

COCKTAILS

HAPPY HOUR

DRINKS

4:00-6:00 MONDAY-FRIDAY \$7.00

VANILLA HONEY BOURBON PRESS
PEACH WHISKEY MANHATTAN
GRAPEFRUIT GIN & TONIC
CUCUMBER MINT & LIME GIN & TONIC
BEE'S KNEE'S

PREMIUM WELLS \$6.00

ROCKTOWN VODKA, BEEFEATER'S GIN,
EL JIMADOR BLANCO TEQUILLA, 4
ROSES BOURBON, BACARDI LIGHT RUM
JOHNNY WALKER RED

\$3.00

HOUSEMADE PORK RINDS
POMMES FRITES

HOUSE SPECIALTIES

\$9

PINEAPPLE JALAPENO MARGARITA
El Jimador tequila infused with jalapenos & pineapple, topped with triple sec, pineapple juice, sweet & sour

\$11

MANGO HABANERO MARGARITA
El Jimador Blanco Tequila infused with mango & habanero, served with pineapple juice, orange juice & sweet & sour with a habanero sugar rim

\$9

BEE'S KNEE'S
Honey infused Rocktown vodka, topped with lemonade

\$10

CUCUMBER MINT & LIME GIN & TONIC
cucumber mint & lime infused gin, topped with tonic water

\$10

GRAPEFRUIT GIN & TONIC
grapefruit infused gin, topped with tonic water

\$11

CRANBERRY SAGE MARGARITA
cranberry & ginger infused El Jimador, topped with cranberry juice, sweet & sour

\$10

STONE FRUIT PRESS
stone fruit infused vodka, topped with soda and sptite

\$10

CHAMPAGNE SPRITZER
Aperol, sparkling wine, splash of soda waiteer

\$9

GINGER CHEER
Rocktown vodka, orange juice, pineapple juice, ginger beer and a splash of cherry juice

WHISKEY

\$11

VANILLA HONEY BOURBON PRESS
4 roses bourbon infused with vanilla bean & honey served with soda & sprite

\$12

TUSK & TROTTER OLD FASHIONED
Bulleit Rye, house made orange bitters, turbinado sugar & orange twist

\$12

BLACK WALNUT MANHATTAN
black walnut bitters, turbinado sugar, sweet vermouth, plus Tusk & Trotter Woodford blend

\$12

PEACH WHISKEY MANHATTAN
peach & sugar infused 4 roses bourbon with sweet vermouth

\$12

OZARK OLD FASHIONED
Rock Town bourbon, coffee bitters, turbinado sugar & orange twist

\$9 MADE WITH SCOTT'S BLOODY MARY MIX

PICKLE
Rocktown vodka infused with dill pickles & pickling spice

BIRD'S EYE CHILI
Rocktown vodka infused with spicy burd's eye chillies

BACON
Rocktown vodka infused with bacon & black pepper

HORSERADISH
Rocktown vodka infused with horseradish

CHIPOTLE
Rocktown vodka infused with chipotle pepper

PIZZA
Rocktown vodka infused with basil, oregano, thyme, and sundried tomato

TEX MEX
Rocktown vodka infused with cilantro, cumin, jalapeno, lime

SWEET & SPICY
One part bird's eye chili , one part honey infused vodka

TEQUILA LIME
Jose Cuervo Gold tequila, Rose's lime juice, fresh lime juice with a kosher salt rim

JALAPENO
Rocktown vodka infused with grilled jalapeno

WASABI
Rocktown vodka infused with wasabi powder

\$18 FLIGHTS
CHOOSE ANY 3 BLOODY MARYS

BY THE GLASS

W H I T E W I N E

MILOU CHARDONNAY D'OC, FRANCE.....7
FLYING SOLO GRENACH BLANC VIOGNIER.....9
URBAN REISLING.....8
HESS SELECT CHARDONNAY.....9
PROPHECY SAUVIGNON BLANC.....9
CA' MONTINI PINOT GRIGI.....10

BY THE BOTTLE

W I N E

MILOU CHARDONNAY D'OC, FRANCE.....20
FLYING SOLO GRENACH BLANC VIOGNIER.....32
URBAN REISLING.....28
HESS SELECT CHARDONNAY.....44
ZONIN PROSECCO SPLIT.....10
MATUA SAUVIGNON BLANC.....32
CA' MONTINI PINOT GRIGI.....39
KEENAN CHARDONNAY 201355
FROGS LEAP SAUVIGNON BLANC 2018.....48

BY THE GLASS

R E D W I N E

MILOU ROUGE D'OC FRANCE.....7
UBSTANCE CABERNET.....10
19 CRIMES SHIRAZ.....8
DOM LAROQUE CAB FRANC.....9
SEAN MINOR 4B PINOT NOIR NAPA CA.....8
STERLING MERLOT CALIFORNIA.....8

