



## Signature Cocktails

### **Cranberry Mule \$16**

*St. James Cranberry Wine, Vodka, Fresh Lime Juice, Ginger Beer*

### **Golden Goose \$17**

*Grey Goose Pear Vodka, Domaine De Canton Ginger Liqueur  
Pear Nectar, Fresh Lemon Juice, Rhubarb Bitters*

### **BCL Old Fashioned \$23**

*Big Cedar Lodge Maker's Mark Private Selection  
Pure Cane Sugar, Blend of Bitters, Luxardo Cherry*

### **Restless 75 \$17**

*Restless Spirits Barrel-Finished Gin, Honey Syrup  
Fresh Lemon Juice, Prosecco*

### **Osage Smash \$16**

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

### **Bonfire Cider \$15**

*Cruzan 9 Spice Rum, Hot Apple Cider, Cinnamon Stick*

### **Ozark Storm \$17**

*Jameson Irish Whiskey, Barrel-Aged Stout  
Cold Brew Coffee, Splash of Cream*

### **Table Rock Sunset \$15**

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

## 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 Buffalo Lager, Bud Light, Michelob Ultra - \$6.50*  
*Public House Elusive IPA, White River Brewing Co. Table Rock Red Ale \$7.50*  
*Public House Barrel-Aged Revelation Stout - \$8.50*

## White Wines

<b><i>Belle Glos Pinot Noir Blanc Rosé</i></b>	<b>2020</b>	<b>\$15/\$58</b>
<i>Honeydew, Tropical Passionfruit, Guava, Kiwi</i>		
<b><i>Far Niente Chardonnay, Napa Valley</i></b>	<b>2018</b>	<b>\$18/\$72</b>
<i>Honeysuckle, White Fig, Gardenia, Toasted Hazelnuts</i>		
<b><i>Emmolo Sauvignon Blanc, Napa Valley</i></b>	<b>2020</b>	<b>\$12/\$46</b>
<i>Melon, White Peach, Acidity, Minerality, Citrus</i>		
<b><i>Boen Chardonnay, California</i></b>	<b>2019</b>	<b>\$13/\$48</b>
<i>Nectarine, Apricot, Lemon Cream Tart, Vanilla</i>		
<b><i>Wine by Joe Pinot Gris, Oregon</i></b>	<b>2019</b>	<b>\$12/\$46</b>
<i>Citrus, Green Apple, Pear, Vanilla</i>		
<b><i>Loosen Bros. Dry Riesling, Germany</i></b>	<b>2020</b>	<b>\$12/\$46</b>
<i>Fragrant White Peach, Green Apple, Chalky Mineral Tones</i>		
<b><i>Bay Bridge Moscato, California</i></b>	<b>NV</b>	<b>\$ 9/\$34</b>

## Red Wines

<b><i>The Prisoner Red Blend, Napa Valley</i></b>	<b>2019</b>	<b>\$25/\$92</b>
<i>Ripe Raspberry, Boysenberry, Pomegranate, Vanilla</i>		
<b><i>Belle Glos Balade Pinot Noir, Santa Maria</i></b>	<b>2020</b>	<b>\$18/\$72</b>
<i>Blackberry Jam, Raspberry Tart, Rose Petals, Baking Spices</i>		
<b><i>Trapiche Malbec, Mendoza</i></b>	<b>2020</b>	<b>\$13/\$50</b>
<i>Plum, Black Cherry, Citrus, Vanilla, Truffle</i>		
<b><i>Z. Brown Uncaged Cabernet Sauvignon, North Coast</i></b>	<b>2019</b>	<b>\$14/\$54</b>
<i>Black Cherry, Mocha, Milk Chocolate</i>		
<b><i>Daou Cabernet Sauvignon, Paso Robles</i></b>	<b>2019</b>	<b>\$16/\$62</b>
<i>Currant, Mulberry, Sage, Coffee, Cocoa, Fig</i>		
<b><i>Bonanza by Caymus Cabernet Sauvignon, California</i></b>	<b>Lot 3</b>	<b>\$17/\$64</b>
<i>Currants, Rose Petals, Vanilla, Smoked Oak</i>		
<b><i>Turley Old Vines Zinfandel, Paso Robles</i></b>	<b>2019</b>	<b>\$17/\$64</b>
<i>Boysenberry, Bergamot, Black Cherry, Cedar, Dried Flowers</i>		
<b><i>Ironstone Merlot, Lodi</i></b>	<b>2019</b>	<b>\$13/\$50</b>
<i>Sweet Berry, Vanilla, Anise, Toffee, Plum</i>		
<b><i>Boen Pinot Noir, Russian River</i></b>	<b>2019</b>	<b>\$16/\$62</b>
<i>Blackberry, Strawberry, Cocoa, Brown Sugar</i>		