

SMALL & SHARED

NEW GRILLED CHEESE & TOMATO SOUP [11] parmesan crusted sourdough filled with melted cheddar & served with a cup of adobo tomato soup

NEW PATATAS BRAVAS [7] our take on the classic tapas dish. chopped & flash fried baked potato topped with whipped garlic aioli & our own bravas sauce

CHEESY CRAB DIP [14] a delicious blend of crab meat, three cheeses & peppers topped with bread crumbs, baked & served with grilled bread

SALSA DI PARMIGIANO [9] addictive & delicious, served with grilled bread

DRUNKEN TUNA CEVICHE* [15] ahi tuna marinated in dos xx lager with fresh lime juice, avocado, red onion, tomato & cilantro topped with a dash of cholula & served with tortilla chips

CRISPY DUCK WINGS [13] lightly breaded duck wings drizzled with a sriracha-sweet chili glaze & hoisin sauce topped with green onions & sesame seeds

SPICY CHICKEN NACHOS [10] tostadas topped with black beans, chicken tinga & cheddar. served with house-pickled jalapeños, sour cream & salsa verde **-make it vegetarian [tostada, black beans, cheddar] [8]**

NEW SWEET SOY SHRIMP TACOS [8] grilled corn tortillas, soy garlic aioli, grilled shrimp, purple cabbage miso slaw & roasted pumpkin seeds

ADOBO CARNITAS TACOS [8] adobo-glazed & brushed tortilla, grilled & filled with beer-braised pork shoulder, pickled red onions, feta & cilantro. served with salsa verde

BUFFALO CHICKEN WONTONS [9] a perfect blend of chicken, wing sauce, celery, carrots & bleu cheese crumbles wrapped in wonton paper & lightly fried. served over wing sauce with bleu cheese dressing

SCARBOROUGH FRIES [6] seasoned sweet potato fries topped with parsley, sage, rosemary, thyme & hot honey

CHICKEN CRUMBLE FLATBREAD [14] a thin crusted flatbread topped with grilled chicken, fig jam, bacon, mozzarella, bleu cheese crumbles, apple, chopped greens & balsamic reduction

GARLIC CHEESE FLATBREAD [11] a thin-crust flatbread topped with garlic butter, mozzarella, 24-month aged parmesan, feta & truffle oil. served with a side of marinara

“you don’t have to cook fancy or complicated masterpieces - just good food from fresh ingredients.”

-JULIA CHILD

CUPS & SPOONS

ROASTED VEGETABLE QUINOA STEW [CUP OR BOWL 5/8] a hearty blend of potatoes, quinoa, corn, peas, bell peppers & tomatoes in a delicious vegetable broth, topped with avocado, feta, cilantro & roasted pumpkin seeds

ADOBO TOMATO SOUP [CUP OR BOWL 5/8] a creamy tomato soup with the perfect amount of smokey adobos & gouda cheese blended in

SOUP & SALAD [11] choice of quinoa stew or tomato soup | choice of wedge or banana pepper caesar salad

FORKS & BOWLS

NEW HOUSE SALAD [6] fresh greens tossed with balsamic vinaigrette & shaved carrots topped with 24-month aged parmesan, tomatoes & roasted pumpkin seeds

WEDGE [7] a butter lettuce wedge topped with bleu cheese crumbles, bacon, red onions, grape tomatoes, balsamic reduction, black pepper & bleu cheese dressing

BANANA PEPPER CAESAR SALAD [7] a butter lettuce wedge with banana pepper caesar dressing, crumbled parmesan crisp & black pepper

-add grilled chicken breast [+6]

COCONUT-GINGER AHI SALAD* [16] fresh greens tossed in a coconut-ginger vinaigrette & topped with seared ahi tuna, pickled red onions, crispy rice noodles & toasted sesame seeds

CHILI-LIME CHICKEN SALAD [15] fresh greens, red onions & grape tomatoes tossed in creamy chili-lime dressing & topped with grilled chicken, avocado, tortilla strips & parmesan

