

THE CANEBRAKE BAR MENU

Proscuitto-wrapped Asparagus

Fresh asparagus and tasty prosciutto grilled and served with tarragon lemon creamed cheese 8.

Crazy Greens

Fresh spring baby greens with apple wood smoked bacon, ancho toasted peanuts, bell peppers, and agave lime vinaigrette 7.

Caesar

Classic salad with house dressing, black olives, shaved red onion, fresh croutons, tomato, and crumbled feta 7.

Meatloaf Sammich

Oklahoma bison meatloaf with all the fixins and pommes frites 9.

Fried Yucca Chips

A classic Latin snack served with a trio of house sauces; plum BBQ, spicy aioli, and Neosho River ranch 7.

Pommes Frites

Basket of house-made shoestring french fries with Neosho River ranch, aioli and plum ketchup 4.

Grilled Cheese & Tomato Soup

Focaccia grilled cheese sandwich with a cup of roasted tomato soup 6.

Shrimp & Oyster Po-Boy

Hand breaded, lightly fried and served on a hoagie with slaw, house remoulade and pommes frites 8.

Grilled Cheese and Soup of the Day

Focaccia grilled cheese sandwich with a cup of the day's soup 6.

Sandwich du Jour

The chef's daily fresh creation served with house slaw and pommes frites 8.

Black Bean "Burger"

Grilled vegetarian black bean patty with pickled jalepenos, lime sour cream, queso fresco and lettuce, tomato and onion, served on an onion bun with pommes frites 8.



THE CANEBRAKE SPECIALTY DRINKS

Lemon Cielo

“Cielo” is a Spanish word meaning Heaven, and that is where our unique blend of vanilla vodka, hazelnut and almond liqueurs, amaretto and fresh lemon juice will take you 8.5

Cosmicopolitan

Being here your mind is definitely in the clouds, but if that is not enough, let a mixture of Monoplowa Vodka and Cointreau make your mind stellar 8.5

The Hemingway

In honor of Papa's lost drink recipe during his stay in Cuba, we submit to you a mixture of dark rum, Cointreau, sweet & sour and a squeeze of orange juice 8.5

GinaRita

Inspired by a fantastic lady (you know who you are!) we offer this light and crisp Margarita using Milagro silver and Patron Citrionage. 11.25

Applecane Martini

As crisp as the first bite of a freshly-picked apple. You can enjoy this martini with sugar, salt or peeled 8.5

Margarita on the Ropes

Made with Sauza Tequila, Grand Marnier and a squeeze of orange to provide post-zipline vitamins 10.

Satin Sheets

Flavors of orange, pomegranates, and a backing of Galliano give this unique drink a taste you want to slide into. 8.5

Bail Out

Top off your dinner with this delicious coffee drink made with Bushmills, Bailey's, and hazelnut liqueur before you bail out 8.

Easy Warmth

Nothing but Kahula, Brandy, and Hot water. This beverage of simplicity will put you at ease and soothe your soul 9.

Cuca Coco Coffee

Easier to drink than it is to say and made with Cuca Fresca (a cachaca) and White Chocolate liqueur 9.

Especial Vanilla

Rhum Clement, Tuaca, and coffee is the transatlantic drink of choice 8.5

Hot Cowboy

Drinking with Flair! Spurs Optional! Kahula, Amaretto, and Hazelnut served hot 9.

Grand Galla Coffee

Grand Marnier, Galliano and our house coffee (Larry's Beans) make for a grand old time 9.