



OSAGE
RESTAURANT
AT
TOP OF THE ROCK

Signature Cocktails

The McNally \$23

*McNally's Reserve Jefferson Voyage 19 Wheated, Ancho Reyes
Chili Liquor, Liquor 43, Chocolate Bitters*

Lemon Grass Tea \$16

Grey Goose, Lemon Grass, Simple Syrup, Fresh Lemon Juice

Table Rock Sunset \$15

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

French 75 \$18

Builder's Gin, Prosecco, Pear Liquor, Simple Syrup, Fresh lemon juice

BCL-Old Fashioned \$23

*Top of the Rock Private Select Jefferson Twin Oak Bourbon, Simple Syrup,
Blend of Bitters, Luxardo Cherry*

Buffalo Smash \$18

Buffalo Trace, Honey Syrup, Mint Leaves, Fresh Lime Juice

Basil Mojito \$18

Bacardi Oakheart Rum, Cucumber, Basil, Simple Syrup, Fresh Lime Juice

Ozark Welcome \$15

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, Corona, Stella Artois, Pacifico, Sweet Water Pale Ale,
Modelo Negra, Boulevard Tank 7 - \$7.50

Draft Beer

Bud Light, Michelob Ultra - \$6.50
Public House Elusive IPA, Modelo Especial - \$7.50
Mother's Seasonal Wintergrind - \$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>Moscato, Manteca California</i>	<i>2018</i>	<i>\$9/\$34</i>
<i>Sweet and Fruity, Nectarine, Tropical Fruits, Sugary Aromas, Soft Texture</i>		
<i>Willamette Valley Vineyards Riesling, Oregon</i>	<i>2018</i>	<i>\$10/\$38</i>
<i>Pear, Pineapple, Honeysuckle, Notes of Apricot & Tart Apple</i>		
<i>Emmolo Sauvignon Blanc, Napa Valley</i>	<i>2017</i>	<i>\$12/\$46</i>
<i>Melon, White Peach, Acidity, Minerality, Lime Citrus Finish</i>		
<i>Four Graces Pinot Gris, Dundee Hills</i>	<i>2018</i>	<i>\$12/\$46</i>
<i>Lychee Fruit, Mandarin, Grapefruit Zest, Sweet Meyer Lemon, Orange Blossom</i>		
<i>Boen Chardonnay, California</i>	<i>2017</i>	<i>\$13/\$48</i>
<i>Ripe Luscious Fruit, Butter, Baking Spices, Soft Acidity, Lingering Finish</i>		

Red Wines

<i>Boen Pinot Noir, Russian River Valley</i>	<i>2018</i>	<i>\$14/\$54</i>
<i>Raspberry, Boysenberry, Black Fruit Jam, Bright Acidity, Warm Toasted Oak</i>		
<i>Belle Glos Balade Pinot Noir, Santa Maria</i>	<i>2017</i>	<i>\$18/\$72</i>
<i>Blackberry Jam Aromas, Raspberry Tart, Toasted Oak</i>		
<i>Nieto Senetiner Malbec, Mendoza</i>	<i>2017</i>	<i>\$10/\$38</i>
<i>Red Fruit, Plum & Warm Vanilla</i>		
<i>Rabble Red Blend, Paso Robles</i>	<i>2018</i>	<i>\$13/\$50</i>
<i>Blueberry Pie, Cocoa Powder, Boysenberry</i>		
<i>Z. Brown Uncaged Cabernet Sauvignon, North Coast</i>	<i>2017</i>	<i>\$14/\$54</i>
<i>Black Cherry, Mocha, Sweet Toasted Oak, Smooth Bold Tannins, Milk Chocolate</i>		
<i>Daou Cabernet Sauvignon, Paso Robles</i>	<i>2017</i>	<i>\$16/\$62</i>
<i>Black Cherry, Currant, Plum, Blackberry, Notes of Cranberry & Rhubarb</i>		
<i>Bonanza by Caymus, California</i>	<i>Lot 2</i>	<i>\$17/\$64</i>
<i>Currants, Blueberries, Blackberries, Warm Spiced Vanilla, Unsweetened Chocolate</i>		