



# OSAGE


## RESTAURANT

Long before Top of the Rock was home to world-class attractions, legendary golf, and spectacular restaurants, it was home to an esteemed Ozarkian. What is now known as Osage restaurant was once the homestead of Dr. Graham Clark, former president of nearby College of the Ozarks. As a dear friend of Dr. Clark, Johnny Morris spent years admiring this treasured plot of land and purchased the property in 1992. A few years later, Morris opened Top of the Rock Restaurant and the Jack Nicklaus Signature Par-3 Golf Course to the public. In 2005 a small kitchen fire broke out at Top of the Rock Restaurant. Where most would see misfortune, Morris saw an opportunity to transform the property into the one-of-a-kind destination he had always imagined.

Over the next several years the property was developed to include a variety of attractions and dining outlets. Each amenity was artfully designed to indulge the visitor in the rich history and beauty of the Ozarks. Johnny Morris' Top of the Rock Ozarks Heritage Preserve reopened in 2014 in conjunction with the 1st Annual PGA Champions TOUR event, the Bass Pro Shops Legends of Golf at Big Cedar Lodge.

The reopening of the property introduced the two-and-a-half mile Lost Canyon Cave and Nature Trail, the Ancient Ozarks Natural History Museum, magnificent dining outlets, the Chapel of the Ozarks, and legendary golf with elements designed by Jack Nicklaus, Arnold Palmer and Tom Watson. As the vision for Top of the Rock continues to grow, we invite you to enjoy the captivating history and beauty of the Ozarks that surrounds you.


## APPETIZERS

**21-Ingredient Spinach Dip**  17  
marinated artichokes, baby spinach,  
parmigiano reggiano, charred  
baguette

**Pork Belly** 20  
pepper jelly, pimento cheese,  
toast points

**Wood-Fired Artichokes**   16  
preserved lemon chimichurri,  
arugula aioli

**Shrimp Cocktail**  21  
citrus poached shrimp,  
orange tarragon gremolata,  
smoked cocktail sauce



**Baked Brie**  16  
wood-fired brie, wojapi preserve,  
toast points

**Seared Crab Cake** 26  
blue lump crab, lemon caper cream,  
zucchini salad

## SOUPS & SALADS



**Lobster Bisque** 17  
butter poached lobster, caviar,  
chives, cream

**Elk Soup** 14  
elk sausage, kale, potatoes, parmesan

**Osage House Salad**   15  
local greens, lemon vinaigrette,  
cucumbers, heirloom tomatoes,  
watermelon radishes, smoked marcona  
almonds, honey ricotta whip

**Wedge Salad**  15  
blue cheese, cherry tomato,  
smoked bacon, pickled red onion,  
blue cheese dressing

**Caesar Salad** 16  
romaine, pecorino, herb croutons,  
marinated anchovy

**Roasted Beet Salad**   18  
toasted pistachios, arugula,  
frisée lettuce, terrell creek farms goat  
cheese, white balsamic vinaigrette

**Burrata Salad**   18  
artichokes, pine nuts, capers, arugula,  
lemon vinaigrette, balsamic reduction



Gluten Free



Vegetarian

\*Consuming raw or undercooked meat & eggs may increase your risk of foodborne illness. | 18% gratuity will be automatically added to parties of 8 or more.

# FIN & FEATHER

Wood Grilled	
32 oz Maine Lobster 	85
Macadamia Nut Crusted Seabass	59
Brown Sugar Glazed Salmon* 	54
Seared Diver Scallops 	48
Wood Fired Rotisserie Chicken 	46
Genny Morris' Fried Chicken	36
Citrus Garlic Shrimp 	39













# BUTCHER BLOCK

32 oz Dogwood Canyon Farms Bison Cowboy Ribeye*	130
28-Day Aged Center Cut Filet*	68
Bone-In Pork Chop*	54
45 oz Beef Tomahawk*	150
16 oz Bone-In KC Striploin*	62
Lamb Rack*	68
22 oz Bone-in Ribeye*	79



# ENHANCEMENTS

Wood Grilled		Seared Scallops	25
Maine Lobster Tail	45	Blue Cheese	11
clarified butter, fresh lemon, herbs		Seared Shrimp	21
Osage Signature Surf	75	Peppercorn Brandy Jus	6
seared scallops, shrimp, blue crab, béarnaise sauce		Cabernet Jus	6
Oscar Style	28	Béarnaise Sauce	6
blue crab, asparagus, béarnaise sauce		Sauce Trio	14

# SIDES | 12

Crispy Brussels Sprouts		Mashed Potatoes  	
bourbon glaze, applewood bacon		roasted garlic, herbs, butter	
Asparagus  		Roasted Corn  	
confit garlic, aged balsamic glaze		shallots, garlic, parsley, butter	
Crispy Fingerling Potatoes 		Mac & Cheese 	
lemon, arugula, cracked pepper		cavatappi, toasted breadcrumbs	
Truffle Glazed Mushrooms  		Saffron & Lemon Risotto  	
organic blend mushrooms		saffron risotto, fresh lemon, herb blend	

# SIGNATURE SELECTIONS

Smoked Bone-In Short Rib 	62	Cognac Lobster Ravioli	53
smoked short rib, spicy vinegar bbq, brown butter carrot purée, carrot & frisee salad, wholegrain citrus dressing		butter poached lobster, asparagus, spinach, tomatoes, comté cheese, truffle cream	
Chef's Signature		Pomodoro Primavera 	36
Lobster Mac & Cheese	48	san marzano tomato pomodoro sauce, julienne yellow squash, zucchini, roasted blend of mushrooms, rigatoni, basil	
butter poached lobster, cavatappi pasta, lobster cream, breadcrumbs			



Osage Restaurant at Top of the Rock is part of the not-for-profit Johnny Morris Ozarks Heritage Preserve. By dining with us you are actively contributing to conservation, as 100% of all profits support conservation efforts here in the Ozarks. Thank you!

