

# 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, 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

- ALL DAY & NIGHT -

\$2.00 16oz. COORS BANQUET DRAFT

## 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 Neon Sunshine 5.5%

Vanessa House 401K Cream Ale 5.1%

## BEERS

### (NOT FROM OKLAHOMA)

Abita Amber 4.5%

Abita Andygator 8.0%

Angry Orchard Hard Cider 5.0%

Blue Moon 5.4%

Bud Light 4.2%

Budweiser 5.0%

Coors Banquet 5.0%

Coors Light 4.2%

Corona 4.6%

Dos Equis Lager 4.2%

Michelob Ultra 4.2%

Miller Lite 4.2%

Moose Drool 5.1%

Samuel Adams Lager 4.7%

Shiner Bock 4.4%

St. Bernardus Abt 12 10.0%

Stella Artois 5.2%

O'doul's Amber (NON-ALCOHOLIC)

## BOTTLED WATER

San Pellegrino - sparkling - 16.9 oz.

Panna - still - 16.9 oz