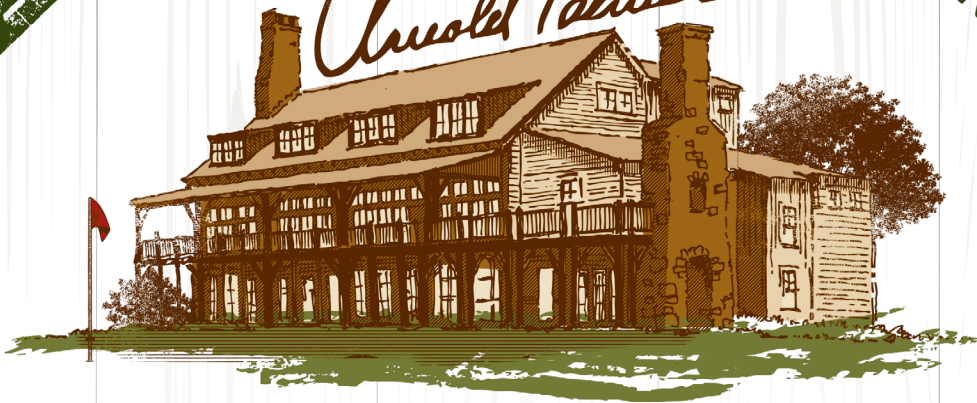


ARNIE'S BARN

Arnold Palmer



Arnie's Barn is a 150-year-old barn that has been relocated from legendary golfer Arnold Palmer's hometown of Latrobe, Pennsylvania. Johnny Morris commissioned local Ozark craftsman, Danny Schwartz and his family members, to carefully disassemble the barn and its 46-foot timbers, number each piece, transport, and re-erect the barn at Top of the Rock to serve as a second restaurant and Golf Pro Shop. While carbon dating the timbers, Top of the Rock historians have discovered that some of the timbers – which include the now extinct American chestnut – were already well over 100 years old. From Arnie's Barn, guests enjoy magnificent views of the Cathedral of Nature and Table Rock Lake along with unique memorabilia and golf gear found nowhere else.

FIRST ROUND

Salsa Trio 11⁷⁵
fire roasted, salsa verde,
pineapple pico

Roasted Street Corn 15
roasted fresh corn, tajin seasoning,
queso fresco, cotija cheese, cilantro

Guacamole 12⁵⁰
fresh avocado, onion, roasted jalapeño,
tomato, lime, cilantro

Queso Fundido 14⁹⁵
queso fresco, cilantro, pico de gallo

Elote Fritters 17
blue corn grits, grilled corn, cotija cheese,
epazote aioli, tajin, cilantro

The Three Amigos 17
fire roasted salsa, queso, guacamole

Nachos 16⁹⁵
guacamole, salsa, queso, mexican crema,
pickled jalapeño & onion, cilantro, lettuce,
black bean pico de gallo
add beef or chorizo +6

SOUPS

Corn Chowder 9⁵⁰
cilantro, queso fresco

Black Bean Soup 12
cilantro sour cream, sliced avocado,
pickled red onion, cilantro, lime

SALADS

Whole Leaf Caesar 12
whole romaine leaves, pico de gallo, crispy
tortilla strips, avocado garlic caesar dressing

Taco Salad 18⁹⁵
crisp romaine, seasoned taco meat,
pickled corn, black beans, diced tomatoes,
cheddar cheese, creamy lime dressing,
tortilla strips

Baja Cobb Salad 26
romaine, pico de gallo, avocado slices, fresh
corn, cotija cheese, chorizo, crispy tortilla
strips, cocktail shrimp, arbol vinaigrette

Salad Enhancements

grilled chicken +9
skirt steak* +15
grilled shrimp +14
seared red snapper* +23
grilled portabella mushrooms +9

**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.*

ENTRÉES

entrées include choice of roasted cholula chicken, grilled camarones, pork carnitas, carne asada or grilled portabella mushrooms

Arroz Bowl 25⁹⁵

mexican rice, beans, guacamole, salsa, shredded cheddar, pickled onion

Burrito 26⁹⁵

mexican rice, beans, onions, peppers, shredded cheddar, tomatillo sauce, sour cream drizzle, cilantro

Chimichanga 27⁹⁵

mexican rice, beans, shredded cheddar, queso blanco, cilantro

Taco Trio 24⁹⁵

guacamole, pico de gallo, mexican crema, onion, cilantro, served with mexican rice & refried beans

Tender Beef Tip Tostada 28

marinated beef tips, avocado crema, caramelized onions, shaved radishes, cilantro, salsa, jalapeño, lettuce, pico de gallo

Mole Poblano 27

mole poblano, chicken thigh, mexican rice, marinated avocados & onions

Grilled Portabella Tacos 24

grilled portabellas, peppers & onions, black bean & corn salsa, guacamole, mexican rice, refried beans

Enchiladas Mexicana 30

pork enchiladas, salsa, queso blanco, salsa verde, pepper jack cheese, mexican rice, refried beans

ARNIE'S FAMOUS FAJITAS

marinated & grilled with peppers & onions, includes guacamole, pico de gallo, lettuce, pepper jack cheese, sour cream, flour tortilla

shrimp 39⁹⁵

tender skirt steak* 36⁹⁵

chicken 29⁹⁵

combination (pick any two) 40

SIGNATURES

Birria Quesatacos 28⁹⁵

slow cooked beef, crispy melted cheese, onion, cilantro, birria dipping jus, served with mexican rice & refried beans

