



CAFE 501
DINNER
 EAT. DRINK. ENJOY.

WINTER MENU

2023

MON - SAT

5-9

STARTERS

- DUO OF HUMMUS 15
green goddess, roasted garlic, balloon bread VEG
- SPINACH + ARTICHOKE DIP 14
salsa, sour cream, tortilla chips GF VEG
- POP ROCKS 14
sweet + spicy shrimp, lemon aioli, house cut fries GF
- CAST IRON CRACK BREAD 14
house boule, whipped goat cheese, basil + sundried tomato pesto VEG
- 501 POUTINE 16
short rib, red wine demi, fresh mozzarella, green chili queso, gremolata GF

SALADS + SOUPS

- 501 SALAD 12
blue cheese, granny smith apples, spicy pumpkin seeds, lemon vinaigrette GF VEG
- TRADITIONAL CAESAR 10
parmesan, croutons
- BRUSSELS SPROUT SALAD 17
crispy pork belly, burrata, blistered tomatoes, portobello mushrooms, honey + peppercorn vinaigrette, toasted rustic
- THE "WEDGE" 13
iceberg, grape tomatoes, blue cheese + blue cheese dressing, bacon, shaved red onions, house made croutons
- TOMATO-BASIL SOUP GF VEG 7
- BLACK BEAN CHILI GF VEG V+ 7
- SOUP OF THE DAY 7

BOWLS

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

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

501 SPECIALTIES

ADD SMALL 501 OR CAESAR SALAD + 6

- BACON WRAPPED SHRIMP + GRITS spicy gouda grits, salsa verde 22 GF
- TUSCAN CHICKEN whipped goat cheese, basil + sundried tomato pesto, lemon beurre blanc, smashed potatoes, shallot green beans 24 GF
- BEELERS TOMAHAWK PORK CHOP sweet tea brine, honey roasted brussels sprouts, sweet potato hash, bourbon apple jam 29 GF
- BRAISED SHORT RIB..... sundried tomato + brie risotto, crispy artichokes, demi-glace 29 GF
- CHICKEN FRIED STEAK TENDERLOIN..... roasted garlic mashed potatoes, southern cream gravy, shallot green beans 27
- CAST IRON FILET smoked gouda + bacon mac and cheese, honey roasted brussels sprouts, gremolata 46
- CHICKEN PARMESAN served over fettuccine alfredo 22
- LUMACHE PASTA BOLOGNESE crispy parmesan, toasted rustic 23
- PAN SEARED SALMON teriyaki glaze, snow peas, garlic fried rice, grilled shrimp 29 GF
- 501 DOUBLE DOUBLE BURGER..... cheddar cheese, heirloom tomatoes, candied bacon, shaved red onion, pickles, brown butter aioli, house cut fries ADD GF BUN +3.50
- SKEWER TRIO beef tenderloin, chicken breast, blackened shrimp, crispy fingerling potatoes, grilled zucchini, gremolata 29 GF
- BUTTERMILK FRIED CHICKEN..... yukon gold mashed potatoes, honey-roasted brussels sprouts, cream gravy 20
- SANTA FE CHICKEN black beans, jasmine rice, chipotle cream, avocado corn salsa 23 GF

BRICK OVEN PIZZAS

SUBSTITUTE CAULIFLOWER CRUST +3

VEGAN CHEESE +3

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

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 • 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 <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