\*Consuming raw or undercooked meat & eggs may increase your risk of foodborne illness. | 18% gratuity will be automatically added to parties of 8 or more.



## Desserts

### **Lemon Blueberry Goey Butter Cake 14**

*lemon blueberry cake, blueberry gel, cobbler crumble, vanilla bean ice cream*

### **Chocolate Coffee Cheesecake 14**

*coffee cheesecake, whipped chocolate ganache, chocolate streusel, coffee anglaise*

### **Key Lime Pie 14**

*traditional key lime pie, meringue kisses, raspberry sauce, whipped cream*

### **Flourless Chocolate Cake 14**

*strawberry sauce, chocolate streusel, fresh strawberries, vanilla bean ice cream*

### **Kids Mystery Ice Cream Sundae 8**

*vanilla bean ice cream, chocolate sauce, surprise dessert topping*

### **Scoop of Vanilla Bean or Chocolate Ice Cream 4**

### **Dessert & Port Wines**

*Penfolds Grandfather Tawny Port 20 year, Australia \$28*

*Warres Optima Port 20 year, Portugal \$25*

*Graham's Tawny Port 20 Year, Portugal \$16*

*Evolucio Late Harvest Tokaj Furmit, Hungary \$14*



# OSAGE

RESTAURANT

~ AT ~

## TOP OF THE ROCK

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# Kids Menu

*(12 and under)*

**Macaroni & Cheese** | 12

Shell Pasta, Creamy Cheese Sauce,  
Served with Fresh Fruit

**Grilled Tenderloin Filet** | 25

Served with Mashed Potatoes  
& Asparagus

**Grilled Chicken Breast** | 15

Served with Mashed Potatoes  
& Asparagus

**Cheese Pizza** | 12

House Made Pizza Sauce,  
Three Cheese Blend

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*Johnny Morris*  
**TOP OF THE ROCK**  
OZARKS HERITAGE PRESERVE™





## Signature Cocktails

### ***TOR Old Fashioned \$24***

*Make it a BCL Angel's Envy Rye +\$4*

*Horse Soldier Bourbon, House-made Guinness Syrup,  
Angostura Bitters, Orange Bitters*

### ***Spring Pear \$21***

*Builder's Gin, St-Germain, Pear Syrup, Lemon Juice, Soda Water*

### ***The Old Boar \$24***

*Whistlepig Piggyback Rye Bourbon, Whistlepig Barrel-Aged,  
Maple Syrup, Orange Bitters, Angostura Bitters*

### ***Lavender Buzz \$24***

*Grey Goose Vodka, Mr Black, Lavender Syrup, Coffee, Espresso Mix*

### ***Ozark Paradise \$22***

*Casa Amigos Tequila Blanco, Illegal Mezcal, Watermelon Puree,  
Lime juice, Simple Syrup*

### ***Strawberry Sunset \$21***

*Make it a Grey Goose +\$4*

*Titos Vodka, House-made Strawberry-Lemon Syrup, Lemon Juice*

### ***Wojapi Smash \$20***

*Make it a Grey Goose +\$4*

*Buffalo Trace Bourbon, Wojapi Jam, Lemon Juice, Orgeat Syrup*

### ***Limoncello Spritz \$18***

*Limoncello Liqueur, Simple Syrup, Lemon juice, Prosecco*

### ***Sweet Sting \$19***

*Angel's Envy Bourbon, Bacardi Rum, Mango Puree, Ginger Beer, Tajin*

# Big Cedar Lodge Specialty Barrels

1.5 oz

<i>Jack Daniel’s Single Barrel Select</i>	\$90	\$16
<i>Angel’s’ Envy Bourbon</i>	\$110	\$25
<i>Barrell 6yr Bourbon</i>	\$108.44	\$28
<i>Elijah Craig Single Barrel Cask Strength</i>	\$124.3	\$28
<i>Woodford Reserve Double Oaked</i>	\$90.4	\$20

## Flights

<i>Big Cedar Lodge Private Selections</i>	\$65
<i>Jack Daniels Single Barrel, Woodford Reserve, Angel's Envy, Elijah Craig</i>	
<i>The Rugged Trail</i>	\$65
<i>1792, Wilderness Trail, Horse Soldier Small Batch, Copper Run</i>	
<i>The Old West</i>	\$95
<i>High West Bourbon Whiskey, High West Cask Collection, High West Double Rye, High West Rendezvous Rye</i>	

