

THE TAVERN

EDITION

BAR SNACKS & STARTERS

Bacon Popcorn**

maple caramel, bacon \$6

Deviled Egg Trifecta**

sriracha, classic, bacon \$10

Angry Mac & Cheese

garlic, smoked gouda, fontina, bread crumb \$12

Tater Tot Poutine

tenderloin, cheese curds, brown gravy, salsa verde \$14

Shrimp Dip

sourdough crostini \$16

Queso Birria

escabeche, tortilla chips \$14

Poke Bowl

ahi tuna, kimchi, pickled cucumber, miso aioli, seasoned wonton \$18

Skillet Bread

focaccia, ricotta, marinara \$10

SOUPS & SALADS

Tomato Bisque

parmesan crouton \$6/8

Soup of the Day

\$6/8

House Greens

cherry tomato, crouton, parmesan, balsamic, olive oil \$7/10

Kale Caesar

parmesan cracker, lemon caesar dressing \$7/10

Beet Salad

horseradish labneh, red onion, dukkah \$14

Shrimp Salad

grilled romaine, mustard vinaigrette, blue cheese, bacon, artichoke hearts, avocado \$16

Add Ons:

avocado \$6, chicken \$8, shrimp \$10, petit filet \$12

**Half Price Monday-Friday 3-6

FEATURES

Pastrami

marble rye, swiss, pickled mustard seed, sauerkraut \$16

Scallops

mushroom risotto, oyster mushrooms \$32

Chicken Fried Steak

whipped potatoes, brown gravy
haricot verts \$20

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

Cotswold (cow) \$6

Weinkase Lagrein (cow) \$8

Mimolette (cow) \$9

Gjetost (goat & cow) \$5

Charcuterie

Trufa Seca (pork) \$5

Neuske's Bacon (pork) \$4

Fassler Hall Sausage (ask server) \$6

Bresaola (beef) \$5

SIDES

Frites \$6

Grilled Artichokes \$8

Seasonal Vegetables \$9

Whipped Potatoes \$8

Cheddar Pimento Grits \$7

Six Pack For The Kitchen \$12

SANDWICHES & ENTRÉES

Tavern Club

wheat bread, turkey, ham, bacon, cheddar, swiss, lettuce, tomato, mayo, whole grain mustard \$16

Grilled Cheese

four cheeses, sourdough, tomato bisque \$12

Italian Sandwich

ciabatta, salami, hot capicola, fontina, lettuce, tomato, pepperoncini aioli \$15

Spicy Chicken

challah bun, habanero aioli, spicy pickle, lettuce, tomato \$16

Spinach Fettuccine

pistachio pesto cream, grilled asparagus, parmesan cheese \$24

Tavern Burger*

challah bun, stilton cheese, mushroom cognac cream, frites \$18

Fish & Chips

icelandic haddock, frites, tartar sauce \$20

DESSERTS

Cereal Milk Brûlée

cinnamon crunch \$8

Oreo Cheesecake

chocolate ganache, cookies & cream bar \$8

Berries & Cream

lemon angel food cake, macerated strawberries, lemon berry crunch \$8

THE TEAM

Executive Chef *Austin Plumlee*

Sous Chef *Madison Gurley*

Sous Chef *Tony Cepeda*

**Consuming raw or undercooked meat or fish could pose a health risk*

COCKTAILS

Metropolitan

tito's, cranberry shrub, lemon, triple \$12

Summer Babe

tito's or bombay dry, aperol, elderflower, lime \$11

Welcome Back

roku gin, ginger, blood orange, lemon, seltzer \$11

The Scissortail

bombay sapphire, basil, lemongrass, lime \$11

Bengali Gimlet

tanqueray rangpur, curried nectar, lime, lemon \$12

Tavern Negroni

blue whale gin, dolin blanc, campari, lemon \$12

Captains Daiquiri

caribbean rum, navy rum, oleo saccharum, lime \$11

Broken Compass

rum, coconut milk, lime, blood orange \$11

The Birdman

domaine de canton, lime, simple, angostura, choice of tequila or mezcal \$11

Bacon-Infused Old Fashioned

infused old grand-dad, maple syrup, orange \$12

Orchard Sour

old granddad bourbon, vanilla, pear shrub, lemon \$11

Problem Solver

rye, amaro nonino, carpano antica, orange bitters \$12

MOCKTAILS

Rosy Checks

cranberry, pineapple, grapefruit, amerena cherries \$7

Backstage Pass

lime, pineapple, cranberry, simple, soda \$7

Shrub & Soda

choice of pear or cranberry topped with soda & lime \$7

WINE

(please ask for our extensive wine by the bottle list)

