



BRUNCH

EAT. DRINK. ENJOY.

SUMMER MENU
2023

SUN
9 - 2

STARTERS

- HOUSE MADE TOASTED ENGLISH MUFFIN 3
house made jam, butter VEG
- CANDIED BACON 10
Kentucky bourbon +. brown sugar glaze, sesame seeds GF
- HOUSE BISCUITS 10
jam duo, honey butter VEG
- POTACHOS 14
house potato chips, chile-lime chicken, avocado corn salsa, green chile queso GF

EGGS

- SCRAMBLED EGGS 13
bacon or sausage, garlic-herb potatoes, wheat toast
- DENVER OMELETTE 14
grilled boars head maple honey ham, peppers + onions, pepper jack, seasonal fruit, garlic-herb potatoes GF
- GRILLED CHEESE 14
cheddar + monterey jack, candied bacon, grilled tomato, fried egg, basil mayo, toasted sourdough
- EGGS BENEDICT 15
grilled boars head maple honey ham, roasted tomatoes, hollandaise, house made english muffin, garlic-herb potatoes
- SEASONAL QUICHE 14
served with small 501 salad
- BISCUITS DEBRIS 15
grilled boars head maple honey ham, cheddar cheese, garlic herbed potatoes, over easy eggs, southern gravy

ON THE HEALTHY SIDE

- AVOCADO TOAST 13
*whipped goat cheese, tomato-bacon jam, arugula, balsamic reduction
add a poached egg + 2*
- GREEN BOWL 15
forbidden rice, snow peas, brussels sprouts, zucchini, marinated cucumbers, avocado, kimchi vinaigrette GF VEG V+
- POWER BOWL 15
soft scrambled eggs, sweet potatoes, seared spinach, tomatoes, avocado, green harissa, cauliflower rice GF VEG

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

501 SPECIALTIES

- STEAK AND EGGSsliced cast-ironed seared filet, Boursin soft scrambled eggs, chimichurri, garlic herbed potatoes 22 GF
- SWEET POTATO + CHORIZO HASH sunnyside up eggs, avocado, feta, pico de gallo, crème fraîche 15 GF
- CROQUE-IN-A-HOLE 501 rustic bread, sunnyside egg, grilled boars head maple honey ham, whole grain mustard + smoked gouda béchamel, garlic herbed potatoes 15
- 501 DOUBLE DOUBLE BURGERcheddar cheese, heirloom tomatoes, candied bacon, shaved red onion, pickles, brown butter aioli, garlic herbed potatoes ADD A GF BUN +3.50 17
- CHILAQUILESslow roasted pork, fried eggs, red sauce, tortilla chips, cojita, crema 14 GF
- CARNITAS TACOS scrambled eggs, mashed avocado, cilantro, onion, house made salsa, garlic herbed potatoes 15 GF
- HUEVOS RANCHEROS roasted pork, fried eggs, rice, black beans, ranchero sauce 15 GF
- CARNITAS BURRITO carnitas, grilled peppers + onions, scrambled eggs, avocado, green chile queso, pico de gallo 15
- SKILLET SCRAMBLE chorizo, grilled peppers + onions, green chile queso, fried eggs, garlic herbed potatoes 14 GF
- BLACK BEAN QUESADILLA soft scrambled eggs, sausage, black beans, green chiles, cheddar, crema 15
- CHICKEN + WAFFLES southern gravy, fried egg 14

SWEETS

- STRAWBERRY PANCAKES 14
roasted strawberry sauce, crème fraîche, vanilla whipped cream
- BUTTERMILK PANCAKES 11
choice of bacon or sausage
- BRIOCHE FRENCH TOAST 14
caramelized cinnamon sugar, fresh berries, vanilla whipped cream

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

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 *taco truck lager, 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 LATTE *vanilla simple syrup, half + half* 5

WHITES

	6OZ	9OZ	BOTTLE
SPARKLING BLANC DE BLANC • F.MONTAND <i>FRANCE</i>	11	16	42
SPARKLING BRUT • NOBILISSIMA 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
ACE SEASONAL • CIDER <i>GF</i>	7
PACIFICO • <i>MEXICO</i>	6
HAVANNA AFFAIR • STONECLOUD <i>OKLAHOMA</i>	7
SOUR ROTATOR	7