

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

CRACKER JACK CARAMEL SUNDAE \$5.50

Salted Caramel ice cream with chocolate and caramel sauce topped with caramel corn and peanuts

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

Sauvignon Blanc, Hay Maker	6/23
Chardonnay, Salmon Creek	5/18
Pinot Grigio, BV Coastal Napa Valley	6/23

Rosé

Garnacha, Arrumaco, Spain	29
White Zinfandel, Beringer	6/19

Medium to full bodied; smooth & rich

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	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.

HAPPY HOUR

MONDAY - FRIDAY 4:00PM TO 6:00PM
1/2 PRICE BOURBON FLIGHTS
\$2.00 16oz. PBR DRAFT- ALL DAY & NIGHT

SPECIALTY DRINKS

RED DIRT MULE

Prairie Wolf Vodka, Lime and Ginger Beer

KINGSTON SMASH

Cana Brava Rum, Lemon, Blackberry Syrup and Mint

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

Deep Eddy Lemon Vodka, Sweet Pear Nectar and Lemonade

GATOR BLOOD

Spicy Tomato Juice, House Infused Pepper Vodka

PIÑA COLADA

Coconut Rum, Coconut Cream and Pineapple Juice

BLACKBERRY SIDECAR

Cognac, Lemon, Orange Liqueur and Blackberries with a Sugar Rim

THE "JOHN DALY"

Deep Eddy 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 IPA 6.5%

Coop F5 IPA 6.8%

Marshall Sundown Wheat 4.7%

Stonecloud Havana Affair 4.6%

Stonecloud Neon Sunshine 5.5% (ON TAP)

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

BEERS

(NOT FROM OKLAHOMA)

Angry Orchard Hard Cider 5.0%

Blue Moon 5.4%

Bud Light 4.2%

Budweiser 5.0%

Carta Blanca 4.5%

Chimay Blue 9.0%

Coors 5.0%

Coors Light 4.2%

Corona 4.6%

Crooked Stave Petite Sour Rosé 4.5%

Dos Equis Amber 4.7%

Dos Equis Lager 4.2%

Lone Star 4.6% (16oz. CAN)

Michelob Ultra 4.2%

Miller Lite 4.2%

Moose Drool 5.1% (ON TAP)

Pabst Blue Ribbon 4.7% (ON TAP)

Samuel Adams Lager 4.7%

Shiner Bock 4.4%

Stella Artois 5.2%

O'doul's Amber (NON-ALCOHOLIC)

BOTTLED WATER

San Pellegrino - sparkling - 16.9 oz.

Panna - still - 16.9 oz