



LUNCH

STARTERS + SOUPS

- 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 15
sweet + spicy shrimp, lemon aioli, house cut fries GF
TOMATO-BASIL SOUP GF VEG 7
BLACK BEAN CHILI GF VEG 7

SALADS served with house bread

- 501 SALAD 12
blue cheese, granny smith apples, spiced pumpkin seeds, lemon vinaigrette GF VEG
COYOTE CHICKEN SALAD 15
caramelized onions + jalapenos, monterey jack, chipotle mayo, small 501 salad GF
PARMESAN CHICKEN SALAD 15
greens, heirloom tomatoes, fresh mozzarella, parmesan, basil, croutons, balsamic vinaigrette
STRAWBERRY + SPINACH 15
chicken breast, crispy goat cheese, shredded carrots, candied walnuts, balsamic vinaigrette
MISO SHRIMP SALAD 19
carrots, cucumber, edamame, heirloom tomatoes, avocado, crispy wontons, miso vinaigrette
TRADITIONAL CAESAR 10
parmesan, croutons

BOWLS Add A Protein • chicken +6 • carnitas +6 • salmon sm +8 // lg +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, crispy honey brussels sprouts, zucchini, marinated cucumbers, avocado, miso vinaigrette 15 GF VEG V+
MEDITERRANEAN..... cauliflower rice, sweet potatoes, blistered tomatoes, sauteed zucchini, feta + crispy chickpeas, avocado, 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, 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
PETER BURRITO 18
tenderloin steak, poblano peppers, pico de gallo, pickled onions, smashed avocado + french fries, served with french fries + green chile queso
COYOTE CRUNCH WRAP 14
chicken breast, caramelized onions + jalapenos, monterey jack, shredded lettuce, tortilla chips, chipotle mayo
SANTA FE SANDWICH 15
tortilla crusted chicken breast, monterey jack, roasted avocado corn salsa, chipotle mayo, focaccia
TUSCAN CHICKEN SANDWICH 15
chicken breast, artichokes, sun-dried tomato pesto, basil mayo, goat cheese, focaccia
SOUTHWEST CHICKEN WRAP 14
jasmine rice, black beans, avocado, tomato, poblano peppers, sour cream, cilantro
CUBAN SANDWICH 15
oven roasted carnitas, boars head maple honey ham, monterey jack, pickles, dijon mustard, chipotle mayo, hoagie
CHICKEN SALAD SANDWICH 13
walnuts, granny smith apples, celery, shredded romaine, tomatoes, toasted whole wheat
PORTOBELLO SANDWICH 14
spinach, grilled onion, portobello mushrooms, whipped goat cheese, smashed avocado, basil mayo, focaccia VEG
CALIFORNIA CLUB 16
boars head maple honey turkey + ham, monterey jack, cheddar, smashed avocado, tomatoes, basil mayo
501 BLT 13
greens, tomatoes, avocado, crispy bacon, basil mayo, toasted whole wheat
POP ROCKS TACOS 15
sweet + spicy shrimp, red cabbage + carrot slaw, smashed avocado, jasmine rice + black beans, pico de gallo GF
GRILLED CHEESE SANDWICH 14
cheddar + monterey jack, candied bacon, grilled tomato, basil mayo, toasted sourdough
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

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	