## Draft Beer

<i>Michelob Ultra</i>	\$8	<i>Trop Top Tropical Pale Ale</i>	\$9
Anheuser-Busch, St. Louis, MO ABV 4.2%		Mother’s Brew Co. Springfield, MO ABV 5.0%	
<i>Table Rock American Lager</i>	\$10	<i>Monk &amp; Honey</i>	\$10
Mothers Brewing Co Springfield, MO ABV 4%		Torn Label Brewing Co. Kansas City, MO ABV 6.1%	
<i>Incarnation Pineapple IPA</i>	\$10	<i>Elusive IPA</i>	\$9
4 Hands Brewing Co.. St. Louis, MO ABV 5%		Public House Brewing Co Rogers, AR ABV 5.9%	
<i>Ozark IPA</i>	\$9		
Ozark Beer Co. St. Rogers, AR ABV 5.5%			

## Bottle Beer

<i>Bud Light</i>	\$7	<i>Miller Light</i>	\$7
Anheuser-Busch, St. Louis, MO ABV 4.2%		Miller Brewing Co., Milwaukee, WI ABV 4.2%	
<i>Budweiser</i>	\$7	<i>Coors Light</i>	\$7
Anheuser-Busch, St. Louis, MO ABV 4.2%		Coors Brewing Co., Golden, CO ABV 5.0%	
<i>Boulevard Wheat</i>	\$8	<i>Stella</i>	\$8
Boulevard Brewing Co., Kansas City, MO ABV 4.4%		Anheuser-Busch, St. Louis, MO ABV 5.2%	
<i>Guinness</i>	\$8	<i>Busch Light</i>	\$7
St. James Gate Brewery, Dublin, IE ABV 5.6%		Anheuser-Busch, St. Louis, MO ABV 4.1%	

# White Wines By The Glass

<b>Bay Bridge, California</b> - Moscato	\$12/\$46
Peach, Apricot, Orange Blossom, Pear	
<b>Ca' Furlan Beatrice Extra Dry, Italy</b> - Prosecco	\$12/46
Lemon, Melon, Peach, Pear, White Flowers	
<b>Far Niente, Napa Valley</b> - Chardonnay	\$28/\$108
Honeysuckle, White Fig, Gardenia, Toasted Hazelnuts, Mild Oak	
<b>Ferrari Carano, Sonoma County</b> - Chardonnay	\$14/\$48
Peach Cobbler, Citrus, Orange Blossom, Butterscotch, Toasted Hazelnut	
<b>Jordan, Russian River Valley</b> - Chardonnay	\$26/\$96
Grapefruit, Meyer Lemon, Asian Pear	
<b>King Estate, Willamette Valley</b> - Pinot Gris	\$16/\$56
Lemon, Lime, Pineapple, Pear Fruits	
<b>Loosen Dr L Bros Mosel</b> - Riesling	\$12/\$46
Ripe Apple, Peach, Lemon Curd, Tropical Fruit	
<b>Loveblock, Marlborough</b> - Sauvignon Blanc	\$18/\$64
Pineapple, Tropical Fruit, Guava, Sweet Basil, Ripe Peach	

# Red Wines By The Glass

<b>Banshee Mordecai, California</b> - Red Wine	\$16/\$56
Spice, Black Tea, Candied Bacon, Milk Chocolate	
<b>Benton-Lane, Willamete</b> - Pinot Noir	\$16/\$56
Ripe Cherry, Dried Blueberries, Plum, Summer Herbs	
<b>Boen, Russian River</b> - Pinot Noir	\$18/\$64
Cherry, Raspberry, Blackberry, Vanilla, Cinnamon, Spices	
<b>Brendel, St Helena</b> - Cabernet Sauvignon	\$26/\$96
Black Fruit, Licorice, Violets, Savory Spices	
<b>Canvasback, Washington State</b> - Cabernet Sauvignon	\$24/\$82
Baked Cherry, Fresh Strawberry, Cranberry, Baking Spices	
<b>Daou, Paso Robles California</b> - Cabernet Sauvignon	\$16/\$56
Currant, Mulberry, Sage, Coffee, Cocoa, Fig	
<b>Duckhorn Vineyards Napa Valley</b> - Merlot	\$26/\$96
Ripe Raspberry, Boysenberry, Pomegranate, Vanilla	
<b>Elsa Bianchi, Mendoza Argentina</b> - Malbec	\$12/\$46
Violets, Plums, Black Cherries, Minerals	
<b>Orin Swift Abstract , St Helena</b> - Red Wine	\$26/\$96
Blackberries, Dark Chocolate Brownie, Ripe Plum, Boysenberry, Blackcurrant	
<b>Rosa Regale Brachetto Dolce, Italy</b> - Sparkling Wine	\$16/\$56
Rose Petals, Raspberries, Strawberries	

