

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

Watermelon Margarita \$16

Arette Tequila | Grand Marnier | Watermelon Syrup | Fresh Lemon Juice

— Signature Cocktails —

Arnie's Mule \$16

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

Basil Mojito \$18

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

BCL Old Fashioned \$23

Jefferson's Ocean Aged at Sea Voyage 22 | Pure Cane Sugar | Blend of Bitters
Luxardo Cherry | Dehydrated Orange

Tablerock Sunrise Mimosa \$14

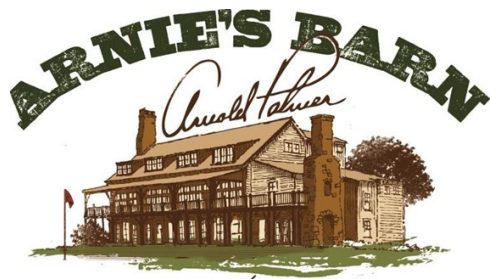
Prosecco | Pineapple Juice | Strawberry Puree | Tajin Rim

Traditional Bloody Mary \$16

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

Paloma \$16

Montelobos Mezcal | Grape Fruit Juice | Jalapeno | 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 | Ensamble en Barro | Tobala

Red Wine

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

Lot 3 Bonzana by Caymus **Cabernet Sauvignon** | *California \$17/\$64*

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

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

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

2020 Trapiche **Malbec** | *Argentina \$13/\$50*

White Wine

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

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

Domino **Moscato** | *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