



Signature Cocktails

Osage Smash \$15

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

BCL-Old Fashioned \$23

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

Lavender Gin Fizz \$18

*Builder's Botanical Gin, St. Germain Elderflower Liqueur, Lavender Syrup
Fresh Lemon Juice, Flower and Twist of Lemon*

Barrel-Aged Manhattan \$23

*Rossville Union Rye, Antica Sweet Vermouth, Angostura Bitters
Luxardo Cherry, Batch #2, Aged 28 Days*

French 75 \$18

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

Barrel-Aged Rum Old Fashioned \$23

*Probitas Rum, Ancho Chili Reyes, Licor 43, Luxardo Maraschino Liqueur
Blend of Bitters, Luxardo Cherry*

Table Rock Sunset \$15

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

Cannonball \$15

Jim Beam 8 Star Bourbon, Amaretto, Pineapple Juice

Bottle Beer

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

Blue Moon, Boulevard Tank 7, Corona

Guinness, Stella Artois, - \$7.50

Draft Beer

Big Cedar Amber Lager, Bud Light, Michelob Ultra - \$6.50

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

Table Rock Red, 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>Belle Glos Pinot Noir Blanc Rosé</i>	<i>2019</i>	<i>\$15/\$58</i>
<i>Honeydew, Tropical Passionfruit, Guava, Kiwi</i>		
<i>Domino Moscato, Manteca California</i>	<i>2018</i>	<i>\$9/\$34</i>
<i>Floral, Nectarine, Guava, Citrus Blossoms, Honey</i>		
<i>Willamette Valley Vineyards Riesling, Oregon</i>	<i>2019</i>	<i>\$10/\$38</i>
<i>Pear, Pineapple, Honeysuckle, Apricot, Tart Apple</i>		
<i>Emmolo Sauvignon Blanc, Napa Valley</i>	<i>2019</i>	<i>\$12/\$46</i>
<i>Melon, White Peach, Acidity, Minerality, Citrus</i>		
<i>Four Graces Pinot Gris, Dundee Hills</i>	<i>2019</i>	<i>\$12/\$46</i>
<i>Lychee, Honeysuckle, Lime, Meyer Lemon, Quince</i>		
<i>Boen Chardonnay, California</i>	<i>2018</i>	<i>\$13/\$48</i>
<i>Nectarine, Apricot, Lemon Cream Tart, Vailla</i>		

Red Wines

<i>Boen Pinot Noir, Russian Rivey Valley</i>	<i>2019</i>	<i>\$14/\$54</i>
<i>Cherry, Blueberry, Dark Chocolate, Coconut, Black Licorice</i>		
<i>Belle Glos Balade Pinot Noir, Santa Maria</i>	<i>2016</i>	<i>\$18/\$72</i>
<i>Blackberry Jam, Raspberry Tart, Rose Petals, Baking Spices</i>		
<i>Trapiche Malbec, Mendoza</i>	<i>2019</i>	<i>\$13/\$50</i>
<i>Plum, Black Cherry, Citrus, Vanilla, Truffle</i>		
<i>Angeline Merlot, Paso Robles</i>	<i>2018</i>	<i>\$13/\$50</i>
<i>Blackberry, Elderberry, Black Cherry, Chicory, Clove</i>		
<i>Pessimist by Daou Red Blend, Paso Robles</i>	<i>2017</i>	<i>\$16/\$62</i>
<i>Boysenberry, Cocoa, Cardamom, Cherry Pipe Tobacco</i>		
<i>Z. Brown Uncaged Cabernet Sauvignon, North Coast</i>	<i>2018</i>	<i>\$14/\$54</i>
<i>Black Cherry, Mocha, Milk Chocolate</i>		
<i>Daou Cabernet Sauvignon, Paso Robles</i>	<i>2018</i>	<i>\$16/\$62</i>
<i>Currant, Mulberry, Sage, Coffee, Cocoa, Fig</i>		
<i>Bonanza by Caymus Cabernet Sauvignon, California</i>	<i>Lot 2</i>	<i>\$17/\$64</i>
<i>Currants, Rose Petals, Vanilla, Smoked Oak</i>		
<i>Turley Old Vines Zinfandel, Paso Robles</i>	<i>2018</i>	<i>\$17/\$64</i>
<i>Boysenberry, Bergamot, Black Cherry, Cedar, Dried Flowers</i>		