# Champagnes & Sparkling Wines

<i>Charles Heidsieck, Brut Millésimé, France</i> - Champagne	<b>2006</b>	\$312
<i>Decoy Brut Rosé Limited, California</i> - Sparkling Wine	<b>NV</b>	\$96
<i>Dom Pérignon Millésimé, France</i> - Champagne	<b>2013</b>	\$436
<i>Elocuente Cava Brut, Spain</i> - Sparkling Wine	<b>NV</b>	\$46
<i>Elocuente Cava Brut Rosé, Spain</i> - Sparkling Wine	<b>NV</b>	\$46
<i>Ca' Furlan Beatrice Extra Dry, Italy</i> - Prosecco	<b>NV</b>	\$46
<i>Lanson 1760 Pere &amp; Fills Brut, France</i> - Champagne	<b>NV</b>	\$116
<i>Moet &amp; Chandon Imperial Brut, France</i> - Champagne	<b>NV</b>	\$176
<i>Roederer Estate Brut, Anderson Valley 375 ml</i> - Sparkling Wine	<b>NV</b>	\$48
<i>Rosa Regale Brachetto Dolce, Italy</i> - Sparkling Wine	<b>2023</b>	\$56
<i>Sea Smoke Sea Spray, Santa Rita Hills</i> - Sparkling Wine	<b>2019</b>	\$248
<i>Veuve Clicquot Brut, France</i> - Champagne	<b>NV</b>	\$196
<i>Villa Marcelo Doc Millesimato Brut, Italy</i> - Prosecco	<b>NV</b>	\$48
<i>Perrier Jouet Belle Époque Rosé, France</i> - Champagne	<b>2013</b>	\$750

# Pinot Gris & Pinot Grigio

<i>Estancia Vineyards, California</i> - Pinot Grigio	<b>2020/22</b>	\$46
<i>Ferrari Carano, Sonoma County</i> - Pinot Grigio	<b>2023</b>	\$46
<i>King Estate, Willamette Valley</i> - Pinot Gris	<b>2022/23</b>	\$48
<i>The Four Graces, Willamette Valley</i> - Pinot Gris	<b>2022</b>	\$48

# Riesling

<i>Dr Loosen, Mosel</i>	<b>2022</b>	\$46
<i>Trefethen, Napa Valley</i>	<b>2013</b>	\$64
<i>Willamette Valley, Oregon</i>	<b>2023</b>	\$56



## Sauvignon Blanc

<i>Blank Stare, Russian River Valley</i>	<i>2022</i>	<i>\$96</i>
<i>Cakebread Cellars, Napa Valley</i>	<i>2023</i>	<i>\$96</i>
<i>Cloudy Bay, New Zealand</i>	<i>2022</i>	<i>\$108</i>
<i>Decoy, California</i>	<i>2023</i>	<i>\$56</i>
<i>Duckhorn, North Coast</i>	<i>2022</i>	<i>\$64</i>
<i>Freemark Abbey, Napa Valley</i>	<i>2022/23</i>	<i>\$96</i>
<i>Frogs Leap, Napa Valley</i>	<i>2021</i>	<i>\$78</i>
<i>Honig, California</i>	<i>2023</i>	<i>\$64</i>
<i>Honig Reserve, Rutherford</i>	<i>2018/22</i>	<i>\$96</i>
<i>Kim Crawford, Marlborough</i>	<i>2023</i>	<i>\$48</i>
<i>Loveblock, Marlborough</i>	<i>2022/23</i>	<i>\$64</i>

## Interesting Whites and Rosé

<i>Atlantique Val de Loire, France - Cabernet Franc Rosé</i>	<i>NV</i>	<i>\$46</i>
<i>Bay Bridge, California - Moscato</i>	<i>NV</i>	<i>\$46</i>
<i>Blindfold, Sonoma County - White Pinot Noir</i>	<i>2021</i>	<i>\$96</i>
<i>Bourgogne Remoissant Pere &amp; Fils, France - Bourgogne Blanc</i>	<i>2018</i>	<i>\$116</i>
<i>Evolucio Tokaji, Hungary - Furmint</i>	<i>2017</i>	<i>\$46</i>
<i>Harvey &amp; Harriet, San Luis Obispo - White Blend</i>	<i>2022</i>	<i>\$56</i>
<i>Jackson-Trigs Reserve, Niagara Peninsula - Ice Wine</i>	<i>2019</i>	<i>\$82</i>
<i>Oakville Ranch Estate Grown, Napa Valley - Grenache Rosé</i>	<i>2023</i>	<i>\$116</i>
<i>Whispering Angel Rosé, Chateau d’Esclans - Rosé</i>	<i>2023</i>	<i>\$64</i>
<i>Willamette Valley Vineyards, Willamette Valley - White Pinot Noir</i>	<i>2022</i>	<i>\$82</i>

