



# BUFFALO BAR

AT

## TOP OF THE ROCK

19  21

### Signature Cocktails

**Spiced Bison \$12**

*Buffalo Trace, Hot Cider, Cinnamon Stick*

**Pumpkintini \$12**

*Pinnacle Whipped Cream Vodka, Rumchata, Pumpkin Spice Simple*

**Mayflower Mule \$12**

*Bombay Sapphire Gin, Ginger Beer, Cranberry Juice, Rosemary*

**Ozark Welcome \$11**

*Malibu Rum, Pineapple Juice, Midori Melon Liqueur*

**Table Rock Sunset \$11**

*Titos Handmade Vodka, Lemonade, Grapefruit Juice, Grenadine*

**Le Fizz \$12**

*Greygoose Vodka, St. Germain Elderflower Liqueur, Soda Water,  
Fresh Lime Juice*

**Bootlegger Lemonade \$11**

*Jack Daniels, Sour Mix, Triple Sec, Sprite*

**Bourbon Buck \$12**

*Woodford Reserve Bourbon, Fresh Orange Juice & Ginger Beer*

**Cannonball \$14**

*Bourbon, Amaretto, Pineapple Juice, Pear Puree*

## Bottle Beer

*Coors Light, Miller Lite, Budweiser - \$6.00*  
*Blue Moon, Boulevard Wheat, Stella Artois, Sam Adams Boston Lager,*  
*Corona, Paul's Pale Ale, Guinness, Mother's Brewery 3 Blind Mice-\$6.50*  
*Bell's Two Hearted IPA, Boulevard Tank 7 - \$7.50*

## Draft Beer

*Shock Top, Bud Light, Michelob Ultra-\$6.00*  
*Public House Elusive IPA, Mother's Brewery Lil Helper-\$6.50*  
*Table Rock Red, Piney River Black Walnut Wheat \$7.50*

# WINES BY THE GLASS

## White Wines

<i>Cuvee Beatrice, Prosecco</i>	<i>NV</i>	<i>\$12</i>
<i>Domino Moscato, Manteca</i>	<i>2017</i>	<i>\$9</i>
<i>Le Charmel Rosè, D'Origine Protegee</i>	<i>2017</i>	<i>\$9</i>
<i>Willamette Valley Vineyards Riesling, Oregon</i>	<i>2016</i>	<i>\$10</i>
<i>Emmolo Sauvignon Blanc, Napa Valley</i>	<i>2016</i>	<i>\$12</i>
<i>King Estate Pinot Gris, Willamette Valley</i>	<i>2016</i>	<i>\$12</i>
<i>La Crema Chardonnay, Sonoma Coast</i>	<i>2016</i>	<i>\$14</i>
<i>Clos du Val Chardonnay, Carneros</i>	<i>2016</i>	<i>\$16</i>

## Red Wines

<i>Beran Zinfandel, Rutherford</i>	<i>2014</i>	<i>\$13</i>
<i>Joseph Carr Merlot, Napa Valley</i>	<i>2013</i>	<i>\$10</i>
<i>Franciscan Estate Reserve Merlot, Napa Valley</i>	<i>2014</i>	<i>\$16</i>
<i>Boen Pinot Noir, Russian River Valley</i>	<i>2016</i>	<i>\$14</i>
<i>Elouan Pinot Noir, Oregon</i>	<i>2016</i>	<i>\$16</i>
<i>Nieto Senetiner Malbec, Mendoza</i>	<i>2017</i>	<i>\$10</i>
<i>Qupe Syrah, Santa Maria</i>	<i>2016</i>	<i>\$14</i>
<i>Ravage Cabernet Sauvignon, California</i>	<i>2016</i>	<i>\$14</i>
<i>St. Francis Cabernet Sauvignon, Sonoma County</i>	<i>2014</i>	<i>\$16</i>
<i>Franciscan Estate Cabernet Sauvignon, Napa Valley</i>	<i>2014</i>	<i>\$20</i>

## Dessert/Port Wines

<i>Chateau d 'Yquem, Lur Saluces</i>	<i>2013</i>	<i>\$65</i>
<i>Chapoutier Muscat Riveslates, Rhone Valley</i>		<i>\$16</i>
<i>Lungarotti Dulcis, Torgiano</i>	<i>2001</i>	<i>\$13</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>Trefethen Late Harvest Riesling, Oak Knoll District</i>	<i>2013</i>	<i>\$15</i>
<i>Graham's 20 Year Tawny Port, Portugal</i>		<i>\$17</i>
<i>Graham's Six Grapes, Reserve Port, Portugal</i>		<i>\$8</i>
<i>Quinta Noval Black Port, Portugal</i>		<i>\$11</i>
<i>Sandeman 20 Year Tawny Port, Portugal</i>		<i>\$13</i>
<i>Taylor Fladgate 20 Year Tawny Port</i>		<i>\$15</i>
<i>Remy Martin, VSOP Cognac, France</i>		<i>\$11</i>