

STARTERS

ARMADILLO EGGS - 9

Panko-Breaded Anaheim Peppers stuffed with Brisket & Smoked Cheddar Cheese served with Cucumber-Ranch Dip

JALAPENO-CORN & BACON DIP - 9

Creamy Hearty Blend of Cream Cheese, Corn, Cheddar, Jalapeno, and Chopped Bacon finished with Chorizo served with Sliced Grilled Baguette and Tortilla Chips

HOG WINGS WITH COAST TO COAST BBQ SAUCES - 16

Bone-In Pork Shanks Each Smothered in Oklahoma Smoked Peach, Kansas City Classic, East Texas Smokey, Kentucky Bourbon, & Carolina Tangy.

SMOKIN' NACHOS - 13

Tortilla Chips topped with Chopped Brisket, Smoked Chicken, Beans, Jalapeños, Tomatoes, Queso, and Sour Cream & Green Onions

COCONUT SHRIMP -14

Hand-Breaded Coconut Shrimp served w/ Horseradish Orange Marmalade & Mango Habanero dipping sauces

MEAT & CHEESE PLATE - 15 (serves 2-4)

Smoked Salmon, Smoked Sausages, Lovera's* Smoked Caciocavera, "Oklahoma Toma" Cheeses & Spicy Olive Relish. Marinated Char-Grilled Vegetables served with Jalapeno Cheddar Cornbread Toast Points

SALADS & CHILI

BREW HOUSE SALAD - 7

Local Blend of Greens, Herb Marinated Grape Tomatoes, Shaved Lovera's* "Oklahoma Toma" Cheese, & Crisp Julienne Peruvian, Yukon Gold, and Sweet Potatoes nest

COBB SALAD - 14

Scissortail Farm's* Romaine & Spring Greens topped with Smoked Turkey, Bacon, Deviled Eggs, Tomatoes, Avocado & Crumbled Blue Cheese

CAESAR SALAD --- 7

Scissortail Farm's* Romaine, Jalapeño-Cornbread Croutons, Shaved Parmesan Cheese & Caesar Dressing

CRYSTAL LAKE FARM'S* CHICKEN CAESAR -12

GRILLED SALMON CAESAR-18

SMOKED CHICKEN & POACHED PEAR SALAD-18

Cherry Wood Smoked Crystal Lake Farm's* Chicken Breast, Cabernet Poached Pear, Gorgonzola, Candied Pecans, Local Greens, Grape Tomatoes. Finished with Balsamic Reduction

COWBOY CHILI - 8

Hearty Cowboy-Style Chili with Brisket, Smoked Chilies, Black Beans, topped with Chopped Onions & Cheddar, & served with a Jalapeño-Cornbread Muffin

SMOKEHOUSE

PRIME RIB

12 OZ. CUT - 24 16 OZ. CUT - 30

Hickory & Apple Wood Smoked Prime Rib with choice of 2 sides

HALF SMOKED CRYSTAL LAKE FARM'S* BBQ CHICKEN --- 17

With choice of 2 sides

2 MEAT PLATE & 2 SIDES --- 18

Choice of Beef Brisket, Pulled Pork or Smoked Sausages (Andouille, Kielbasa, Jalapeno Cheddar)

JUMBO STUFFED POTATO - 15

Jumbo Stuffed Potato with Butter, Sour Cream, Chives & Shredded Cheddar Cheese topped with your Choice of Chopped Beef, Pulled Pork or Pulled Chicken

** The Chesapeake Energy Arena is proud to serve all-natural, locally-sourced and locally-grown products from Oklahoma companies that are dedicated to the offering the finest products available anywhere.*

CHAR - GRILLED

STEAK FRITES - 28

Creekstone Farm's* Grilled Petite Tender served sliced on Bed of Crisp Julienne Peruvian, Yukon gold, and Sweet Potatoes. Served with a Chipotle Ketchup and Cilantro-Tomatillo Puree'

COUNTRY FRIED STEAK - 17

Classic Country Fried Steak topped with Cracked Pepper Gravy & served with Mashed Potatoes & Collard Greens

BEER-BATTERED FISH & CHIPS-18

Beer-battered Cod Fish served with Tartar Sauce and Lemon Wedges

VIDALIA ONION STUFFED WITH QUINOA-18 (Gluten-Free)

Served with roasted vegetables and Puttanesca sauce with a balsamic reduction and basil oil

GRILLED SALMON - 24

Char-Grilled Salmon topped with a Sherry Tarragon Butter, served with Quinoa & Wild Rice Pilaf & Seasonal Vegetable

GRILLED SHRIMP - 22

Jumbo Shrimp Brushed with Sherry Tarragon Butter, served with Quinoa & Wild Rice Pilaf & Seasonal Vegetable