# Chardonnay

<i>Boen, California</i>	<i>2020/22</i>	<i>\$48</i>
<i>Cakebread Cellars, Napa Valley</i>	<i>2023</i>	<i>\$96</i>
<i>Chappellet Grower Five Blocks, Petaluma Gap</i>	<i>2017/18/20</i>	<i>\$132</i>
<i>Cline Hat Strap, Los Carneros</i>	<i>2022</i>	<i>\$64</i>
<i>Clos Du Val, Napa Valley</i>	<i>2016</i>	<i>\$82</i>
<i>Decoy, California</i>	<i>2020/21/22</i>	<i>\$56</i>
<i>Domaine Serene Reserve, Dundee Hills</i>	<i>2017/19</i>	<i>\$168</i>
<i>Far Niente, Napa Valley</i>	<i>2023</i>	<i>\$108</i>
<i>Ferrari Carano, Sonoma County</i>	<i>2022/23</i>	<i>\$48</i>
<i>Freemark Abbey, Napa Valley</i>	<i>2022</i>	<i>\$108</i>
<i>Grgich Hills, Napa Valley</i>	<i>2018/19</i>	<i>\$142</i>
<i>Jordan, Russian River</i>	<i>2022</i>	<i>\$96</i>
<i>King Estate, Willamette Valley</i>	<i>2020</i>	<i>\$56</i>
<i>La Crema, Monterey</i>	<i>2022</i>	<i>\$48</i>
<i>Martin Woods Koosah, Willamette Valley</i>	<i>2021</i>	<i>\$142</i>
<i>Oakville Ranch, Napa Valley</i>	<i>2022/2023</i>	<i>\$196</i>
<i>Quilt, Napa Valley</i>	<i>2022</i>	<i>\$72</i>
<i>Robert Mondavi, Napa Valley</i>	<i>2021</i>	<i>\$96</i>
<i>Sand Point, California</i>	<i>2021</i>	<i>\$46</i>
<i>Sanford, Santa Rita Hills</i>	<i>2019</i>	<i>\$96</i>
<i>Sea Smoke Southing, Santa Rita Hills</i>	<i>2022</i>	<i>\$248</i>
<i>Sea Sun By Caymus, Monterrey</i>	<i>2021</i>	<i>\$46</i>
<i>Stag’s Leap Karia, Napa Valley</i>	<i>2019</i>	<i>\$132</i>
<i>Stag’s Leap Hands Of Time, Napa Valley</i>	<i>2020</i>	<i>\$56</i>
<i>The Prisoner, Carneros</i>	<i>2019</i>	<i>\$82</i>
<i>The Snitch By The Prisoner, Napa Valley</i>	<i>2018</i>	<i>\$82</i>

# Cabernet Sauvignon

<i>Antica, Napa Valley</i>	<i>2018</i>	<i>\$168</i>
<i>Austin Hope, Paso Robles</i>	<i>2021</i>	<i>\$168</i>
<i>Banshee, Sonoma County</i>	<i>2022</i>	<i>\$56</i>
<i>Bonanza by Caymus, California</i>	<i>2024</i>	<i>\$46</i>
<i>Brendel, St Helena</i>	<i>2021</i>	<i>\$96</i>
<i>Buehler, St Helena</i>	<i>2019</i>	<i>\$72</i>
<i>Cade, Napa Valley Estate</i>	<i>2018</i>	<i>\$282</i>
<i>Callaway, California</i>	<i>2020</i>	<i>\$46</i>
<i>Canvasback, Washington State</i>	<i>2021</i>	<i>\$82</i>
<i>Caymus 50th anniversary, Napa Valley</i>	<i>2022</i>	<i>\$216</i>
<i>Caymus, California</i>	<i>2022</i>	<i>\$132</i>
<i>Caymus Special Selection, Napa Valley</i>	<i>2018/19</i>	<i>\$562</i>
<i>Chappellet Pritchard Hill, St Helena</i>	<i>2021</i>	<i>\$632</i>
<i>Chappellet Signature, Napa Valley</i>	<i>2021</i>	<i>\$248</i>
<i>Chimney Rock Clone 4 Stags Leap District</i>	<i>2017</i>	<i>\$372</i>
<i>Chimney Rock, Stags Leap District</i>	<i>2021</i>	<i>\$282</i>
<i>Chimney Rock Tomahawk, Stags Leap District</i>	<i>2021</i>	<i>\$372</i>
<i>Cline Rock Carved, Alexander Valley</i>	<i>2021</i>	<i>\$78</i>
<i>Clos De Napa, Stags Leap</i>	<i>2020</i>	<i>\$124</i>
<i>Clos Du Bois, California</i>	<i>2017/18/19</i>	<i>\$46</i>
<i>Dalla, Valle, California</i>	<i>2020</i>	<i>\$531</i>
<i>Stags Leap Artemis, Napa Valley</i>	<i>2021</i>	<i>\$216</i>
<i>Daou, Paso Robles</i>	<i>2023</i>	<i>\$56</i>
<i>Daou Reserve, Paso Robles</i>	<i>2021</i>	<i>\$96</i>
<i>Daou Soul Of A Lion, Paso Robles</i>	<i>2020/21</i>	<i>\$402</i>
<i>Double Diamond, Napa Valley</i>	<i>2021</i>	<i>\$216</i>
<i>Far Niente, Napa Valley</i>	<i>2019/20</i>	<i>\$342</i>

