

SMALL & SHARED

NEW THE WINGS / 1lb [14] / 2lbs [26]

- CLASSIC BUFFALO - bleu cheese dressing
- SWEET CHILI HOISIN - topped with green onions & sesame seeds
- BBQ HOT HONEY - ranch dressing

GRILLED CHEESE & TOMATO SOUP [12] parmesan crusted sourdough filled with melted cheddar & served with a cup of adobo tomato soup

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

CHEESY CRAB DIP [16] a delicious blend of crab meat, three cheeses & peppers topped with parmesan, baked & served with grilled bread

DRUNKEN TUNA CEVICHE* [16] 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

SPICY CHICKEN NACHOS [12] tostadas topped with black beans, chicken tinga & cheddar. served with house-pickled jalapeños, sour cream & salsa verde **-make it vegetarian [tostada, black beans, cheddar] [9]**

SWEET SOY SHRIMP TACOS [9] grilled corn tortillas, soy garlic aioli, grilled shrimp, purple cabbage miso slaw & roasted pumpkin seeds

ADOBO CARNITAS TACOS [9] adobo-glazed & grilled tortillas, 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, carrots & bleu cheese crumbles wrapped in wonton paper & lightly fried. served over wing sauce with bleu cheese dressing

SCARBOROUGH FRIES [7] seasoned sweet potato fries topped with parsley, sage, rosemary, thyme & hot honey

NEW PEPPERONI FLATBREAD [12] a thin-crust flatbread topped with garlic butter, mozzarella, italian seasoning, pepperoni, 24-month-aged parmesan & drizzled with hot honey

CHICKEN CRUMBLE FLATBREAD [14] a thin crust 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 6/8] 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 6/8] a creamy tomato soup with the perfect amount of smokey adobos & gouda cheese blended in

SOUP & SALAD [12] choice of cup of soup & a choice of house, wedge or caesar dressing

FORKS & BOWLS

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

WEDGE [8] 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* [17] 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 [16] fresh greens, red onions & grape tomatoes tossed in creamy chili-lime dressing & topped with grilled chicken, avocado, tortilla strips & parmesan

FILET & WEDGE* [36] 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 sweet potato 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

NEW PULLED PORK SANDWICH [13] beer braised pork shoulder, seared on the grill & topped with our purple cabbage slaw & bbq sauce, served on a grilled bun with soy aioli

THE PRIME MINISTER [16] a chicken fried filet with lettuce, tomato & mayo on a grilled bun **-make it THE PRESIDENT [american cheese & bacon] [+3]**

BBQ CHICKEN SANDWICH [16] a grilled chicken breast topped with apple onion compote, bacon & cheddar. served on a grilled bun with bbq aioli & a side of bbq sauce

THE TRUFFLE SHUFFLE BURGER* [16] not your dad’s mushroom burger. sautéed mushrooms, soy-garlic aioli, parmesan crisp, pickled red onion, melted mozzarella & truffle oil

AMERICAN BURGER* [15] can’t beat a classic. mayo, house pickles, lettuce, tomato, pickled red onions & american cheese **[add bacon +2]**

PLATES & KNIVES

CHICKEN PARMESAN [17] breaded chicken breast topped with house-marinara & mozzarella served alongside spiralized sweet potatoes sautéed with house-marinara & topped with 24-month-aged parmesan, served with garlic toast

ROASTED PORK SHOULDER [16] beer-braised pork shoulder topped with a sweet apple onion compote, served with steamed broccoli

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 & topped with pork carnitas, salsa verde, monterey jack, sour cream & cilantro, served with smashed black beans

SEARED AHI MAZESOBA* [20] 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

POWER BOWL [16] your choice of grilled chicken or shrimp with rainbow quinoa sautéed with spinach, mushrooms, grape tomatoes, zucchini & a hint of garlic

THE FILET* [38] 6 oz center cut choice filet grilled over an open flame, topped with red miso butter, served with a loaded smashed potato & steamed broccoli

SIDES

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

loaded smashed potato, steamed broccoli, parmesan truffle fries [6]

LITTLE MONSTERS

served with french fries or fruit

kid drinks included (must be 12 years & under)

NEW KID PEPPERONI PIZZA [8]

KID CHEESEBURGER [8]

KID CORN DOG [6]

KID GRILLED CHEESE [6]

“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

NEW CHOCOLATE MOUSSE CAKE [8] oreo cookie crust with creamy chocolate mousse, topped

with house whipped cream & oreo cookie crumbles

SWEET POTATO CHEESECAKE [10] to die for. topped with brûlée marshmallows & cinnamon

NITRO ESPRESSO MARTINI [11] vanilla vodka, coffee liquor, crème de cacao, vanilla syrup, &

eôté coffee

Pick Two **\$12**

SERVED MONDAY - FRIDAY FROM 11AM - 2PM
pick one from the left & one from the right or two from the right

PLATES

CHICKEN TACOS [+1]

PARMESAN CRUSTED GRILLED CHEESE

SUPER TOAST [+2]

AVOCADO TOAST*

ADOBO CARNITAS TACOS [+1]

LOADED SMASHED POTATO

SOUP *or* SALAD

ROASTED VEGETABLE QUINOA STEW

ADOBO TOMATO SOUP

HOUSE SALAD

WEDGE SALAD

BANANA PEPPER CAESAR SALAD

BRUNCH

SERVED SATURDAY - SUNDAY FROM 10AM - 2PM

NEW THE CONTINENTAL [11] 2 eggs, bacon, crispy potatoes & sourdough toast

BISCUIT SANDWICH [9] an everything-seasoned buttermilk 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 [12] 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, served with fruit

BRUNCH BURRITO* [12] 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* [14] 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* [12] 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

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

“We make a living by what we get, but we make a life by what we give.”

-WINSTON CHURCHILL

MORNING SIPS

IRISH COFFEE [perfect] [10] jameson irish whiskey, whipped vanilla irish cream, eôté hot coffee

SPICY MARY [8] hanson habanero vodka, zing zang

MIMOSA [GLASS OR CARAFE 5/12] champagne, fresh orange juice

-upgrade to a bottle of elysee blanc de blanc sparkling wine [+19]

SOFTAILS

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

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

ATHLETIC GOLDEN N/A BEER [5]

PHONY NEGRONI [9]

REFRESHMENTS

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

EÔTÉ COFFEE “CHURCHILL’S FINEST” BLEND [3.5] medium roast

[tasting notes: caramel, chocolate, blueberries]

TOPO CHICO [4.5]

RED BULL [6] regular, sugar-free