

TRAPPER'S DESSERT SELECTIONS

BANANAS FOSTER BREAD PUDDING \$9.50

Our New Orleans bread pudding and vanilla ice cream topped with bananas sautéed in caramelized brown sugar, rum, butter and cinnamon

CHOCOLATE LOVE CAKE \$6.25

Three layers of Heavenly chocolate cake and chocolate sauce served on a bed of white chocolate and raspberry sauce topped with ice cream

NEW ORLEANS BREAD PUDDING \$6.50

With walnuts and cinnamon, topped with our "Whiskey Sauce" raisins and powdered sugar

KEY LIME PIE \$6.00

Graham cracker crust with Key Lime sweetness served over raspberry sauce

BLACKBERRY COBBLER \$5.00

Sweet blackberries with a flaky crust warmed to perfection and served with ice cream

WINE SELECTIONS

WHITES

Light & sparkling with a refreshing finish	Veuve Cliquot Yellow Label Brut	90
	Domaine Ste. Michelle Brut	36
	Wycliff Brut Rosé	15
	Champagne by the Glass (187 ml)	9

Light to medium bodied; crisp & refreshing	Pinot Grigio, Voga, Italy	9/32
	Sauvignon Blanc, Hay Maker	6/23
	Chardonnay, Salmon Creek	5/18
	Pinot Grigio, BV Coastal Napa Valley	6/23

Rosé	Garnacha, Arrumaco, Spain	23
	White Zinfandel, Beringer	6/19

Medium to full bodied; smooth & rich	Chardonnay, Unoaked, Ruffino Tuscany, Italy	7/27
	Chardonnay, Butter, California	37
	Chardonnay, Kendall Jackson	11/37
	Chardonnay, Joullian, Monterey	54

REDS

Light to medium bodied; soft & smooth	Merlot, Salmon Creek	5/18
	Merlot, DeLoach	31
	Merlot, Rombauer	65
	Pinot Noir, Mark West	8/31

Medium bodied; fruity & spicy	Red Zinfandel, Cline	27
	Cabernet, Cline Red Truck	8/28

Medium & full bodied; rich & intense	Cabernet, Hess Select	10/38
	Red Blend, Sterling Meritage	6/23
	Red Blend, Alpha Omega II Napa Valley	69

TO EXPEDITE SERVICE, WINES BY THE BOTTLE ARE OPENED TO ORDER AT THE BAR.
187's ARE APPROX 6 1/2 oz.

SPECIALTY DRINKS

RED DIRT MULE

Prairie Wolf Vodka, Lime and Ginger Beer

UNCLE VAL'S MULE

Uncle Val's Gin, Blackberries, Lime and Ginger Beer

COCONUT MOJITO

Coconut Rum, Coconut Cream, Lime and Mint

TRAPPER'S PERFECT SANGRIA

Red Wine & Rum mixed with strong Elixirs of Cordials & Citrus fruits. Served Perfect Style in a Chrome Shaker

PERFECT MARGARITA

Served in a Chrome Shaker with a Martini Glass and Olives

PINK PEAR LEMONADE

Absolut Citron Vodka, Sweet Pear Nectar & Lemonade

GATOR BLOOD

Spicy Tomato Juice, House Infused Pepper Vodka

PIÑA COLADA

Coconut Rum, Coconut Cream
and Pineapple Juice

THE "JOHN DALY"

Jeremiah Weed "Sweet Tea" Vodka and Lemonade
Blows an Arnold Palmer Away!

SMOKEY MARY

House Smoked Bloody Mary Mix, Prairie Wolf Vodka
with a Cajun Salt Rim and a Smoked Queen Olive

HOUSE SMOKED RED BEER

with a Cajun Salt Rim
and a Smoked Queen Olive

BEERS

(FROM OKLAHOMA)

Anthem Arjuna 6.0%

Anthem IPA 6.5%

Anthem OK Pils 5.5%

Coop DNR 10.0%

Coop F5 IPA 6.8%

Dead Armadillo Nine Band IPA 6.5%

Elk Valley Pale Ale 5.5%

Iron Monk Milk Stout 6.0%

Prairie Flare (SOUR-GOSE) 5.4%

Vanessa House 401K Cream Ale 5.1% (ON TAP)

Vanessa House 5th Keg Imperial Milk Brown 8.0%

BEERS

(NOT FROM OKLAHOMA)

Corona 4.6%

Dos Equis Amber 4.6%

New Belgium Fat Tire 5.2%

Stella Artois 5.2%

Lost Coast Tangerine Wheat 5.5%

Chimay Blue 9.0%

Angry Orchard Hard Cider 5.0%

Blue Moon 5.4%

Samuel Adams Lager 4.7%

Shiner Bock 4.4%

* **Budweiser** 3.2%

* **Bud Light** 3.2%

* **Coors** 3.2%

* **Coors Light** 3.2%

* **Michelob Ultra** 3.2%

* **Miller Lite** 3.2%

* **O'doul's Amber (NON-ALCOHOLIC)**

*** HAPPY HOUR IS MONDAY - FRIDAY
FROM 4:00PM TO 6:00PM**

BEER ON TAP

Ask Your Server For Today's
Draft Beer Selection.

BOTTLED WATER

San Pellegrino - sparkling - 16.9 oz.
Panna - still - 16.9 oz