



## Signature Cocktails

### **Harvest Mule \$18**

*Builders Barrel Finished Gin, Apple Brandy, Simple Syrup,  
Ginger Beer, Fresh Lemon Juice*

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

*Tito's Hand-made Vodka, Grapefruit Juice, Lemonade, Grenadine*

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

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

### **Gin Butler \$19**

*Builders Barrel Finished Gin, Chambord, Blackberries,  
Honey Syrup, Rosemary, Juniper*

### **Mandarin New Fashioned \$23**

*BC Private Select Maker's Mark, Mandarin Orange Syrup, Vanilla Bean,  
Blend of Bitters, Dehydrated Orange, Luxardo Cherry*

### **Spiced Bison \$16**

*Buffalo Trace Bourbon, Hot Apple Cider, Cinnamon*

### **Cannonball \$15**

*Jim Beam 8 Star Bourbon, Amaretto, Pineapple Juice  
Prickly Pear Puree*

# Bottle Beer

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

*Blue Moon, Boulevard Tank 7, Corona, Guinness*

*Stella Artois, Sweet Water Pale Ale-\$7.50*

# Draft Beer

*Bud Light, Michelob Ultra - \$6.50*

*Public House Giddy Goat, Public House Elusive IPA*

*Great Escape Vagablonde Kolsch - \$7.50*

*Table Rock Red, Big Cedar Copper Lager, Local Beer Feature - \$8.50*

# WINES BY THE GLASS

## White Wines

<b><i>Cuvee Beatrice Prosecco, Italy</i></b>	<b><i>NV</i></b>	<b><i>\$12/\$46</i></b>
<i>White Peach, Almond, Orchard Blossoms, Lemon Zest, Spice</i>		
<b><i>Domino Moscato, Manteca California</i></b>	<b><i>2018</i></b>	<b><i>\$9/\$34</i></b>
<i>Sweet and Fruity, Nectarine, Tropical Fruits, Sugary Aromas, Soft Texture</i>		
<b><i>Willamette Valley Vineyards Riesling, Oregon</i></b>	<b><i>2018</i></b>	<b><i>\$10/\$38</i></b>
<i>Pear, Pineapple, Honeysuckle, Notes of Apricot &amp; Tart Apple</i>		
<b><i>Emmolo Sauvignon Blanc, Napa Valley</i></b>	<b><i>2019</i></b>	<b><i>\$12/\$46</i></b>
<i>Melon, White Peach, Acidity, Minerality, Lime Citrus Finish</i>		
<b><i>Four Graces Pinot Gris, Dundee Hills</i></b>	<b><i>2019</i></b>	<b><i>\$12/\$46</i></b>
<i>Lychee Fruit, Mandarin, Grapefruit Zest, Sweet Meyer Lemon, Orange Blossom</i>		
<b><i>Boen Chardonnay, California</i></b>	<b><i>2018</i></b>	<b><i>\$13/\$48</i></b>
<i>Ripe Luscious Fruit, Butter, Baking Spices, Soft Acidity, Lingering Finish</i>		

## Red Wines

<b><i>Boen Pinot Noir, Russian River Valley</i></b>	<b><i>2019</i></b>	<b><i>\$14/\$54</i></b>
<i>Raspberry, Boysenberry, Black Fruit Jam, Toasted Oak</i>		
<b><i>Belle Glos Balade Pinot Noir, Santa Maria</i></b>	<b><i>2016</i></b>	<b><i>\$18/\$72</i></b>
<i>Blackberry Jam Aromas, Raspberry Tart, Toasted Oak</i>		
<b><i>Trapiche Malbec, Mendoza</i></b>	<b><i>2019</i></b>	<b><i>\$13/\$50</i></b>
<i>Plum, Black Cherry, Hints of Black Pepper, Toasted Oak</i>		
<b><i>Angeline Merlot, Paso Robles</i></b>	<b><i>2018</i></b>	<b><i>\$13/\$50</i></b>
<i>Blackberry, Plum &amp; Hints of Clove</i>		
<b><i>Pessimist by Daou Red Blend, Paso Robles</i></b>	<b><i>2017</i></b>	<b><i>\$16/\$62</i></b>
<i>Black Cherry, Blueberry, Lavendar, Crème de Cassis</i>		
<b><i>Z. Brown Uncaged Cabernet Sauvignon, North Coast</i></b>	<b><i>2018</i></b>	<b><i>\$14/\$54</i></b>
<i>Black Cherry, Mocha, Sweet Toasted Oak, Smooth Bold Tannins, Milk Chocolate</i>		
<b><i>Daou Cabernet Sauvignon, Paso Robles</i></b>	<b><i>2018</i></b>	<b><i>\$16/\$62</i></b>
<i>Black Cherry, Currant, Plum, Blackberry, Notes of Cranberry &amp; Rhubarb</i>		
<b><i>Bonanza by Caymus Cabernet Sauvignon, California</i></b>	<b><i>Lot 2</i></b>	<b><i>\$17/\$64</i></b>
<i>Currants, Blueberries, Blackberries, Warm Spiced Vanilla, Unsweetened Chocolate</i>		
<b><i>Turley Zinfandel, Paso Robles</i></b>	<b><i>2018</i></b>	<b><i>\$17/\$64</i></b>
<i>Red Berry, Plum, White Pepper</i>		