

# TRAPPERS

STEAKS • FISH • PRIME RIB

THE  
**BOURBON BAR**  
150 BOURBONS

## DESSERT SELECTIONS

### **BANANAS FOSTER BREAD PUDDING \$12.50**

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

### **CHOCOLATE LOVE CAKE \$9.50**

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 \$10.50**

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

### **KEY LIME PIE \$9.50**

Graham cracker crust with Key Lime sweetness served over raspberry sauce

### **BLACKBERRY COBBLER \$8.00**

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

## WINE SELECTIONS

### CHAMPAGNE/SPARKLING

Veuve Clicquot Brut	115
Domaine Ste. Michelle Brut	36
Wycliff Brut Rosé	16
Champagne by the Glass (187ml)	11

### ROSÉ

White Zinfandel, Beringer	7/24
---------------------------	------

### WHITES

Chardonnay, La Crema	63
Chardonnay, Kendall Jackson	11/38
Chardonnay, Salmon Creek	7/24
Pinot Grigio, La Bastarda	7/24
Reisling, Relax	31
Sauvignon Blanc, Honig	44
Sauvignon Blanc, Castle Rock	7/24

### REDS

Cabernet, Hess Select	11/38
Merlot, Cycles Gladiator	8/31
Merlot, Salmon Creek	7/24
Pinot Noir, Mark West	8/31
Red Blend, Sterling Meritage	38

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

# TRAPPERS

STEAKS • FISH • PRIME RIB

## THE BOURBON BAR

150 BOURBONS

### HAPPY HOUR

MONDAY - FRIDAY 4:00PM TO 6:00PM

1/2 PRICE BOURBON FLIGHTS

- ALL DAY & NIGHT -

\$2.00 16oz. COORS BANQUET DRAFT

## SPECIALTY DRINKS

### RED DIRT MULE

Prairie Wolf Vodka, 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

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!

### HABACHATA

House Infused Habanero Honey Bourbon and RumChata with a Cocoa and Sugar Rim

## BEERS

### (FROM OKLAHOMA)

Anthem IPA 6.5%

Anthem Rad Hombre 5.0%

Coop F5 IPA 6.8%

Lively Cowboy Cold 4.2%

Marshall Sundown Wheat 4.7%

Stonecloud Neon Sunshine 5.5%

## BEERS

### (NOT FROM OKLAHOMA)

Blue Moon 5.4%

Bud Light 4.2%

Budweiser 5.0%

Coors Banquet 5.0%

Coors Light 4.2%

Corona 4.6%

Dos Equis Amber 4.7%

Dos Equis Lager 4.2%

Michelob Ultra 4.2%

Miller Lite 4.2%

Samuel Adams Lager 4.7%

Shiner Bock 4.4%

Stella Artois 5.2%

Yuengling Flight 4.2%

Yuengling Lager 4.5%

Heineken Zero (NON-ALCOHOLIC)

Ask your server for today's draft beer selections!

## BOTTLED WATER

Topo Chico - sparkling - 12 oz.