# Cabernet Sauvignon

<i>Faust, Napa Valley</i>	<i>2021</i>	<i>\$142</i>
<i>Freemark Abbey, Napa Valley</i>	<i>2018</i>	<i>\$168</i>
<i>Frogs Leap Rutherford, Napa Valley</i>	<i>2020</i>	<i>\$168</i>
<i>Grgich Hills Estate, Napa Valley</i>	<i>2019</i>	<i>\$196</i>
<i>Hall, St Helena</i>	<i>2019</i>	<i>\$168</i>
<i>Heitz Cellar, St Helena</i>	<i>2018/19</i>	<i>\$196</i>
<i>Jordan, Alexander Valley</i>	<i>2019</i>	<i>\$176</i>
<i>Kendall-Jackson Vinter's Reserve, Sonoma County</i>	<i>2019</i>	<i>\$64</i>
<i>Oakville Ranch Cabernet Franc, Napa Valley</i>	<i>2021</i>	<i>\$342</i>
<i>Oakville Ranch Estate Grown, Napa Valley</i>	<i>2019</i>	<i>\$312</i>
<i>Orin Swift Mercury Head, Napa Valley</i>	<i>2021/22</i>	<i>\$402</i>
<i>Orin Swift Palermo, St Helena</i>	<i>2022</i>	<i>\$168</i>
<i>Quilt Reserve, Napa Valley</i>	<i>2018</i>	<i>\$216</i>
<i>Quilt, Napa Valley</i>	<i>2022</i>	<i>\$78</i>
<i>Robert Mondavi The Estates, Napa Valley</i>	<i>2021</i>	<i>216</i>
<i>Robert Mondavi The Reserve, Napa Valley</i>	<i>2014</i>	<i>\$216</i>
<i>Rombauer, Napa Valley</i>	<i>2016/17</i>	<i>\$196</i>
<i>Schrader MB, Napa Valley</i>	<i>2018</i>	<i>\$983</i>
<i>Silver Oak, Alexander Valley</i>	<i>2019</i>	<i>\$216</i>
<i>Silver Oak, Napa Valley</i>	<i>2019</i>	<i>\$462</i>
<i>Simi, Sonoma County</i>	<i>2018</i>	<i>\$64</i>
<i>The Prisoner, Napa Valley</i>	<i>2019</i>	<i>\$96</i>
<i>Trefethen Cabernet Franc, Napa Valley</i>	<i>2019</i>	<i>\$124</i>
<i>Trefethen, Napa Valley</i>	<i>2016</i>	<i>\$248</i>
<i>Z. Alexander Brown Uncaged, California</i>	<i>2021/22</i>	<i>\$46</i>

# Pinot Noir

<i>Belle Glos Balade, Monterrey County</i>	<i>2022</i>	<i>\$72</i>
<i>Belle Glos Dairyman, Russian River Valley</i>	<i>2021</i>	<i>\$116</i>
<i>Belle Glos Las Alturas, Monterey County</i>	<i>2021</i>	<i>\$78</i>
<i>Benton-Lane, Willamette Valley</i>	<i>2021</i>	<i>\$64</i>
<i>Boen, Russian River Valley</i>	<i>2022</i>	<i>\$64</i>
<i>Bruliam, Russian River Valley</i>	<i>2022</i>	<i>\$156</i>
<i>Cakebread Cellars, Anderson Valley</i>	<i>2021</i>	<i>\$142</i>
<i>Clos Du Bois, California</i>	<i>2019/21</i>	<i>\$46</i>
<i>Elouan, California</i>	<i>2018</i>	<i>\$48</i>
<i>Estancia, San Miguel</i>	<i>2018</i>	<i>\$46</i>
<i>Flowers, Sonoma Coast</i>	<i>2022</i>	<i>\$142</i>
<i>King Estate Domaine, Willamette Valley</i>	<i>2021</i>	<i>\$156</i>
<i>Martin Woods, Willamette Valley</i>	<i>2021</i>	<i>\$142</i>
<i>Meiomi, California</i>	<i>2022</i>	<i>\$56</i>
<i>Oceano, San Luis Obispo Coast</i>	<i>2021</i>	<i>\$142</i>
<i>Orin Swift Slander, St Helena</i>	<i>2022</i>	<i>\$108</i>
<i>Roco, Willamette Valley</i>	<i>2021</i>	<i>\$64</i>
<i>Sanford Single Vineyard, Santa Rita Hills</i>	<i>2017/20</i>	<i>\$216</i>
<i>Sea Smoke Southing, Santa Rita Hills</i>	<i>2022</i>	<i>\$282</i>
<i>Sea Smoke Ten, Santa Rita Hills</i>	<i>2022</i>	<i>\$282</i>
<i>The Prisoner, Sonoma Coast</i>	<i>2021</i>	<i>\$132</i>
<i>Willamette Valley Whole Cluster, Oregon</i>	<i>2021/23</i>	<i>\$64</i>



# Malbec

<i>Elsa, Mendoza</i>	<i>2023</i>	<i>\$46</i>
<i>Nieto Senetiner, Mendoza</i>	<i>2022</i>	<i>\$46</i>
<i>Red Schooner Voyage 11 by Caymus, California</i>	<i>2022</i>	<i>\$78</i>

# Merlot

<i>Duckhorn, Napa Valley</i>	<i>2021/22</i>	<i>\$96</i>
<i>Emmolo, Napa Valley</i>	<i>2020/21</i>	<i>\$78</i>
<i>Freemark Abbey Winery, Napa Valley</i>	<i>2013/21</i>	<i>\$156</i>
<i>Grgich Hills, Napa Valley</i>	<i>2019</i>	<i>\$116</i>
<i>Ironstone, California</i>	<i>2020</i>	<i>\$46</i>
<i>Kenwood Jack, Sonoma</i>	<i>2010</i>	<i>\$46</i>
<i>Sand Point, California</i>	<i>2017</i>	<i>\$46</i>
<i>Silverado, Napa Valley</i>	<i>2019</i>	<i>\$116</i>
<i>Sterling, Napa Valley</i>	<i>2015</i>	<i>\$82</i>