FILET & WEDGE* [28] our wedge salad served with a sliced 6oz filet cooked to your liking

dressings - balsamic vinaigrette, bleu cheese, creamy chili-lime, ranch, coconut ginger vinaigrette, lemon vinaigrette, banana pepper caesar

HANDS & NAPKINS

served w/ your choice of french fries or fruit

sub spicy sweet fries [+1] or parmesan truffle fries [+1] or cup of soup [+1]

sub a garlic quinoa vegan patty / gluten-free bun [+2] on any sandwich / burger

THE PRIME MINISTER [15] a chicken fried filet with lettuce, tomato & mayo on a grilled bun **-make it THE PRESIDENT [american cheese & bacon] [+3]**

THE BBQ CHICKEN SANDWICH [14] a grilled chicken breast topped with apple-onion compote, bacon, cheddar & bbq sauce, all on a grilled bun with bbq aioli

THE TRUFFLE SHUFFLE BURGER* [15] not your dad’s mushroom burger. sautéed mushrooms, soy-garlic aioli, parmesan crisp, pickled red onion, melted mozzarella & truffle oil

THE AMERICAN BURGER* [13] can’t beat a classic. mayo, house pickles, lettuce, tomato, pickled red onions & american cheese

BACON AVOCADO BURGER* [15] a new standard. mayo, cheddar & house-pickled jalapeños

PLATES & KNIVES

NEW CHICKEN PARMESAN [16] breaded chicken breast topped with house marinara & mozzarella served alongside spiralized sweet potatoes sautéed with house marinara & topped with 24-month aged parmesan

NEW ROASTED PORK SHOULDER [15] beer-braised pork shoulder topped with a sweet apple-onion compote, served with roasted butternut squash with roasted pumpkin seeds

SPIRALIZED VEGGIE ZOODLES [15] spiralized sweet potatoes sautéed with our house marinara & topped with 24-month aged parmesan

-served with your choice of protein: grilled shrimp [475 calories] or grilled chicken [535 calories]

STACKED ENCHILADAS [14] corn tortillas stacked & layered with black beans, pork carnitas, salsa verde, monterey jack & cilantro, served with a side of smashed black beans

SEARED AHI MAZESOBA* [18] a brothless ramen with seared ahi tuna over soba noodles with creamy red miso, garlic, mushrooms, red bell peppers, green onions, cilantro & pickled red onions

GRILLED CHICKEN QUINOA BOWL (574 CALORIES) [13] rainbow quinoa sautéed with spinach, mushrooms, grape tomatoes, zucchini & garlic

THE FILET [28] 6 oz filet grilled over an open flame, topped with red miso butter & served with a loaded smashed potato



SIDES

fries, sweet potato fries, black beans, fruit, purple cabbage miso slaw [4]

loaded smashed potato, roasted butternut squash, parmesan truffle fries [6]

LITTLE MONSTERS

served with french fries or fruit

kid drinks included (must be 12 years & under)

KID CHEESEBURGER [8]

KID CORN DOG [6]

KID GRILLED CHEESE [6]

KID CHEESE FLATBREAD [7]

“the most powerful social media...it is not the internet, it is not facebook - it is food. this connects all human beings.”
-ALEX ATALA

HAPPY ENDINGS

RICOTTA FRITTERS [10] house-made & cooked to order with your choice of lemon curd or spiced mexican chocolate

NITRO ESPRESSO MARTINI [RICH/MALTY] [11] elijah craig, jagermeister cold brew, creme de cacao, ph vanilla bean syrup, house cold brew

“my tastes are simple: i am easily satisfied with the best.”