Sparkling

Francois Montand NV

\$11/44

Jura, France

Rotari Brut Rose NV (187mL)

\$12

Trento, Italy

White / Rosé

Barnard Griffin Pinot Gris

\$11/44

Columbia Valley, WA

Dancing Crow Sauvignon Blanc

\$10/40

Lake County, CA

Louis Latour Ardèche Chardonnay

\$10/40

Burgundy, France

Dough Chardonnay

\$10/40

North Coast, CA

Bonny Doon Vineyard Le Cigare Blanc

\$9/36

Central Coast, CA

Teutonic Riesling

\$10/40

Willamette Valley, OR

Rosé of the Day (Bartender's Choice)

\$9/36

Red

Dupeuble Beaujolais

\$10/40

Burgundy, France

Wonderwall Pinot Noir

\$12/48

Edna Valley, CA

Domaine Gassier Côtes du Rhône

\$9/36

Côtes du Rhône, France

Chacras Malbec

\$13/50

Mendoza Argentina

La Posta Tinto Red Blend

\$11/44

Mendoza, Argentina

Pezat Bordeaux

\$11/44

Bordeaux Superior, France

Textbook Cabernet

\$14/54

Napa Valley, CA

DRAUGHT BEERS

Peroni Nastro Azzurro Lager *Vigevano, Italy, 5.1%*

\$7

Dead Armadillo Tulsa Flag Blonde *Tulsa, OK, 5.5%*

\$6

COOP F5 IPA *Oklahoma City, OK, 7.1%*

\$7

Guinness Draught Stout *Dublin Ireland, 4.2%*

\$8

Heirloom Hounds Share English Ale *Tulsa, OK 4.4%*

\$8

Rotating Draughts

American Solera Seasonal *Tulsa, OK*

\$8

Elgin Park Seasonal *Tulsa, OK*

\$6

Seasonal Cider

\$7

BOTTLED/CANNED BEER

(ask your server about rotating features)

Ale

Avery Ellie's Brown Ale *Boulder, CO 5.5%* \$7

Big Sky Moose Drool *Missoula, Montana, 5.2%* \$7

Cabin Boys Trail Magic Hazy IPA *Tulsa, OK 7%* \$8

Dupont Saison *Belgium, 6.5%* \$10

Duvel Trappist Ale *Belgium 8.5%* \$10

Elk Valley Magic Juice IPA *Oklahoma City, OK, 8.2%* \$8

Mountain Fork Three Rivers Blonde Ale *Broken Bow, OK, 4%* \$7

Roughtail Everything Rhymes With Orange

Oklahoma City, OK, 6.5% \$8

Sam Smith Nut Brown *Tadcaster, England, 5%* \$8

Wheat

Avery White Rascal *Boulder, CO, 5.6%* \$7

Stonecloud Neon Sunshine *Oklahoma City, OK, 5.5%* \$7

Weihenstephaner Hefeweissbier *Freising, Germany, 5.4%* \$8

Lager

Ayinger Celebrator Doppelbock *Aying, Germany, 6.7%* \$10

Kronenbourg 1664 Golden Pale Lager *Strasbourg, France, 5%* \$8

Marshall This Land Lager *Tulsa, OK, 4.8%* \$7

Stonecloud Lite *Oklahoma City, OK 4.3%* \$7

Fruits & Sours

Lindemans Framboise *Belgium, 4%* \$12

NEFF Raspberry Pride *Tulsa, OK, 5%* \$7

Odell Sippin' Pretty *Ft. Collins, CO, 4.5%* \$7

Prairie Artisan Ales Seasonal Sour *Tulsa, OK \$MKT*

Stiegl Radler Grapefruit *Austria 2.5%* \$10 (16oz can)

