

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

CLUB SPECIAL

Prairie Wolf Vodka, Lemon, Lime,
Soda and a Salt Rim

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%

Blackened Voodoo Lager 5.5%

Blue Moon 5.4%

Bud Light 4.2%

Budweiser 5.0%

Coors Banquet 5.0%

Coors Light 4.2%

Corona 4.6%

Dixie Lager 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

TRAPPER'S DESSERT SELECTIONS

BANANAS FOSTER BREAD PUDDING \$10.50

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 \$6.50

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

CHOCOLATE LOVE CAKE \$7.50

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 \$7.50

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

KEY LIME PIE \$7.50

Graham cracker crust with Key Lime sweetness served over raspberry sauce

BLACKBERRY COBBLER \$6.00

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	69
	Napa Valley	

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