-WINSTON CHURCHILL

Pick Two



SERVED MONDAY - FRIDAY FROM 11AM - 2PM

pick one from the left & one from the right or two from the right

PLATES

PARMESAN CRUSTED GRILLED CHEESE

SUPER TOAST [+2]

AVOCADO TOAST*

HALF THE CHICKEN SANDWICH

ADOBO CARNITAS TACOS

LOADED SMASHED POTATO

SOUP *or* SALAD

ROASTED VEGETABLE QUINOA STEW

ADOBO TOMATO SOUP

WEDGE SALAD

BANANA PEPPER CAESAR SALAD

BRUNCH

SERVED SATURDAY - SUNDAY FROM 10AM - 2PM

NEW BISCUIT SANDWICH [9] a buttered-up everything-seasoned biscuit with fluffy scrambled eggs, american cheese & bacon, served with sweet potato hash

SHAKSHUKA [12] a hearty tomato stew with north african spices & black beans, served over a corn cake & topped with 2 sunny-side-up eggs & feta

JOHNNY CAKES [11] a stack of griddled corn cakes layered with cinnamon butter, served with bacon, 2 eggs & maple syrup

SUPER TOAST [13] buttered & grilled sourdough with cheddar, bacon, smashed avocado, an over-easy egg & herbed aioli, all topped with a salad of fresh greens & grape tomatoes with lemon vinaigrette

BRUNCH BURRITO* [11] a grilled jumbo tortilla stuffed with chorizo, scrambled eggs, sweet potato hash, cheddar & black beans, rolled & topped with salsa verde, sour cream & cilantro, served with fresh avocado

HUEVOS RANCHEROS* [13] we add a crunch! crispy tostadas topped with pork carnitas, black beans, over-easy eggs, cheddar, salsa verde, sour cream & cilantro, served with sweet potato hash

BELGIAN WAFFLE BREAKFAST* [11] malty, sweet & crunchy, served with 2 eggs, bacon, caramel-bourbon glaze & maple syrup **-make it a blueberry waffle [+1]**

CHICKEN & WAFFLES [13] house-brined & breaded chicken thighs served on top of our fresh waffles topped with hot honey & served with caramel-bourbon glaze & maple syrup

AVOCADO TOAST* [11] grilled sourdough smeared with smashed avocado & topped with a sunny-side-up egg & a salad of fresh greens, cucumbers, grape tomatoes, feta & lemon vinaigrette

EVERYTHING BISCUITS & GRAVY BREAKFAST* [12] buttered-up & everything-seasoned buttermilk biscuits topped with creamy chorizo gravy & served with 2 eggs & bacon

HAPPY Hour

ALL MENU COCKTAILS &
HOUSE WINES

[\$3.95 AT 3PM]

[\$4.95 AT 4PM]

[\$5.95 AT 5PM]

\$1 OFF OKLAHOMA DRAFTS

\$1 OFF ALL DOMESTICS

SEVEN DAYS A WEEK

MORNING SIPS

IRISH COFFEE [perfect] [9] jameson irish whiskey, whipped vanilla irish cream, eôté hot coffee

SPICY MARY [8] hanson habanero vodka, zing zang

MIMOSA [bubbles/bubbles/bubbles] [GLASS OR CARAFE 5/12] champagne, fresh orange juice
-upgrade to a bottle of elysee for [19]

LOCAL SIPS

■ **EÔTÉ COFFEE “CHURCHILL'S FINEST” BLEND [3.5]** medium roast

[tasting notes: caramel, chocolate, blueberries]

■ **EÔTÉ NITRO COLD BREW [5]** draft, medium roast, house vanilla-coconut cream

■ **TAKE A BAG OF OUR CHURCHILL'S FINEST BLEND HOME [15]**

SOFTAILS

PIPPY LONGSTOCKING [5] carrot-ginger syrup, fresh lemon, fresh mint

BLUEBERRY SAGE LEMONADE [5] blueberries, fresh lemon, sage

REFRESHMENTS

TOPO CHICO [4.5]

POP [3.5] maine root ginger beer, dr pepper, sprite, coke, diet coke, root beer

TEA [3.5] earl grey [hot], sweet tea, unsweet tea

RED BULL [5] regular, sugar-free