



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 Liquor

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, Prickly 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, Heineken-\$6.50

Bell's Two Hearted IPA, Boulevard Tank 7 - \$8.00

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 \$8.50

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>Lange Pinot Gris, Willamette Valley</i>	<i>2017</i>	<i>\$14</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>Clos du Val Pinot Noir, Carneros</i>	<i>2016</i>	<i>\$18</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>