

# 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	6/23
	White Zinfandel, Beringer	6/19

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

### JACK ROSE

Copper & Kings Overproof Apple Brandy, Lemon Juice, Simple Syrup & Pomegranate

### NATURAL DAIQUIRI

Caña Brava Rum, Lime Juice, and Simple Syrup

### GATOR BLOOD

Spicy Tomato Juice, House Infused Pepper Vodka

### KAHIKI KAI

Coconut Rum, Coconut Cream, Banana Liqueur Pineapple Juice and Dark Rum Float

### 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 Uroboros** 8.5%

**Coop DNR** 10.0%

**Coop F5 IPA** 6.8%

**Elk Valley Pale Ale** 5.5%

**Iron Monk Milk Stout** 6.0%

**Marshall Old Pavilion Pilsner** 5.0%

**Mustang Rocket Fuel** 9.0%

**Mustang Washita Wheat** 5.3%

**Prairie Artesian Ale Specialty** (VARIES)

**Prairie Vous Francais** 3.9% (25.4 oz.)

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

## BEERS

### (NOT FROM OKLAHOMA)

**Corona** 4.6%

**Dos Equis Amber** 4.6%

**Stella Artois** 5.2%

**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