Dark

Iron Monk Milk Stout *Stillwater, OK 6%* \$7

Left Hand Nitro Milk Stout *Longmont, CO, 6%* \$7

Non-Alcoholic

Heineken 0.0 *Amsterdam, Natherlands* \$5

LOCAL PARTNERS

PRAIRIE CREEK PORK CHOPS & CHICKEN

Kellyville, OK

URBAN GREENS MICROGREENS

Tulsa, OK

THE TAVERN

EDITION

BAR SNACKS & STARTERS

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maple caramel, bacon \$6

Deviled Egg Trifecta**

sriracha, classic, bacon \$10

Angry Mac & Cheese

garlic, smoked gouda, fontina, breadcrumb \$12

Shrimp Dip

sourdough crostini \$16

Tater Tot Poutine

tenderloin, cheese curds, brown gravy, salsa verde \$14

Queso Birria

escabeche, tortilla chips \$14

Poke Bowl

ahi tuna, kimchi, pickled cucumber, miso aioli, seasoned wonton \$18

Skillet Bread

focaccia, ricotta, marinara \$10

SOUPS & SALADS

Soup of the Day

\$6/8

House Greens

cherry tomato, crouton, parmesan, balsamic, olive oil \$7/10

Kale Caesar

parmesan cracker, lemon caesar dressing \$7/10

Beet Salad

horseradish labneh, red onion, dukkah \$14

Shrimp Salad

grilled romaine, mustard vinaigrette, blue cheese, bacon, artichoke hearts, avocado \$16

Add Ons:

avocado \$6, chicken \$8, shrimp \$10, petit filet \$12

**Half Price Monday-Friday 3-6

FEATURES

Strip Steak for 2

20 oz prime, frites, bearnaise \$78

Fried Chicken Dinner

(sundays only, after 5pm)

whipped potatoes, peas, biscuit, bacon gravy
\$20/person

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

Cotswold (cow) \$6
Weinkase Lagrein (cow) \$8
Mimolette (cow) \$9
Gjetost (goat & cow) \$5

Charcuterie

Trufa Seca (pork) \$5
Neuske's Bacon (pork) \$4
Fassler Hall Sausage (ask server) \$6
Bresaola (beef) \$5

SIDES

Frites \$6

Grilled Artichokes \$8

Seasonal Vegetables \$9

Whipped Potatoes \$8

Cheddar Pimento Grits \$7

Street Corn Succotash \$7

Six Pack For The Kitchen \$12

ENTRÉES

Pork Chop*

cheddar pimento grits, peach bbq sauce, fried onion & jalapeño \$30

Filet Of Beef*

whipped potatoes, oyster mushrooms, pearl onions, red wine demi \$42

Beet Ravioli

orange, pistachio, blue cheese cream \$28

Fish & Chips

icelandic haddock, frites, tartar sauce \$20

Roasted Chicken

street corn succotash, cilantro lime crema, cotija cheese \$28
(not available on Sunday)

Scallops

mushroom risotto, oyster mushrooms \$32

Tavern Burger*

challah bun, stilton cheese, mushroom cognac cream, frites \$18

Spinach Fettuccine

pistachio pesto cream, grilled asparagus, parmesan cheese \$24

DESSERTS

Cereal Milk Brûlée

cinnamon crunch \$8

Oreo Cheesecake

chocolate ganache, cookies & cream bar \$8

Berries & Cream

lemon angel food cake, macerated strawberries, lemon berry crunch \$8

THE TEAM

Executive Chef *Austin Plumlee*

Sous Chef *Madison Gurley*

Sous Chef *Tony Cepeda*

*Consuming raw or undercooked meat or fish could pose a health risk

COCKTAILS

Metropolitan

tito's, cranberry shrub, lemon, triple \$12

Summer Babe

tito's or bombay dry, aperol, elderflower, lime \$11

Welcome Back

roku gin, ginger, blood orange, lemon, seltzer \$11

The Scissortail

bombay sapphire, basil, lemongrass, lime \$11

Bengali Gimlet

tanqueray rangpur, curried nectar, lime, lemon \$12

Tavern Negroni

blue whale gin, dolin blanc, campari, lemon \$12

Captains Daiquiri

caribbean rum, navy rum, oleo saccharum, lime \$11

Broken Compass

rum, coconut milk, lime, blood orange \$11

The Birdman

domaine de canton, lime, simple, angostura, choice of tequila or mezcal \$11

Bacon-Infused Old Fashioned

infused old grand-dad, maple syrup, orange \$12

Orchard Sour

old grandad bourbon, vanilla, pear shrub, lemon \$11

Problem Solver

rye, amaro nonino, carpano antica, orange bitters \$12

MOCKTAILS

Rosy Checks

cranberry, pineapple, grapefruit, amarena cherries \$7

Backstage Pass

lime, pineapple, cranberry, simple, soda \$7

Shrub & Soda

choice of pear or cranberry topped with soda & lime \$7

WINE

(please ask for our extensive wine by the bottle list)

