BRETONS.

BREAKFAST
BREAKFAST ALL DAY • 14
2 cage-free eggs*, bacon, hash browns, sourdough toast

APPETIZERS
BUFFALO STYLE CHIPS • 10
blue cheese, celery, hot sauce

BREWERS PLATE • 18
bratwurst, pretzel, sauerkraut, spicy grain mustard

TOMATO BASIL SOUP • 7
with grilled cheese sandwich + 7

ALL AMERICAN BURGER* • 16
American cheese, lettuce, tomato, onions, pickles, served with french fries
MAKE IT IMPOSSIBLE + $3.00
TOP IT YOUR WAY!
Green Chilies + $0.75 ea
Sautéed Mushrooms + $0.75 ea
Bacon + $1.00 ea
Fried Egg* + $1.00 ea

BBQ GRILLED CHICKEN • 17
smoked gouda, lettuce, tomato, onions, pickles, served with french fries

CHICKEN PENNE PASTA • 18
marinara sauce, spinach, shaved parmesan

GUINNESS FISH AND CHIPS • 19
tartar sauce, malt vinegar

A la Carte
ORIGINAL BURGER • 10
with pickles and mustard

ORIGINAL CHICKEN SANDWICH • 10
with lettuce and tomato

FRENCH FRIES • 5.5

SALADS
add grilled chicken to any salad + 3

ROMAINE • 14
caesar style

SPINACH • 14
toasted almonds, dried cranberries, balsamic vinaigrette

DESSERT
BROWNIE SUNDAE • 7.5
warmed brownie, french vanilla ice cream, chocolate sauce

KIDS MENU
ages 10 and under

MAC & CHEESE • 6.5
served with a small fountain drink

We proudly serve products

*These items may be served raw or undercooked. The consumption of raw or undercooked, eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Please be aware food prepared at The Grill at OKC may contain milk, eggs, wheat, soy, peanuts, tree nuts, fish and/or shellfish.
DRAFT BEER 20oz

ELK VALLEY BREWING • 8.50
Magic Juice – N.E. DBL IPA

STONE CLOUD BREWING • 8.50
Chug Norris – Mosaic Pale Ale

ROUGHTAIL BREWING CO • 8.50
Everything Rhymes with Orange – Hazy IPA

ANTHEM BREWING • 9
Uroboros - Stout

ANTHEM BREWING • 8.50
OK Pils – Pilsner

TWISTED SPIKE BREWING • 8.50
La Gitana – Cerveza

BLUE MOON • 7.50
Belgian White Ale

BUD LIGHT • 7.50
American Lager

Ask your server or bartender for today’s seasonal drafts

WINE

RED

STERLING
Meritage - California
14.00 17.00 60.00

LATOUR VALMOISSINE
Pinot Noir - France
14.00 17.00 60.00

TRAPICHE
Malbec - Argentina
12.00 15.00 52.00

J. LOHR “CYPRESS”
Cabernet Sauvignon - Central Coast
12.00 15.00 52.00

LIBERTY SCHOOL
Cabernet Sauvignon - Paso Robles
14.00 17.00 60.00

COLUMBIA CREST “TWO VINES”
Merlot - California
9.50 12.50 45.00

WHITE

KENDALL JACKSON VINTNER’S RESERVE
Chardonnay – California
12.00 15.00 52.00

RUTHERFORD RANCH
Chardonnay – California
14.00 17.00 60.00

RIFF
Pinot Grigio – Italy
12.00 15.00 52.00

ACROBAT
Pinot Grigio – Oregon
12.00 15.00 52.00

MURPHY-GOODE “THE FUME”
Sauvignon Blanc – California
10.00 13.00 47.00

CHATEAU STE. MICHELLE
Riesling - Washington
10.00 13.00 47.00

FRANCIS COPPOLA SOPHIA
Rose – California
16.00 19.00 65.00

BUBBLY

ZONIN
Prosecco – Italy
12.00

COCKTAILS 13

PEACH BOURBON SMASH
Maker’s Mark bourbon, peach purée, lemon lime sour.

HONEY SOUR FIZZ
Jack Daniel’s Tennessee Honey, lemon lime sour, club soda

PEACH MARTINI
Prairie Wolf vodka, Grand Marnier, peach purée, cranberry juice, orange juice

THE “OKC” MULE
Prairie Wolf Vodka, ginger beer, lime

HIGH WEST OLD FASHIONED
High West ‘American Prairie’ bourbon, Cointreau, bitters, cherry

BLANCO MARGARITA
Blanco tequila, Cointreau, agave nectar, fresh lime juice

FARMERS MARKET BLOODY MARY
Absolut Peppar vodka, house bloody mary mix, celery