Red Snapper a La Veracruz 35

seared red snapper, veracruz sauce, mexican rice

Baja Surf & Turf 39

ancho marinated beef tenderloin tips, grilled shrimp, chimichurri, roasted vegetables, mexican rice

South of the Border Burger* 22⁹⁵

pepper jack cheese, roasted jalapeño, tomato, guacamole, lettuce, brioche bun

SPICE IT UP

house-made guacamole +6

queso blanco +6

roasted salsa +4

whole roasted jalapeños +4

pico de gallo +2

chipotle sour cream +2

SIDES

Grilled Corn 12

Spanish Rice 9

Refried Beans 9

Roasted Vegetables 9

DESSERTS

Sopapillas 9

fried flour tortillas, cinnamon sugar

Tequila Lime Cheesecake 12

new york style cheesecake, tequila lime custard topping, coconut graham cracker crust, mango sauce

Chocoflan 12

flan custard baked with mexican spiced chocolate cake, caramel sauce, chocolate sauce, whipped cream, strawberries

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Arnie's Barn 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!

ARNIE'S BARN



BEVERAGES

SIGNATURE MARGARITAS | 16

Bravo

cazadores blanco, triple sec,
lime juice, agave, black salt rim
ask your server about additional
flavor options +1

Peach Please

cazadores extra añejo, lime juice,
peach purée, triple sec, sugar rim

Spicy Watermelon

cazadores blanco, lime juice, watermelon
purée, jalapeño slice, tajin rim

The Par 3 Flight 21

try all 3 of our signature margaritas

ALL-TIME FAVORITES

Mango Chili Mojito 15

mango chili bacardí, mango purée,
lime juice

Strawberry Mojito 15

malibu rum, lime juice,
strawberry purée, mint

Rock Water 14

patrón silver, fresh lime juice,
topo chico

Transfusion 16

tito's vodka, grape juice,
lime juice, ginger ale

ARNIE'S COCKTAILS | 15

Arnie's Mule

cazadores reposado, mezcal,
lime juice, simple syrup,
ginger beer

Spicy Paloma

patrón reposado, lime juice,
jalapeño, agave, grapefruit soda

Pink Breeze

cazadores blanco, malibu rum,
pineapple juice, lime juice,
grenadine

Cucumber Spritz

effen vodka, lime juice,
simple syrup, cucumber slices

Bombay Bunker

bombay sapphire, lime juice, orgeat,
cranberry juice, sprite

Caddy Shack

bacardí rum, st-germain,
strawberry purée, lime juice,
grapefruit soda

"Buffalo Kick" Old Fashioned 18

buffalo trace, ancho reyes,
cinnamon simple, bitters

TEQUILAS (1.5 oz pour)

Gran Patrón Platinum	34
Cincoro Reposado	24
Casa Dragones Reposado	31
Clase Azul Plata	36
Don Julio 1942 Añejo	32
Ocho El Refugio Añejo	41
Komos Añejo Cristalino	29

Premium Tequilas

Patrón El Cielo Silver	47
Clase Azul Reposado	49
Clase Azul Gold	60
Clase Azul Añejo	110
Gran Patrón Burdeos Añejo	170

BLOODY BAR 17

- traditional mary
- spicy mary
- pickled maria
- cucumber mary

FLIGHTS

Cerveza	16
choice of any three draft beers	

Tequila	
flight includes: blanco, reposado, añejo	
Casamigos	26
Patrón	32
Milagro	18
Espolòn	16
Flecha Azul	34

Clase Azul	45
flight features: plata, reposado, gold	

SANGRIA

Madria White Sangria	12/42
Madria Red Sangria	12/42

WINE & CAVA

Parcela Red Blend	12
Meiomi Cabernet Sauvignon	16/64
Santa Julia Pinot Grigio	10/38
Kim Crawford Sauvignon Blanc	12/46
Santa Rita 120 Reserva Especial Chardonnay	10/38
Big Cedar Private Label Chardonnay	9/36
Santa Rita 120 Reserva Especial Pinot Noir	10/38
Santa Ema Merlot	12/46
Big Cedar Private Label Cabernet Sauvignon	14/48
Big Cedar Private Label White Zinfandel	9/36

CERVEZAS

Draft

Mother's Lil Helper IPA	8
Mother's Table Rock Lake Lager	7
Modelo Especial Lager	7
4 Hands Incarnation IPA	8
Elusive IPA	8
Mother's Brewing Company Madre's Lager	7

Bottle

Corona Extra	7
Modelo Negra	7
Pacífico Clara	7
Busch Light	7
Michelob Ultra	7
Angry Orchard	6
Tecate Light	6
Bud Light	7

ARNIE'S BARN



Kids Menu

ages 12 & under

Hard Shell Beef Tacos | 12

ground beef, lettuce, cheese, served with rice or fruit

Cheese Quesadilla | 11

flour tortilla, cheese, served with rice or fruit

add ground beef or chicken +2

Chicken Taquitos | 12

rolled flour tortilla, shredded chicken, cheese, red sauce,
served with rice or fruit

Cheeseburger* | 15

1/4 lb. beef patty, american cheese, bun,
served with french fries

Chicken Nuggets | 12

crispy fried chicken nuggets, served with french fries

Mystery Sundae | 8

ask your server for today's flavor

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Johnny Morris'
TOP OF THE ROCK
OZARKS HERITAGE PRESERVE™