



DINNER

SUMMER MENU
2024

MON - SAT
4:30 - 9

STARTERS

- DUO OF HUMMUS 15
green goddess, roasted garlic, balloon bread VEG
- SPINACH + ARTICHOKE DIP 14
house salsa, sour cream, tortilla chips GF VEG
- POP ROCKS 15
sweet + spicy shrimp, lemon aioli, house cut fries GF
- CAST IRON CRACK BREAD 14
house boule, whipped goat cheese, basil + sundried tomato pesto VEG

SALADS + SOUPS

- 501 SALAD 12
blue cheese, granny smith apples, spiced pumpkin seeds, lemon vinaigrette GF VEG
- TRADITIONAL CAESAR 10
parmesan, croutons
- MISO SHRIMP SALAD 21
carrots, cucumber, edamame, heirloom tomatoes, avocado, crispy wontons, miso vinaigrette
- 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 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, crispy honey brussels sprouts, zucchini, marinated cucumbers, avocado, miso vinaigrette GF VEG V+

Add A Protein ● chicken +6 ● carnitas +6 ● salmon sm +8 // lg +15 ● shrimp +7.5 ● steak skewer +10

501 SPECIALTIES

ADD SMALL 501 OR CAESAR SALAD + 6

- SKEWER TRIO *beef tenderloin, chicken breast, blackened shrimp, smoked gouda + bacon mac and cheese, broccolini, gremolata* 29 GF
- LEMON ARTICHOKE RISOTTO *herb grilled shrimp, blistered tomatoes, crispy artichokes* 29 GF
- TZATZIKI SALMON *tri-color couscous, tomato butter, shallot green beans, feta* 29
- BACON WRAPPED SHRIMP + GRITS *spicy gouda grits, salsa verde* 23 GF
- TUSCAN CHICKEN *whipped goat cheese, basil + sun-dried tomato pesto, lemon beurre blanc, smashed potatoes, shallot green beans* 24 GF
- CAST IRON FILET *house chili crunch, smashed potatoes, miso roasted broccolini* 46 GF
- CHICKEN PARMESAN *served over fettuccine alfredo* 22
- PAN SEARED SALMON *teriyaki glaze, snow peas, garlic fried rice, grilled shrimp* 31 GF
- 501 DOUBLE DOUBLE BURGER..... *cheddar cheese, tomatoes, candied bacon, pickles, shaved red onion, brown butter aioli, house cut fries add GF bun +3.50* 17
- BUTTERMILK FRIED CHICKEN..... *yukon gold mashed potatoes, crispy honey brussels sprouts, cream gravy* 20
- SANTA FE CHICKEN *black beans, jasmine rice, chipotle cream, avocado corn salsa* 23 GF
- MARGHERITA PIZZA *tomatoes, mozzarella, basil sub cauliflower crust +3.50* 15

SIDES 7

- CRISPY HONEY BRUSSELS SPROUTS GF
- MISO BROCCOLINI GF
- SHALLOT GREEN BEANS GF
- SAUTEED MUSHROOMS GF
- SMOKED GOUDA + BACON MAC AND CHEESE
- ROASTED GARLIC MASHED POTATOES GF

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

Chef Joel Wingate

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.

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>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	52
CABERNET • MARTIN RAY SYNTHESIS <i>NAPA</i>	19	28	65
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 • ROMBAUER <i>NAPA</i>	19	28	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
NEON SUNSHINE • STONECLOUD <i>OKLAHOMA</i>	7
PACIFICO • <i>MEXICO</i>	6
SEASONAL ROTATOR	