BY THE BOTTLE

E

CAYMUS CABERNET SAUVIGNON NAPA VALLEY, CA.....150
SUBSTANCE CABERNET.....36
DOM LAROQUE CAB FRANC.....32
BELLE GLOS PINOT NOIR SANTA MARIA VALLEY CA.....90
STAGS LEAP PETITE SYRAH NAPA VALLEY 2019.....75
KEENAN MERLOT 2018 NAPA VALLEY.....92

LOCAL BEER ON TAP

Bentonville Brewing
.....
Homewrecker IPA
Kolch
Space Goose

Gotahold
.....
Double IPA

Ozark Brew Co.
.....
APA
Lager
Cream Stout

Fossil Cove
.....
Birch Blonde
La Brea Brown Ale

Hawk Moth
.....
Howler Cream Ale

New Province
.....
Philosopher King IPA
Fallen Queen

Black Apple
.....
Seasonal

BRUNCH ENTREES

Brunch Hours:

Saturday-Sunday 10:00 AM-2:00 PM

\$19

Which Came First?

buttermilk or hot fried chicken, over easy egg, seasonal vegetable, carrot cake waffle & sorghum syrup

\$14.5

Carrot Cake Waffles

carrot cake waffles, vanilla butter, maple syrup & choice of two sides

\$14

Eggs Anyway

two eggs cooked to order with a choice of two sides & toast

\$14.5

Lemon Souflee

Pancakes

lemon souflee pancakes, maple syrup, vanilla butter and choice or two sides

\$19

Country Breakfast

country fried pate, roasted potatoes, two eggs cooked to order, choice of bacon or sausage, biscuits & gravy

\$13

Southern Benedict

house made biscuit, bacon, poached eggs, sausage gravy and your choice of side

\$13

Veggie Benedict

english muffin, hollandaise, edamame hummus, poached eggs and your choice of side



Tusk and Trotter T-shirt \$20

Tusk and Trotter Rocks Glass \$10

Tusk and Trotter Trucker Hat \$22

S T A R T E R S

Arkansas Fritters.....8

Arkansas rice with ground beef, parmesan, house made sausage, sun-dried tomatoes, dill & lemon chipotle remoulade

Charcuterie Board.....25

Edgewood cheddar, bleu cheese, stone ground mustard, pickled vegetables, & chefs selection of house cured meats

Pommes Frites.....9

herbs de Provence glaze, spicy, parmesan truffle, salt & pepper frites

House Made Pork Rinds.....9

parmesan black garlic truffle, salt & pepper or spicy

Boiled Peanuts8

Boiled peanuts topped with scorpion salt

PUBFARE

Items served with your choice of side

Tusk Burger.....15

44 Farms beef, LTOP with choice of cheese -add bacon or pimento cheese \$2

Chicken Club.....16.5

grilled, blackened, fried, or hot fried chicken breast, bacon, cheddar, swiss, chipotle aioli, LTOP

Where The Buffalo Roam.....19.5

bison patty, cheddar, swiss, bacon, chipotle aioli, over easy egg & LTOP

Sarah's Turkey Club16

toasted cranberry pecan bread, cranberry aioli, swiss, cheddar, bacon, lettuce, tomato, and onion

K I D B R U N C H

\$7

Kid Souflee Pancake

lemon souflee pancakes and your choice of side

Egg any way

one egg cooked to order with a choice of one side and your choice of biscuit or toast

Biscuits & Gravy

one biscuit topped with sausage gravy & your choice of side

SALADS & FLATBREAD

Ozark Cobb Salad.....17

local greens, grilled chicken, bacon, soft boiled egg, bleu cheese, tomatoes & avocado

Truffle Shuffle Flatbread.....17

sausage, house bacon, truffle oil, black garlic, red onion, mushrooms, olives, parmesan, mozzarella & arugula

Winter Flatbread.....16.5

apple, pear, grapes, red onion, feta, pumpkin seeds and arugula chimichurri

Seasonal Salad.....15

arugula, apple, pear, red onion, toasted pumpkin seeds, feta, and sorghum dijon vinaigrette

SOUP

CUP.....4

BOWL.....8

SIDES

herbs de Provence glazed frites, parmesan garlic truffle frites, spicy or salt & pepper frites
spicy pork rinds, salt & pepper pork rinds, or parmesan black garlic truffle rinds, side salad, boiled peanuts, bacon. sausage, roasted potatoes, soup

D E S S E R T

T R O T O N O V E R

sticky toffee pudding cake, maple bacon ice cream, topped with coffee butterscotch

P O S S U M P I E

pecan crust, chocolate pudding, vanilla honey cream cheese & bourbon whipped cream

A P P L E O F M Y P I E

fried hand pie, apple ice cream, apple marshmallow fluff & apple bacon glaze