

**Signature Cocktails**

**Guava Mezcal $23**

*Monte Lobos Mezcal, Handcrafted Guava and Cardamom Syrup, Orange Bitters*

**Harvest Mule $18**

*Builder’s Gin Barrel Aged, Apple Brandy, Simple Syrup, Ginger Beer, Fresh Lemon Juice*

**Table Rock Sunset $15**

*Tito’s Handmade Vodka, Grapefruit Juice, Lemonade, Grenadine*

**BCL-Old Fashioned $23**

*Top of the Rock Maker’s Mark Private Select, Simple Syrup,*

*Blend of Bitters, Luxardo Cherry*

**Gin Butler $19**

*Builder’s Gin Barrel Aged, Chambord, Blackberries,*

*Honey Syrup, Rosemary, Juniper*

**TOR Tini $19**

*Grey Goose Pear Vodka, Hennessey VSOP, Molasses,*

*Lemon Juice, Symple Syrup, Chocolate Bitters*

**Mandarin New Fashioned $23**

*Jefferson Rum Cask, Mandarin Orange Syrup, Vanilla Bean,*

*Bitter Blend, Dehydrated Orange, Luxardo Cherry*

**Spiced Bison $16**

*Buffalo Trace, Apple Cider, Cinnamon*

**Cannonball $15**

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

**Bottle Beer**

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

*Blue Moon, Corona, Stella Artois, Sweet Water Pale Ale,*

*Modelo Negra, Boulevard Tank $7.50*

**Draft Beer**

*Bud Light, Michelob Ultra - $6.50*

*Rogue Hazelnut, Public House Elusive IPA- $7.50*

*Table Rock Red, Samuel Adams Octoberfest, Mother’s Mr. Pumpkin - $8.50*

**WINES BY THE GLASS**

**White Wines**

***Cuvee Beatrice Prosecco, Italy NV*** *$12/$46*

*White Peach, Almond, Orchard Blossoms, Lemon Zest, Spice*

***Domino Moscato, Manteca California 2018*** *$9/$34*

*Sweet and Fruity, Nectarine, Tropical Fruits, Sugary Aromas, Soft Texture*

***Willamette Valley Vineyards Riesling, Oregon 2018*** *$10/$38*

*Pear, Pineapple, Honeysuckle, Notes of Apricot & Tart Apple*

***Emmolo Sauvignon Blanc, Napa Valley 2019*** *$12/$46*

*Melon, White Peach, Acidity, Minerality, Lime Citrus Finish*

***Four Graces Pinot Gris, Dundee Hills 2019*** *$12/$46*

*Lychee Fruit, Mandarin, Grapefruit Zest, Sweet Meyer Lemon, Orange Blossom*

***Boen Chardonnay, California 2018*** *$13/$48*

*Ripe Luscious Fruit, Butter, Baking Spices, Soft Acidity, Lingering Finish*

**Red Wines**

***Boen Pinot Noir, Russian River Valley 2018*** *$14/$54*

*Raspberry, Boysenberry, Black Fruit Jam, Bright Acidity, Warm Toasted Oak*

***Belle Glos Balade Pinot Noir, Santa Maria 2016*** *$18/$72*

*Blackberry Jam Aromas, Raspberry Tart, Toasted Oak*

***Trapiche Malbec, Mendoza 2019*** *$13/$50*

*Plum, Black Cherry, Hints of Black Pepper, Toasted Oak*

***Angeline Merlot, Paso Robles 2018*** *$13/$50*

*Blackberry, Plum & Hints of Clove*

***Z. Brown Uncaged Cabernet Sauvignon, North Coast 2018***  *$14/$54*

*Black Cherry, Mocha, Sweet Toasted Oak, Smooth Bold Tannins, Milk Chocolate*

***Daou Cabernet Sauvignon, Paso Robles 2017*** *$16/$62*

*Black Cherry, Currant, Plum, Blackberry, Notes of Cranberry & Rhubarb*

***Bonanza by Caymus, California Lot 2*** *$17/$64*

*Currants, Blueberries, Blackberries, Warm Spiced Vanilla, Unsweetened Chocolate*