



STARTERS

- HOUSE MADE TOASTED ENGLISH MUFFIN 3
CANDIED BACON 10
HOUSE BISCUITS 10
BREAKFAST EGGROLLS 15

CLASSICS

- BREAKFAST PLATTER 13
DENVER OMELETTE 14
HOUSE QUICHE 14

- EGGS BENEDICT 15
CHICKEN + WAFFLES 14
CROQUE-IN-A-HOLE 15

501 SPECIALTIES

- STEAK AND EGGS 22 GF
GRILLED SHRIMP BENEDICT 21
AVOCADO TOAST 15
GREEN BOWL 15 GF VEG
POWER BOWL 15 GF VEG
SUNRISE HASH 15 GF
LOADED BISCUITS 15
CARNITAS TACOS 15 GF
HUEVOS RANCHEROS 15 GF
CARNITAS BURRITO 15
GRILLED CHEESE SANDWICH 14
SKILLET SCRAMBLE 14 GF
BLACK BEAN QUESADILLA 15
501 DOUBLE DOUBLE BURGER 17

SWEETS

- BUTTERMILK PANCAKES 12
CREME BRULEE 15
PANCAKE OF THE MONTH 14
FRENCH TOAST
chocolate sauce, fresh berries

GLUTEN FREE - GF // VEGETARIAN - VEG

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS. OUR FACILITY PRODUCES PRODUCTS CONTAINING NUTS AND SHELLFISH. ALL INGREDIENTS MAY NOT BE LISTED. GLUTEN FREE FOODS ARE COOKED IN A SHARED FRYER.

Chef Joel Wingate

www.cafe501.com

405-359-1501

# BRUNCH DRINKS

BRUNCH BLOODY *vodka, zing zang, olive juice, lime, celery bitters, sriracha* 8

Choose your spice level // 1 2 3

IT'S A BIG DILL BLOODY *vodka, zing zang, pickle juice, lime, tabasco, pickle salt* 9

MICHELADA *pacifico, zing zang, worcestershire, lime, tajin* 9

IT'S 501 SOMEWHERE *kahlua, bailey's, cinnamon simple syrup, coffee, whipped cream* 8

ESPRESSOTINI *vanilla vodka, kahlua, orange liqueur, espresso, cream* 10

MIMOSA *choice of orange, cranberry or pineapple juice* single 5 // pitcher 20

ICED OR HOT LATTE *plain or choice of flavored syrups, milk* 5

## WHITES

	6OZ	9OZ	BOTTLE
SPARKLING BLANC DE BLANC • F.MONTAND <i>FRANCE</i>	11	16	42
SPARKLING BRUT • SCARPETTA PROSECCO <i>ITALY</i>	11	16	42
SPARKLING MOSCATO • D'ASTI VIETTI <i>ITALY</i>	12	18	48
SPARKLING BRUT ROSÉ • MERCAT <i>SPAIN</i>	9	13	36
SAUVIGNON BLANC • HONIG <i>RUTHERFORD</i>	14	20	54
SAUVIGNON BLANC • ROMBAUER SONOMA	18	27	64
PINOT GRIGIO • SCARPETTA <i>ITALY</i>	13	19	52
PINOT GRIGIO • SANTA MARGARITA <i>ITALY</i>	18	27	69
CHARDONNAY • KENDALL JACKSON <i>CALIFORNIA</i>	12	18	43
CHARDONNAY • ROMBAUER <i>CARNEROS</i>	22	33	88
CHARDONNAY • SHEREE'S CHARDONNAY <i>BY ALPHA OMEGA - NAPA</i>	12	18	43
RIESLING • URBAN <i>GERMANY</i>	10	15	40
ROSÉ • SEAN MINOR <i>4B CALIFORNIA</i>	13	19	52

## REDS

	6OZ	9OZ	BOTTLE
CABERNET • SMITH & HOOK <i>CENTRAL COAST</i>	11	16	42
CABERNET • BOULEVARD SIGNATURE SONOMA	16	24	62
CABERNET • BOULEVARD BLACK <i>BY ALPHA OMEGA - NAPA</i>	24	36	96
PINOT NOIR • STOLLER <i>OREGON</i>	15	22	59
MERLOT • DUCKHORN DECOY SONOMA	13	19	49
MALBEC • LA POSTA <i>ARGENTINA</i>	12	18	45
ZINFANDEL • JOULLIAN <i>PASO ROBLES</i>	12	18	47
ZINFANDEL • ROMBAUER <i>NAPA</i>			65
RED BLEND • LA POSTA <i>ARGENTINA</i>	11	16	42

## FEATURED BEERS

NATIVE AMBER • COOP <i>OKLAHOMA</i>	7
ERWO IPA • ROUGHTAIL <i>OKLAHOMA</i>	8
DESTINATION WEDDING • VANESSA HOUSE <i>OKLAHOMA</i>	7
NEON SUNSHINE • STONECLOUD <i>OKLAHOMA</i>	7
CORONA • <i>MEXICO</i>	6
PACIFICO • <i>MEXICO</i>	6
HAVANNA AFFAIR • STONECLOUD <i>OKLAHOMA</i>	7