# Syrah

<i>Qupé, Central Coast</i>	<i>2019</i>	<i>\$64</i>
<i>Meyer Family Cellars, Mendocino County</i>	<i>2017</i>	<i>\$96</i>

# Zinfandel

<i>Dashe, California</i>	<i>2018/21</i>	<i>\$64</i>
<i>Frogs Leap Rutherford, Napa Valley</i>	<i>2020</i>	<i>\$196</i>
<i>Grgich Hills, Napa Valley</i>	<i>2009</i>	<i>\$116</i>
<i>Saldo, California</i>	<i>2021</i>	<i>\$96</i>
<i>Turley, Napa Valley</i>	<i>2021</i>	<i>\$78</i>

# Red Blends

<i>Abstract Orin Swift, St Helena</i>	<i>NV</i>	<i>\$108</i>
<i>Banshee Mordecai, California</i>	<i>2021/22</i>	<i>\$56</i>
<i>Caymus-Suisun Grand Durif, Suisun Valley</i>	<i>2021</i>	<i>\$78</i>
<i>Chimney Rock Elevage, Stags Leap District</i>	<i>2021</i>	<i>\$282</i>
<i>Frogs Leap Flycatcher, California</i>	<i>2022</i>	<i>\$78</i>
<i>Harvey &amp; Harriet, San Luis Obispo County</i>	<i>2021</i>	<i>\$72</i>
<i>Joseph Phelps Insignia, Napa Valley</i>	<i>2016</i>	<i>\$698</i>
<i>Jonata Todos, Santa Ynez Valley</i>	<i>2015</i>	<i>\$96</i>
<i>Leviathan, Oakville California</i>	<i>2021</i>	<i>\$78</i>
<i>Opus One Overture Napa Valley</i>	<i>2021</i>	<i>\$436</i>
<i>Opus One, Napa Valley</i>	<i>2018</i>	<i>\$832</i>
<i>Orin Swift Eight Years In The Desert, St Helena</i>	<i>2021</i>	<i>\$132</i>
<i>Orin Swift Machete, St Helena</i>	<i>2020</i>	<i>\$156</i>
<i>Orin Swift Papillon, St Helena</i>	<i>2021</i>	<i>\$216</i>
<i>Pahlmeyer, Napa Valley</i>	<i>2021</i>	<i>\$524</i>
<i>Paraduxx, Napa Valley</i>	<i>2019</i>	<i>\$108</i>
<i>Pessimist By Daou, Paso Robles</i>	<i>2021/22</i>	<i>\$48</i>
<i>Quilt, Napa Valley</i>	<i>2022</i>	<i>\$78</i>
<i>Robert Mondavi, Napa Valley</i>	<i>2019</i>	<i>\$124</i>
<i>The Prisoner, Napa California</i>	<i>2022/23</i>	<i>\$96</i>
<i>Timeless, Napa Valley Vintage</i>	<i>2018/20/21</i>	<i>\$402</i>

## Large Format Bottles

<i>Belle Glos Dairyman, Russian River Valley 1.5L</i>	<i>2020</i>	<i>\$248</i>
<i>Canvasback, Washington State 1.5L - Cabernet Sauvignon</i>	<i>2017</i>	<i>\$216</i>
<i>Boen, Russian River 1.5L - Pinot Noir</i>	<i>2017</i>	<i>\$108</i>
<i>Caymus Vineyards 50th anniversary, Napa Valley -1L - Cabernet Sauvignon</i>	<i>2022</i>	<i>\$248</i>
<i>Caymus Special Selection, Napa Valley 1.5L - Cabernet Sauvignon</i>	<i>2018</i>	<i>\$762</i>
<i>Chappellet, Pritchard Hill, Napa Valley 1.5L - Cabernet Sauvignon</i>	<i>2021</i>	<i>\$588</i>
<i>Dominus Estate Christian Moueix, Napa Valley 1.5L - Red Blend</i>	<i>2021</i>	<i>\$1,472</i>
<i>Far Niente, Napa Valley 1.5L - Cabernet Sauvignon</i>	<i>2021</i>	<i>\$616</i>
<i>Goldeneye Wine, Anderson Valley 1.5L - Pinot Noir</i>	<i>2017</i>	<i>\$248</i>
<i>Jordan, Alexander Valley 1.5L - Cabernet Sauvignon</i>	<i>2016</i>	<i>\$524</i>
<i>Leviathan, California 1.5L - Red Wine</i>	<i>2021</i>	<i>\$216</i>
<i>Oakville Ranch Vineyards Roberts Blend, Napa Valley 1.5L - Red Blend</i>	<i>1997</i>	<i>\$525</i>
<i>Orin Swift Abstract, St Helena California 1.5L - Red Wine</i>	<i>2020</i>	<i>\$196</i>
<i>Palermo, Napa Valley 1.5L - Cabernet Sauvignon</i>	<i>2019</i>	<i>\$342</i>
<i>Paraduxx, Napa Valley 1.5L - Red Wine</i>	<i>2017</i>	<i>\$216</i>
<i>Raymond Reserve, Napa Valley 3L - Cabernet Sauvignon</i>	<i>2018</i>	<i>\$616</i>
<i>Roederer Brut 1.5L - Sparkling Wine</i>	<i>NV</i>	<i>\$185</i>
<i>Sea Smoke Southing, Sta Rita Hills 1.5L - Pinot Noir</i>	<i>2022</i>	<i>\$562</i>
<i>Silver Oak, Alexander Valley 6L - Cabernet Sauvignon</i>	<i>2018/19</i>	<i>\$2,162</i>
<i>The Prisoner, California 1.5L - Red Wine</i>	<i>2021/22</i>	<i>\$156</i>



