

BOURBON

Gentleman Jack
Bulleit
Jack Daniels
Knob Creek
Makers Mark
Woodford Reserve

IRISH WHISKEY

Bushmills

CANADIAN WHISKEY

Crown Royal
Crown Special Reserve
Crown Royal Cask 16
Forty Creek

BLENDED SCOTCH

Chivas
Dewars
Dewars 12 year
Johnny Walker Red
Johnny Walker Black

SCOTCH

Glenlivet 12 year
Glenfiddich 18 year
Glenmorangie 10 year
Glenmorangie Port Wood
Laguavulin 16 year
Macallan 18 year
Talisker 10 year
Oban 14 year
Dalwhinnie 15 year

VODKA

Absolut Mandarin
Absolut Vanilla
Absolut Peppar
Ketel One
Chopin
Monopalowa
Ciroc
Seagrams Apple
Stolichnaya

GIN

Bombay Sapphire
Boodles
Beefeater
Hendricks
Monopalowa
Tanqueray

RUM / CACHACA

Clement
Cuca Fresca
Black Seal
Malibu
Myers
Captain Morgan
Pyrat XO

TEQUILA

Hornitas
Tres Generations Plata
Herradura Anejo
Milagro

BRANDY, COGNAC & LIQUEUR

Christian Bros
Courvoisier VSOP
Remy Martin VSOP
Remy Martin XO
B&B
Disaronno
Kahula
Southern Comfort
Tuaca
Grand Marnier

IMPORTED BEER

O'Hara's Irish Red
Wittekerke
Wittekerke Rose
Baltika

DRAFT BEER

Left Hand Sawtooth
Left Hand Milk Stout
Bavik
Triple Karmeliet

DOMESTIC CRAFT

Choc Pietro Piegari
Choc Waving Wheat

DOMESTIC

Dixie Lager

THE CANE BRAKE WINE LIST

For reservations call 918.485.1807

33241 E. 732nd Road • Wagoner, OK • thecanebrake.com

CHAMPAGNE		1/2 Bottle	Bottle	MERLOT		Glass	Bottle
Alfred Gratien Brut			140.	Rotta / Paso Robles '05		9.	36.
Clicquot Brut		55.	100.	Norton / Argentina '08		7.	27.
Clicquot Brut Rose			116.	Stag's Leap Cellars/ Napa Valley, CA '06			74.
PROSECCO				SYRAH			
Vigna Dogarina Brut			48.	Zaca Mesa / Santa Ynez Valley, CA '03			43.
				Pennywise Petite Sirah / Napa Valley '08		11.5	45.
SPARKLING WINE				SHIRAZ			
Schramsberg Brut Rose			100.	Mad Fish / Australia '04		8.	34.
Mumm / Napa Valley, CA			38.				
JVineyards / Russian River, CA			65.				
PINOT GRIGIO		Glass	Bottle	CABERNET FRANC			
King Estate - Gris / Oregon '07		9.5	38.	Rotta / Paso Robles, CA '04		11.75	46.
King Estate - Gris Split (.375)/ Oregon '07			20.				
Santa Margherita / Italy '07			65.				
SAUVIGNON BLANC				ZINFANDEL			
Auntsfield / Marlborough, New Zealand '07		8.75	34.	Peachy Canyon / Paso Robles, CA '06		7.75	30.
				Lolonis / Redwood Valley, CA '05			45.
				Dark Horse Zin / Russian River, CA '06			63.
RIESLING				CABERNET SAUVIGNON			
Next / Washington '08		7.25.	28.	NxNW / Columbia Valley, OR '07		14.	55.
				Rotta / Paso Robles, CA '05		9.	36.
				Miner / Napa Valley, CA '06			130.
				Far Niente / Napa Valley, CA '05			225.
				Dark Horse / Dry Creek Valley, CA '06			80.
CHARDONNAY				PORT & SHERRY			
Casa Lapostolle / Chile '08		6.25	24.	Portal Tawny / Portugal		8.5	
Rotta / Monterey, CA '07		8.75	34.	Fonseca Bin #27 / Portugal		8.	
Chalk Hill / Sonoma, CA '06			115.	Six Grapes / Portugal		9.	
Grgich Hills / Napa Valley, CA '06			98.	Taylor 10 / Portugal		10.	
				Tio Pepe Sherry / Spain		8.	
PINOT NOIR				DESSERT WINE			
Treasure Hunter / Carneros, CA '07			46.	Justin Obtuse / Paso Robles, CA			52.
Cline Red Truck/ Sonoma, CA '07		6.25	24.	King Estate Vin Glace / Eugene, OR			36.
Barons De Rothschild / Bordeaux '07			35.				
King Estate / Oregon '07		14.	55.				
King Estate Split (.375 ml)/ Oregon '07			28.				
INTERESTING SELECTIONS				These wines are crafted from sustainably-grown grapes.			
Za Za Garanache Rosé / Spain '08		6.25	24.				
Kit Fox Foxy White / Napa Valley, CA '08		7.25	28.				
Dark Horse Gunfighter / Sonoma, CA '06		8.5	33.				
Stable Ridge Jeremiah's Red / Stroud, OK		9.	35.				
Norton Malbec / Argentina '08			22.				
Georges Duboeuf Beaujolais Nouveau '09			20.				
Primaterra Primativo / Italy '07			24.				

THE CANEBRAKE

DESSERTS & BEVERAGES

Spring Panna Cotta

Traditional Italian custard infused with lavender; served with lavender honey and fresh seasonal fruit. A refreshing diabetic-friendly and gluten-free dessert. 9.

Raspberry Pavlova

Crisp meringue topped with light raspberry mousse and fresh raspberries. 8.

Triple Mocha Mousse Torte

Our house standard with layers of chocolate ganache, mocha mousse and fresh cream on a walnut crust 10.

Tropical Coconut Tapioca Pudding

A refreshing take on a classic favorite - served with papaya coulis, fresh pineapple and mango. A diabetic-friendly, gluten-free and vegan dessert. 8.

Ice Cream of the Day

Pastry chef's whim of the day; 2.5 scoop/7. bowl
Any dessert "a la mode:" add 2.

Saffron Strawberries

Fresh strawberries filled with saffron-infused crème brule topped with crisp caramelized sugar. Served with Latin agave ancho glaze. 9.

Petit Indulgence

Trio of miniature desserts. Please ask your server for today's creations 7.

Blueberry Cobbler

Fresh blueberries topped with a buttery gluten free crust. Served warm with tangy lemon ice cream. (Diabetic Friendly) 9.

Pots de Crème

Dark chocolate creme topped with warm devil's food cake and creamy hot fudge sauce 8.

Other Beverages

Fair trade coffee, Numi hot tea, ice tea, soda 2.
Juice 2.5; Juice Spritzers 3.5/1.75 refill
(lemon, lime, lemon/lime, cherry lime,
pomegranate/orange)

THE CANEBRAKE

DESSERT DRINKS

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 trans-atlantic drink of choice 8.5

Hot Cowboy

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

Autumn Breeze

All of your senses will be massaged into evoking wonderful memories of past holiday cheer with this blend of B&B and Vanilla vodka served in a snifter 8.

Grand Galla Coffee

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