



## SIGNATURE COCKTAILS

### The McNally \$23

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

### Table Rock Sunset \$13

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

### Fig & Fuente \$15

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

### Ozark Welcome \$13

*Malibu Rum, Midori Melon Liqueur & Pineapple Juice*

### Sayen Shrub \$14

*Builders Gin, Honey Shrub, Basil aromatics*

## BOTTLE BEER

*Miller Lite, Coors Lite, Budweiser - \$6.50*

*SOL, Corona, Stella Artois, Blue Moon - \$7.00*

*Modelo Negra - \$7.50*

*Boulevard Tank 7, Mother's Seasonal Wintergrind - \$8.00*

## DRAFT BEER

*Bud Light, Michelob Ultra - \$6.50*

*Public House Elusive IPA, Rogue Hazelnut Brown Nectar - \$7.50*

*Table Rock Red - \$8.50*

*Local Beer Feature - \$9.00*

## WINES BY THE GLASS

<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>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>
<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>Nieto Senetiner Malbec, Mendoza</i>	<i>2017</i>	<i>\$10/\$38</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>