



## Signature Cocktails

### **The McNally \$23**

*McNally's Reserve Jefferson Voyage 10 Wheated,  
Ancho Reyes Chili Liqueur, Liqueur 43 & Chocolate Bitters*

### **Krupp Manhattan \$23**

*Top of the Rock Private Select Jefferson Twin Oak Bourbon,  
Fernet Branca, Sweet Vermouth, Orange Bitters & Luxardo Cherry*

### **Table Rock Sunset \$13**

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

### **Harvest Moon \$18**

*Builder's Gin, Prosecco, Pear Liqueur, Simple Syrup, Lemon*

### **Big Cedar Old-Fashioned \$23**

*Top of the Rock Private Select Makers Mark, Simple, Bitters & Luxardo Cherry*

### **Spiced Bison \$13**

*Buffalo Trace, Hot Apple Cider & Cinnamon*

### **Fig & Fuente \$15**

*Bacardi Oakheart Rum, House-Made Cigar & Chocolate Syrup & Fig Jam*

### **Ozark Welcome \$13**

*Malibu Rum, Midori Melon Liqueur & Pineapple Juice*

### **Cannonball \$14**

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

## Bottle Beer

*Coors Light, Miller Lite, Budweiser - \$6.50*  
*Blue Moon, Boulevard Wheat, Corona, Guinness, Stella Artois,*  
*Public House Mcintyre Hard Cider - \$7.00*  
*Boulevard Tank 7 - \$8.00*

## Draft Beer

*Bud Light, Michelob Ultra-\$6.50*  
*Public House Elusive IPA, Rogue Hazelnut Brown Nectar,*  
*Mother's Seasonal Wintergrind -\$7.50*  
*Table Rock Red \$8.50*  
*Local Beer Feature \$9.00*

# WINES BY THE GLASS

## White Wines

<i>Cuvee Beatrice Prosecco, Italy</i>	<i>NV</i>	<i>\$12/\$46</i>
<i>Domino Moscato, Manteca</i>	<i>2017</i>	<i>\$9/\$34</i>
<i>Rodney Strong Rose</i>	<i>2018</i>	<i>\$12/\$46</i>
<i>Willamette Valley Vineyards Riesling, Oregon</i>	<i>2017</i>	<i>\$10/\$38</i>
<i>Emmolo Sauvignon Blanc, Napa Valley</i>	<i>2016</i>	<i>\$12/\$46</i>
<i>Four Graces Pinot Gris, Dundee Hills</i>	<i>2017</i>	<i>\$12/\$46</i>
<i>Boen Chardonnay, California</i>	<i>2017</i>	<i>\$13/\$48</i>

## Red Wines

<i>Rodney Strong Merlot, Sonoma</i>	<i>2015</i>	<i>\$13/\$50</i>
<i>Boen Pinot Noir, Russian River Valley</i>	<i>2017</i>	<i>\$14/\$54</i>
<i>Elouan Pinot Noir, Oregon</i>	<i>2017</i>	<i>\$16/\$62</i>
<i>Nieto Senetiner Malbec, Mendoza</i>	<i>2017</i>	<i>\$10/\$38</i>
<i>Meyer Family Cellars Syrah, Yorkville</i>	<i>2013</i>	<i>\$12/\$46</i>
<i>Z. Brown Uncaged Cabernet Sauvignon, North Coast</i>	<i>2017</i>	<i>\$14/\$54</i>
<i>Daou Cabernet Sauvignon, Paso Robles</i>	<i>2017</i>	<i>\$16/\$62</i>
<i>Bonanza by Caymus, California</i>	<i>Lot 1</i>	<i>\$17/\$64</i>

## Cognac, Dessert & Port Wines

<i>Clos du Val Pinot Noir Brandy, California</i>		<i>\$15</i>
<i>Hennessey Cognac</i>		<i>\$25</i>
<i>Robert Mondavi Moscato D'Oro</i>	<i>2015</i>	<i>\$10</i>
<i>Silverado Late Harvest Semillon, Napa Valley</i>	<i>2010</i>	<i>\$17</i>
<i>Inniskillin Vidal Ice Wine, Ontario</i>		<i>\$19</i>
<i>Graham's Tawny Port 20 year, Portugal</i>		<i>\$16</i>