



CAFE 501
LUNCH
 EAT . DRINK . ENJOY .

WINTER MENU
 2023
 MON - SAT
 11 - 5

STARTERS

- CAST IRON CRACK BREAD 14
house boule, whipped goat cheese, basil + sundried tomato pesto VEG
- SPINACH + ARTICHOKE DIP 14
salsa, sour cream, tortilla chips GF VEG
- POP ROCKS 14
sweet + spicy shrimp, lemon aioli, house cut fries GF
- 501 POUTINE 16
short rib, red wine demi, fresh mozzarella, green chili queso, gremolata GF

SALADS + SOUPS SERVED WITH HOUSE BREAD

- 501 SALAD 12
blue cheese, granny smith apples, spicy pumpkin seeds, lemon vinaigrette GF VEG
- COYOTE CHICKEN SALAD 15
caramelized onions + jalapenos, monterey jack, chipotle mayo, small 501 salad GF
- THE "WEDGE" 13
iceberg, grape tomatoes, blue cheese + blue cheese dressing, bacon, shaved red onions, house made croutons
- BRUSSELS SPROUT SALAD 17
crispy pork belly, burrata, blistered tomatoes, portobello mushrooms, honey + peppercorn vinaigrette, toasted rustic
- TRADITIONAL CAESAR 10
parmesan, croutons
- CRISPY COBB SALAD 15
parmesan crusted chicken, bacon, blue cheese crumbles, heirloom tomatoes, red onion, avocado, spicy cholula-ranch dressing
- PARMESAN CHICKEN SALAD 15
greens, heirloom tomatoes, fresh mozzarella, parmesan, croutons, balsamic vinaigrette
- STRAWBERRY + SPINACH 15
chicken breast, crispy goat cheese, shredded carrots, candied walnuts, balsamic vinaigrette
- TOMATO-BASIL SOUP GF VEG 7
- BLACK BEAN CHILI GF VEG V+ 7
- SOUP OF THE DAY 7

BOWLS ADD A PROTEIN chicken +6 ● carnitas +6 ● salmon 4oz +8 // 8oz +15 ● shrimp +7.5 ● steak skewer +10

- THAIgarlic fried rice, broccoli, sauteed mushrooms, blistered tomatoes, snow peas, sambal soy 15 GF VEG V+
- RANCHERO..... poblano peppers, charred corn, chimichurri rice, pico de gallo, black beans, avocado, ranchero sauce, tortilla strips 15 GF VEG V+
- GREENSforbidden rice, snow peas, brussels sprouts, zucchini, marinated cucumbers, avocado, kimchi vinaigrette 15 GF VEG V+
- MEDITERRANEAN..... cauliflower rice, sweet potatoes, blistered tomatoes, sauteed zucchini, avocado, feta + crispy chickpeas, hummus add naan +1 15 GF VEG V+

501 SPECIALTIES ADD SMALL 501 OR CAESAR SALAD +6

- SANTA FE CHICKEN..... black beans, jasmine rice, chipotle cream, avocado corn salsa 23 GF
- PAN SEARED SALMON..... teriyaki glaze, snow peas, garlic fried rice, grilled shrimp 29 GF
- BUTTERMILK FRIED CHICKEN..... yukon gold mashed potatoes, honey-roasted brussels sprouts, cream gravy 20
- 501 DOUBLE DOUBLE BURGER.....cheddar cheese, heirloom tomatoes, candied bacon, shaved red onion, pickles, brown butter aioli, house cut fries ADD A GF BUN +3.50 17

HANDHELDS SERVED WITH PASTA SALAD OR POTATO CHIPS ADD A GF BUN +3.50

- COYOTE CHICKEN SANDWICH 15
chicken breast, caramelized onions + jalapenos, monterey jack, chipotle mayo, focaccia
- SANTA FE SANDWICH 15
tortilla crusted chicken breast, monterey jack, roasted avocado corn salsa, chipotle mayo, focaccia
- CUBAN SANDWICH 15
oven roasted carnitas, boars head maple honey ham, monterey jack, pickles, dijon mustard, chipotle mayo, hoagie
- CALIFORNIA CLUB 16
boars head maple honey turkey + ham, monterey jack, cheddar, smashed avocado, tomatoes, basil mayo
- TUSCAN CHICKEN SANDWICH 15
focaccia, artichoke, sun dried tomato pesto, basil mayo, goat cheese
- HOT ROAST BEEF SANDWICH 18
boars head roast beef + monterey jack, horseradish cream, au jus
- ITALIAN SUB 18
boars head genoa salami, bianca d'or, pepperoni, mozzarella, red onion, lettuce, tomato, deli dressing, pepperoncini, boars head mayo + brown mustard, house made hoagie
- CHICKEN SALAD SANDWICH 13
walnuts, granny smith apples, celery, shredded romaine, toasted whole wheat
- 501 BLT 13
greens, tomatoes, avocado, crispy bacon, basil mayo, toasted whole wheat
- GRILLED CHEESE SANDWICH 14
cheddar + monterey jack, candied bacon, grilled tomato, basil mayo, toasted sourdough
- COYOTE CRUNCH WRAP 14
chicken breast, caramelized onions + jalapenos, monterey jack, shredded lettuce, tortilla chips, chipotle mayo
- SOUTHWEST CHICKEN WRAP 14
jasmine rice, black beans, avocado, tomato, poblano peppers, sour cream, cilantro
- PORTOBELLO SANDWICH 14
spinach, grilled onion, portobello mushrooms, whipped goat cheese, smashed avocado, basil mayo, focaccia VEG
- POP ROCKS TACOS 14
sweet + spicy shrimp, red cabbage + carrot slaw, smashed avocado, jasmine rice + black beans, pico de gallo GF
- CARNITAS TACOS 14
slow roasted pork, diced onion, smashed avocado, cilantro, jasmine rice + black beans, pico de gallo GF

BRICK OVEN PIZZAS SUBSTITUTE CAULIFLOWER CRUST +3 VEGAN CHEESE +3

- MARGHERITA 15
tomatoes, mozzarella, basil VEG
- COYOTE CHICKEN 15
mozzarella, caramelized onions + jalapenos, chipotle mayo, cilantro
- PEPPERONI 15
pomodoro, mozzarella

GLUTEN FREE - GF // VEGETARIAN - VEG // V+ - VEGAN OPTION
 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 KITCHEN

Chef Joel Wingate
 www.cafe501.com

405-359-1501

FEATURED WINES

SELECT WINES AVAILABLE BY THE GLASS

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 <i>SONOMA</i>	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 4B <i>CALIFORNIA</i>	13	19	52

REDS	6OZ	9OZ	BOTTLE
CABERNET • ANCIENT PEAKS <i>PASO ROBLES</i>	13	19	49
CABERNET • BOULEVARD SIGNATURE <i>SONOMA</i>	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 <i>SONOMA</i>	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