CRYSTAL LAKE FARM'S* GRILLED CHICKEN BREAST - 20

Herb Marinated Grilled Chicken topped with an Onion Marmalade served Quinoa & Wild Rice Pilaf & Seasonal Vegetable

ANCHO HONEY LIME BUTTER RALPH'S* PORK CHOP-23

Served with mashed potatoes & Seasonal Vegetable

SANDWICHES

All Sandwiches Come With a Choice of Either Steak Fries, Potato Salad or Lemon-Apple Coleslaw

BREWHOUSE BURGER - 13

Fresh Ground Ribeye with Smoked Cheddar, Local Lettuce Blend, Roasted Roma Tomato & Pickle

BREWHOUSE CLUB - 14

Smoked Turkey, Pulled Pork, Bacon, Swiss, Chipotle Mayo, Lettuce, & Tomato served on Corn-Dusted Jalapeño Bread

PRIME RIB FRENCH DIP - 14

Thinly Sliced Prime Rib served on a French Baguette with Swiss & Caramelized Onions & served with Au Jus

HICKORY BURGER - 13

Fresh Ground Ribeye topped with Monterrey Jack, House Made BBQ Sauce, Onion & Jalapeño Straws, Local Lettuce Blend, Roasted Roma Tomato & Pickle

PBLT (PORK BELLY LETTUCE & TOMATO) - 15

Confit of Pork Belly Glazed with Hilltop Honey, Lime and Cayenne Pepper. With House Smoked Pulled Pork, Chipotle Aioli, Roasted Tomatoes, and Arugula Dressed in Olive Oil, Salt and Pepper on a Sourdough Baguette

CHOPPED BRISKET - 13

Hickory & Apple Wood Smoked Beef Brisket served on a Brioche Bun topped with a Crispy Potato Blend & House-Made BBQ Sauce

PULLED PORK SANDWICH - 13

Pulled Pork served on a Brioche Bun, topped with Lemon-Apple Slaw & served with Bread & Butter Pickles

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S I D E S

Macaroni & Cheese

Sweet & Smokey Beans

Collard Greens

Seasonal Vegetable

Lemon-Apple Coleslaw

Quinoa & Wild Rice Pilaf

Redskin Mustard Potato Salad

Mashed Potatoes

Cheddar-Corn Bake

D E S S E R T S

HOMEMADE PEACH COBBLER - 7

Vanilla & Rum Infused Peaches, baked with a Flakey Sugar Crust

GLAZED DONUT BREAD PUDDING-8

With caramel rum sauce served with mini donuts and candied bacon

SALTED CARAMEL CHOCOLATE CAKE-7

Salted Caramel-filled Chocolate Cake topped with Chocolate Ganache

STICKY TOFFEE PUDDING - 8

A Classic Warm British Dessert made with a Very Moist Sponge Cake, Finely Chopped Dates, Covered in Toffee Sauce, and Served with Our Salted Caramel Pecan Gelato

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Mr. Pibb, Minute Maid Lemonade, Gold Peak Iced Tea (Sweetened and Unsweetened)

DRAFT BEERS

Budweiser --- St. Louis, MO

Bud Light --- St. Louis, MO

Michelob Ultra --- St. Louis, MO

Anthem Brewing Co. Golden One --- Oklahoma City

Shiner Wicked Ram IPA--- Shiner, TX

Tallgrass Songbird Saison----Manhattan, KS

BOTTLED BEERS

Corona

Michelob Ultra

Modelo Especial

Negra Modelo

Miller Lite

Sapporo

Coors Light

Shiner – White Wing

Shiner Bock

WoodChuck Hopstation

W I N E L I S T

GLASS/BOTTLE

SPARKLING

Korbel Brut, California	10/40
One of California's most recognized wines; it is light and crisp with citrus and pear notes	
Rosatello Moscato	9/36

WHITE WINE

Simply Naked Pinot Grigio, California	8/32
Un-oaked California Pinot Grigio with layers of lime and melon	
Vino Pinot Grigio	11/44
Sebastiani Sauvignon Blanc, North Coast California	9/36
Kim Crawford Sauvignon Blanc, Marlborough Valley, New Zealand	13/52
Citrus and tropical fruit notes and flavors of fruit sweetness	
Kung Fu Girl Riesling	11/44
Chateau Ste. Michelle Chardonnay, Columbia Valley	9/36
Bright apple and sweet citrus fruit character with subtle spice and oak nuances	
Toasted Head Chardonnay	11/44

RED WINE

Mark West Pinot Noir, California	9/36
A pleasing mix of black cherry, cola, strawberry, plum	
Kenwood Pinot Noir, Russian River Valley, California	12/48
Zen of Zin, California	9/36
Smoking Loon 'Red Loonatic', California	9/36
Trapiche 'Oak Cask' Malbec	8/32
181 Merlot, California	9/36
Ravage Cabernet	10/40
Motto Cabernet	12/48

HOUSE WINE

Woodbridge, California	7/28
White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon	