

Drink Menu

Coffee

Drip Coffee 2.0
Butter Blend 4.0
Pour Over 4.0 (Only after 2:00 PM)
Cold Brew 4.0

Espresso Drinks

Latte (hot or cold) 3.5 / 4.0
Cappuccino 3.5 / 4.0
Latte Macchiato 3.5 / 4.0
Breve 4.0 / 4.5
Cortado 3.5
Americano (hot or cold) 3.0
Double Espresso 2.5

Blended Drinks

Frappes 5.5
Smoothies 5.0

Teas

12oz Hot Tea 2.5
Organic in House Chai Latte 3.5 / 4.0
Organic Green Matcha Latte 3.5 / 4.0
Organic Turmeric & Cardamom Latte 3.5 / 4.0
Organic House Brewed Iced Tea (Sweetened or Unsweetened) 2.5
1 free refill on all House Brewed Iced Tea

Syrups available on request 1.0

(Vanilla, Hazelnut, Toffee, White Chocolate, Chocolate, Caramel, and Agave.
Sugar Free: Caramel, Vanilla, Hazelnut)

Milk alternatives 1.0
Almond, Soy

Oklahoma Craft Beer

Ale

Exit 174 Rye Ale - Iron Monk Brewing Co - Stillwater 4.5
Standard Farmhouse Ale - Prairie Artisan Ales - Tulsa 5.0
Pale Ale - Roughtail Brewing Company - Midwest City 5.0
Golden One - Anthem Brewing Company - OKC 4.5
Horny Toad Blonde - Coop Ale Works - Tulsa 4.5
Bright D. WeizenSour - Iron Monk - Stillwater 5.5

Lager

Ogle-toberfest - Anthem brewing Company - OKC - 5.0

ESB

Endless Skyway Bitter (ESB) - Black Mesa Brewing - OKC 4.5

Wheat/Wit

Arjuna Belgian Wit - Anthem Brewing Company - OKC 5.0
Sundown Wheat - Marshall Brewing Company - Tulsa 4.5

IPA

Phantasmagoria - Prairie Artisan Ales - Tulsa 7.0

Stout

Uroboros Stout - Anthem Brewing Company - OKC 6.0
No Chill - Prairie Artisan Ales - 6.0

Wine

Red

Justin Vineyards - Paso Robles 47.0
William Hill - Hearldsburg & San Miguel 6.0 / 22.0
Decoy - Duckhorn - Napa Valley 47.0

White

La Crema Chardonay - Sonoma Coast 37.0
Vintner's Reserve Chardonay - Kendall-Jackson Vineyards - Santa Rosa 7.0 / 37.0
Riff Pinot Grigio - Alois Lageder Winery - Napa Valley 6.0 / 28.0
Relax Reisling - Schmitt Sohne - Germany 4.0 / 18.0

Rose

Stella Rosa - San Antonio Winery - Santo Stefano Belbo 6.0 / 28.0

We appreciate our customers understanding, due to the use of high quality ingredients and purveying of specialty products, prices and availability may vary.

Breakfast Menu

Call or text to order ahead at 580-450-2527

Breakfast is served from Open - 11:00 am

“The Morning Wrap”

Starting with a 8” locally sourced tortilla and stuffed full of green chilies, diced tomatoes, onions, shredded cheese, and scrambled egg.

This hefty wrap comes with a choice of Bacon or Turkey. **6.0**

... or Upgrade to our slow roasted sirloin for just \$2

“Croisandwich”

A flaky croissant sandwich with fresh scrambled egg, cheddar cheese, bacon, and a tomato. **5.0**

... or for those serious mornings, upgrade to our slow roasted sirloin for just \$2

“Cravy”

A flaky croissant sandwich with fresh scrambled egg, cheddar cheese, and bacon, topped with house made bacon chive gravy. **6.5**

... or for those serious mornings, upgrade to our slow roasted sirloin for just \$2

“Seasonal Quiche”

Our house made seasonal quiche, made with bacon, egg, and chive.

Served with a side of seasonal fruit or sliced tomatoes. **6.5**

“Cronut”

A flaky croissant dipped in house made maple glaze. **3.0**

Pair these breakfast treats with one of our handcrafted, specialty coffee or tea Drinks, and a fresh baked bakery item!

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Menu crafted by Toyie Kellogg

Winter Lunch Menu

Lunch is served from 11:00 am - Close, Mon - Sat

“A Little of Each” Choose any two of ½ of “The Snowbird”, ½ of “The Usual”, ½ of “It’s Not Easy Being Cheesy”, ½ of “The Cobb”, a small house salad, a cup of the Soup of the Day, or a ½ Lasagna. **8.0**

“Blue Plate Special” ***While Supplies Last***
House made white lasagna with chicken, bacon, onions, mushrooms, and from scratch ricotta cream sauce. The Blue Plate comes with side salad and your choice of dressing. **8.5**

Sammies

All sandwiches come with chips or substitute side salad for 2.5/cup of soup for 2.5

“The Snowbird” A chicken salad sandwich consisting of chicken, dried cranberries, almonds, onions, and celery, all mixed in a creamy poppy seed dressing on wheat berry bread **8.0**
Gluten Free On Request

“The Wintertide” Turkey, brie, bacon, and apricot preserves on a thick baguette, pressed and topped with a drizzle of balsamic **8.0**

“The Gent” Slow roasted sirloin, tomato, melted cheddar, and garlic mayo, pressed on large baguette and drizzled with balsamic **9.0**

“The Dead Ringer” House made meatloaf, caramelized onions, dijonnaise, melted cheddar, and pickles on brioche **9.0**

“The Usual” Turkey, cheddar, bacon, lettuce, tomato, garlic Mayo on wheat berry **8.5**
Gluten Free on Request

“It’s Not Easy Being Cheesy” This grilled cheese is for adults. Sharp cheddar, provolone, goat cheese, bacon and garlic mayo on wheat berry bread **7.0**

Soup of the Day

Add a cup on to any sandwich or salad for 2.5 or enjoy a bowl with a baguette for 6.

Ask about our daily selection of house made soups.

The Greens

Add roasted chicken to any salad for 1.0 and a cup of soup for 2.5

“The Cob” Chopped chicken, bacon, tomatoes, boiled egg, green onions, sharp cheddar, house made croutons, topped with house made parmesan peppercorn dressing on a bed of fresh greens **8.0**
Gluten Free On Request

“Bacon and Bleu” Fresh greens topped with slow roasted sirloin, bacon, green onions, tomatoes, pecans, and bleu cheese, topped with house made parmesan peppercorn dressing and balsamic drizzle. **9.0**

“Pear & Pom” Sliced pears, dried cranberries, almonds, goat cheese, and bacon, topping fresh greens and served with house made pomegranate vinaigrette. **7.5**
Gluten Free, Vegan on Request

For the Littles

All items come with chips or fresh fruit, and an Honest organic fruit drink. **5.5**

“The Goldie” Turkey and cheddar on whole wheat. Mayo upon request. Hot or cold.

“The Peeb Jay” Peanut butter and jelly on whole wheat. Hot or cold.

“The Toddler” Seasonal fruit, choice of deli meat and cheese, and chips

“Chocolate pears” Nutella and pears, pressed on whole wheat bread.

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