Sparkling

Francois Montand NV

\$11/44

Jura, France

Rotari Brut Rose NV (187mL)

\$12

Trento, Italy

White / Rosé

Barnard Griffin Pinot Gris

\$11/44

Columbia Valley, WA

Dancing Crow Sauvignon Blanc

\$10/40

Lake County, CA

Louis Latour Ardèche Chardonnay

\$10/40

Burgundy, France

Dough Chardonnay

\$10/40

North Coast, CA

Bonny Doon Vineyard Le Cigare Blanc

\$9/36

Central Coast, CA

Teutonic Riesling

\$10/40

Willamette Valley, OR

Rosé of the Day (Bartender's Choice)

\$9/36

Red

Dupeuble Beaujolais

\$10/40

Burgundy, France

Wonderwall Pinot Noir

\$12/48

Edna Valley, CA

Domaine Gassier Côtes du Rhône

\$9/36

Côtes du Rhône, France

Chacras Malbec

\$13/50

Mendoza Argentina

La Posta Tinto Red Blend

\$11/44

Mendoza, Argentina

Pezat Bordeaux

\$11/44

Bordeaux Superior, France

Textbook Cabernet

\$14/54

Napa Valley, CA

DRAUGHT BEERS

Peroni Nastro Azzurro Lager *Vigevano, Italy, 5.1%*

\$7

Dead Armadillo Tulsa Flag Blonde *Tulsa, OK, 5.5%*

\$6

COOP F5 IPA *Oklahoma City, OK, 7.1%*

\$7

Guinness Draught Stout *Dublin Ireland, 4.2%*

\$8

Heirloom Hounds Share English Ale *Tulsa, OK 4.4%*

\$8

Rotating Draughts

American Solera Seasonal *Tulsa, OK*

\$8

Elgin Park Seasonal *Tulsa, OK*

\$6

Seasonal Cider

\$7

BOTTLED/CANNED BEER

(ask your server about rotating features)

Ale

Avery Ellie's Brown Ale *Boulder, CO 5.5%* \$7

Big Sky Moose Drool *Missoula, Montana, 5.2%* \$7

Cabin Boys Trail Magic Hazy IPA *Tulsa, OK 7%* \$8

Dupont Saison *Belgium, 6.5%* \$10

Duvel Trappist Ale *Belgium 8.5%* \$10

Elk Valley Magic Juice IPA *Oklahoma City, OK, 8.2%* \$8

Mountain Fork Three Rivers Blonde Ale *Broken Bow, OK, 4%* \$7

Roughtail Everything Rhymes With Orange

Oklahoma City, OK, 6.5% \$8

Sam Smith Nut Brown *Tadcaster, England, 5%* \$8

Wheat

Avery White Rascal *Boulder, CO, 5.6%* \$7

Stonecloud Neon Sunshine *Oklahoma City, OK, 5.5%* \$7

Weihenstephaner Hefeweissbier *Freising, Germany, 5.4%* \$8

Lager

Ayinger Celebrator Doppelbock *Aying, Germany, 6.7%* \$10

Kronenbourg 1664 Golden Pale Lager *Strasbourg, France, 5%* \$8

Marshall This Land Lager *Tulsa, OK, 4.8%* \$7

Stonecloud Lite *Oklahoma City, OK 4.3%* \$7

Fruits & Sours

Lindemans Framboise *Belgium, 4%* \$12

NEFF Raspberry Pride *Tulsa, OK, 5%* \$7

Odell Sippin' Pretty *Ft. Collins, CO, 4.5%* \$7

Prairie Artisan Ales Seasonal Sour *Tulsa, OK* \$MKT

Stiegl Radler Grapefruit *Austria 2.5%* \$10 (16oz can)