# Bourbon & Whiskey

	Proof			Proof	
1792 Small Batch Bourbon	93.7	\$16	Horse Soldier Barrel Strength	117.2	\$16
Angel's Envy	86.6	\$19	Horse Soldier Small Batch	95	\$20
Angel's Envy Caribbean Rum Cask Finished Rye	100	\$22	Horse Soldier Straight Bourbon whiskey	87	\$25
Angel's Envy Triple Oak	92	\$40	Jefferson's Ocean Voyage 19	90	\$40
Bakers 7yr	107	\$25	Jefferson's Ocean Voyage 24	90	\$45
Barrell Dovetail	124.7	\$26	Jefferson's Ocean Voyage 25	90	\$45
Barrell Infinite Barrel Project	117.5	\$40	Jefferson's Ocean Voyage 26 Rye	96	\$45
Barrell Seagrass Rye	118.58	\$24	Jefferson's Ocean Voyage 28	90	\$45
Basil Hayden Bourbon	80	\$18	Jefferson's Bourbon	82.3	\$45
Basil Hayden Dark Rye	80	\$18	Jefferson's Tropics	104	\$45
Basil Hayden Toast	80	\$20	Jefferson's Prichard Hill	90.2	\$45
Basil Hayden 10yr	80	\$35	Jefferson's Very Small Batch	82.3	\$45
Basil Hayden 10yr Rye Spice	80	\$35	Jefferson's Very Old Very Small Batch	90.2	\$45
Basil Hayden Subtle Smoke	80	\$18	Knob Creek 7yr Rye	100	\$16
Blanton's	93	\$28	Knob Creek 9yr Bourbon	100	\$16
Booker's Springfield Batch	124.5	\$22	Knob Creek Single Barrel Rye	115	\$14
Booker's Donohoe's Batch	125.3	\$22	Knob Creek 18yr	100	\$45
Booker's Noe Stranger's Batch	124.4	\$22	Knob Creek Single Barrel Select Bourbon MO	120	\$24
Booker's Ronnie Batch	124.3	\$22	Legent Kentucky Straight Bourbon	94	\$24
Booker's The Lumberyard Batch	124.8	\$22	Old Fitzgerald 10 yr	100	\$50
Booker's Pinkies Batch	124.4	\$22	Rabbit Hole "Cavehill"	95	\$30
Booker's Charlie's Batch	126.6	\$22	Remus Reserve	101	\$35
Booker's Master Distiller's Batch	130.3	\$22	Rowan's Creek Straight Bourbon	100.1	\$16
Copper Run Bourbon Keith Hock	95	\$25	Rieger's Kansas City Whiskey	92	\$15
Copper Run Small Batch Whiskey	80	\$16	Russell's 6yr	90	\$14
Copper Run Small Batch Honey	80	\$16	Russell's Reserve Small Batch Bourbon 10yr	90	\$18
Copper Run Moonshine Whiskey	80	\$16	WhistlePig "Bespoke Barrel" 12yr Barrisa	86	\$40
EH Taylor	100	\$40	WhistlePig "Bespoke Barrel" 12yr Pine Sherry	86	\$40
EH Taylor Small Batch	100	\$40	WhistlePig 10yr Small Batch Rye	100	\$40
EH Taylor Barrel Proof Rye	126	\$40	Wild Turkey Kentucky Spirit Bourbon	101	\$25
Elijah Craig Toasted Barrel Bourbon	94	\$25	Wild Turkey Longbranch	86	\$20
Elijah Craig Small Batch	94	\$15	Wild Turkey Rare Breed Bourbon	116.8	\$25
Elmer T Lee	90	\$40	Widow Jane Applewood Rye	93	\$16
Four Roses Single Barrel	100	\$22	Widow Jane Baby Jane	91	\$20
Four Roses Small Batch	90	\$20	Widow Jane "Lucky Thirteen"	93	\$20
High West Bourbon	92	\$19	Widow Jane Paradigm Rye	93	\$16
High West Campfire	92	\$36	Widow Jane 10yr	91	\$20
High West Double Rye	92	\$19	Willett Pot Still Reserve	94	\$30
High West Rendezvous Rye	92	\$24	Willett Family Estate 4yr Rye Rare Reserve	110.8	\$40
High West Barrel Select	104.4	\$30	Woodford Reserve	90.4	\$16
High West High Country	88	\$28	Woodford Reserve Double Oaked	90.4	\$20
High West "Show Me State" Cask Collection	100	\$24	Woodford Reserve Rye	90.4	\$16