcal Vago \$40

Tepeztate | Ensemble en Barro | Tobala

— Red Wine —

Big Cedar **Cabernet Sauvignon** | *California \$9/\$34*

2019 Ironstone **Merlot** | *California \$13/\$50*

2019 Callaway **Cabernet Sauvignon** | *California \$10/\$38*

2019 Conundrum **Red Blend** | *California \$15/\$58*

Meiomi **Pinot Noir** | *California \$16/\$62*

— White Wine —

Big Cedar **Chardonnay** | *California \$9/\$34*

2019 Conundrum **White Blend** | *California \$9/\$34*

2019 Callaway **Chardonnay** | *California \$9/\$34*

2020 Scarpetta **Pinot Grigio** | *Italy \$12/\$44*

2020 Walnut Block **Sauvignon Blanc** | *New Zealand \$11/\$42*

— Bottled Wine —

2018 Boen **Chardonnay** | *California \$48*

2019 Cakebread **Chardonnay** | *California \$87*

2018 Frog's Leap **Chardonnay** | *California \$90*

2019 Willamette Valley Vineyards **Riesling** | *Oregon \$38*

2019 Prisoner **Red Blend** | *California \$92*

2018 Orin Swift Slander **Pinot Noir** | *California \$130*

2019 Daou **Cabernet** | *California \$62*

2018 Faust **Cabernet** | *California \$155*

2018 Chappellet Signature **Cabernet** | *California \$175*

2019 Caymus **Cabernet** | *California \$198*

2016 Silver Oak **Cabernet** | *California \$245*

— Beer —

Draft

Big Cedar Buffalo Lager \$6.50

Boulevard Wheat \$6.50

Bud Light \$6.50

Michelob Ultra \$6.50

Elusive IPA \$7.50

Modelo Especial \$7.50

Domestic

Blue Moon \$7.50

Budweiser \$6.50

Coors Light \$6.50

Tank 7 \$7.50

Sweet Water Ale \$7.50

Imported

Corona \$7.50

Dos Equis Amber \$6.50

Modelo Negra \$7.50

Pacifico \$7.50

O'Doul's \$6.50