Dark

Iron Monk Milk Stout *Stillwater, OK 6%* \$7

Left Hand Nitro Milk Stout *Longmont, CO, 6%* \$7

Non-Alcoholic

Heineken 0.0 *Amsterdam, Natherlands* \$5

LOCAL PARTNERS

PRAIRIE CREEK PORK CHOPS & CHICKEN

Kellyville, OK

URBAN GREENS MICROGREENS

Tulsa, OK

THE TAVERN

BAR SNACKS & STARTERS

Bacon Popcorn**

maple caramel, bacon \$6

Deviled Egg Trifecta**

sriracha, classic, bacon \$10

Angry Mac & Cheese

garlic, smoked gouda, fontina, bread crumb \$12

Pancake on a Stick

maple sausage, syrup \$10

Avocado Toast

sourdough, two poached eggs, pickled red onion,
everything seasoning \$12

Chicken Fried Steak Bites

sausage gravy, pepper jelly \$14

Shrimp Dip

sourdough crostini \$16

Poke Bowl

ahi tuna, kimchi, pickled cucumber, miso aioli, seasoned wonton \$18

SOUPS & SALADS

Tomato Bisque

parmesan crouton \$6/8

House Greens

cherry tomato, crouton, parmesan, balsamic, olive oil \$7/10

Kale Caesar

parmesan cracker, lemon caesar dressing \$7/10

Beet Salad

horseradish labneh, red onion, dukkah \$14

Shrimp Salad

grilled romaine, mustard vinaigrette, blue cheese, bacon,
artichoke hearts, avocado \$16

Add Ons:

avocado \$6, chicken \$8, shrimp \$10, petit filet \$12

**Half Price Monday-Friday 3-6

EDITION

FEATURES

Crab Cake Benedict

english muffin, avocado, creole
hollandaise \$18

Pastrami Hash

potato, onion, russian dressing,
rye bread, sunny eggs \$16

Honey Butter Chicken Biscuit

butter milk biscuit, pepper jelly \$14

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

Cotswold (cow) \$6

Weinkase Lagrein (cow) \$8

Mimolette (cow) \$9

Gjetost (goat & cow) \$5

Charcuterie

Trufa Seca (pork) \$5

Neuske's Bacon (pork) \$4

Fassler Hall Sausage (ask server) \$6

Bresaola (beef) \$5

SIDES

Frites \$6

Biscuit & Gravy \$6

Sausage \$5

Bacon \$5

Fruit \$6

Brunch Potatoes \$5

Six Pack For The Kitchen \$12

SANDWICHES & ENTRÉES

Swine Sammy

ham, sausage, bacon, two over hard eggs,
american, greens, chipotle aioli \$16

Chorizo Burrito

potato, scrambled eggs, queso, pico \$15

Grilled Cheese

four cheeses, sourdough, tomato bisque \$12

Spicy Chicken

challah bun, habanero aioli, spicy pickle, lettuce, tomato \$16

Buttermilk Pancakes

butter, maple syrup \$12

Chilaquiles

salsa verde, black bean purée, red onion,
cilantro, sunny egg \$14

Tavern Burger*

challah bun, stilton cheese, mushroom cognac cream, frites \$18

Fish & Chips

icelandic haddock, frites, tartar sauce \$20

DESSERTS

Cereal Milk Brûlée

cinnamon crunch \$8

Oreo Cheesecake

chocolate ganache, cookies & cream bar \$8

Berries & Cream

lemon angel food cake, macerated strawberries, lemon berry crunch \$8

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COCKTAILS

Mimosa

fresh squeezed oj, sparkling wine \$4

Jack Rabbit

tito's, fresh squeezed oj, sparkling wine, ginger beer \$9

Violette Royale

crème de violette, sparkling wine, lemon \$10

Tavern Bloody Mary

tito's, house bloody mary mix, pickle, salt \$8

Bacon Bloody Mary (Boss Up)

house infused bacon bourbon, Louisiana, tomato \$9

Michelada

beer, celery bitters, Louisiana, bloody mary mix, salt \$7

Broken Compass

rum, coconut milk, lime, blood orange \$11

Seelbach

bourbon, cointreau, peychauds, angostura, sparkling wine \$10

Bend & Snap

bombay gin, domaine de canton, ginger beer, orange, lime \$12

MOCKTAILS

Rosy Checks

cranberry, pineapple, grapefruit, amarena cherries \$7

Backstage Pass

lime, pineapple, cranberry, simple, soda \$7

Shrub & Soda

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Heirloom Devotion Stout *Tulsa, Oklahoma 7.2%*

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Seasonal Cider

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