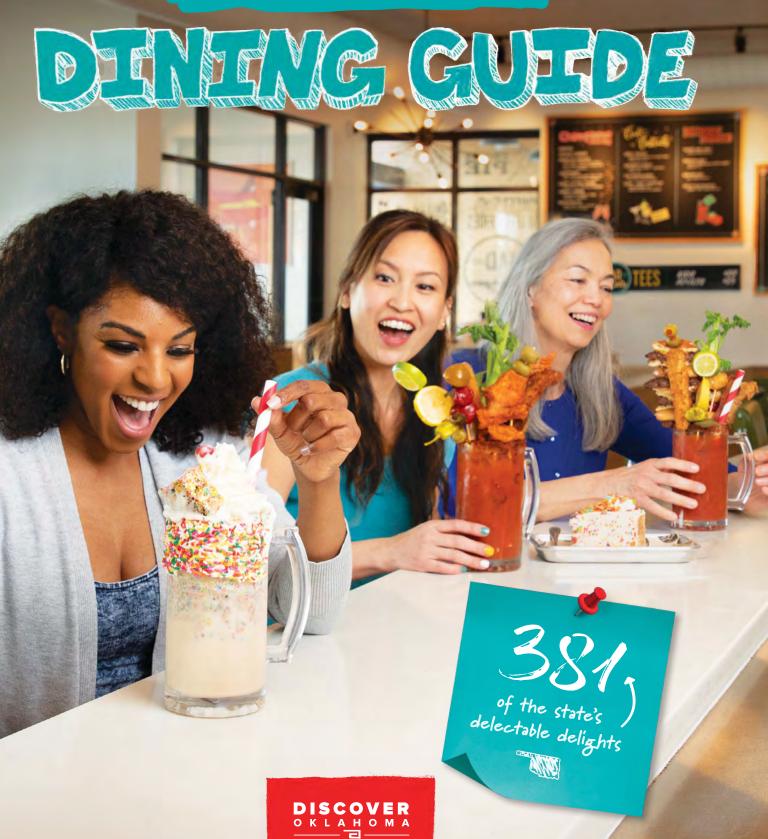
# OKLAHOMA





Oklahoma City

Oklahoma City















### Cover image:

Diners enjoy milkshakes and Bloody Mary's at MAD Eats in Owasso. For more on MAD Eats, see page 73. Whether it's a decadent milkshake, a chicken-fried steak so massive it hangs off the plate, or an exquisitely presented 10-course meal, Oklahoma is home to dining delights of every sort.

Each week, "Discover Oklahoma" shares the stories of restaurants across the state. The show gives viewers an up-close look at the unforgettable foods, the fun atmospheres and the folks behind the scenes who keep the smokers going, mix the secret sauces and make sure the meringues taste just right.

Within the pages of this guide, readers will learn about more than 300 of the state's most incredible dining destinations.

The guide is organized into six travel regions that are color coded for quick reference. Restaurants are listed alphabetically within each region.

The destinations that have been featured on "Discover Oklahoma" are marked with a television icon.

Throughout the guide, the "Discover Oklahoma" team has also shared notes on some of the show's most fun segments. Each note is accompanied by a QR code that readers can scan to watch the segment.

# DISCOVER OKLAHOMA

Since it debuted in 1991, "Discover Oklahoma" has taken viewers to incredible Oklahoma travel destinations each week.

As the state's official travel and television show, "Discover Oklahoma" features restaurants, museums, shops, state parks and other businesses that can be found only in Oklahoma.

The show, which is a division of the Oklahoma Tourism & Recreation Department, is put together by a team of experienced, award-winning storytellers. Most of the staff and crew are native Oklahomans, and those that aren't like to say they "got here as fast as they could."

The show airs in Oklahoma's major markets as well as some in Kansas and Texas. Viewers can tune in each Saturday at 6:30 p.m. in Oklahoma City on KFOR (NBC), in Tulsa on KTUL (ABC), in Lawton on KSWO (ABC) and in the Sherman-Denison area on ABC Texoma.

Stories and entire episodes are available on the show's website, **DiscoverOklahomaTV.com**, and on its YouTube channel.

To stay up to date on where the show's been and where the crew's headed next, follow along on social media:



Instagram: @DiscoverOklahoma

Twitter: @DiscoverOK

YouTube.com/DiscoverOklahoma



# Visit TravelOK.com

To learn more about Oklahoma's dining scene, visit TravelOK.com. The state's official tourism website is user-friendly and loaded with information. Visitors will find listings for thousands of businesses — including one for each of the eateries featured in this guide.

# **Get the Trip Planner App**

Available in the App Store and Google Play Store, the TravelOK Trip Planner app lets users build their own Oklahoma trip itinerary or customize pre-built, themed itineraries. This easy-to-use tool can also be accessed from TravelOK.com's home page.

South Central | Chickasaw Country

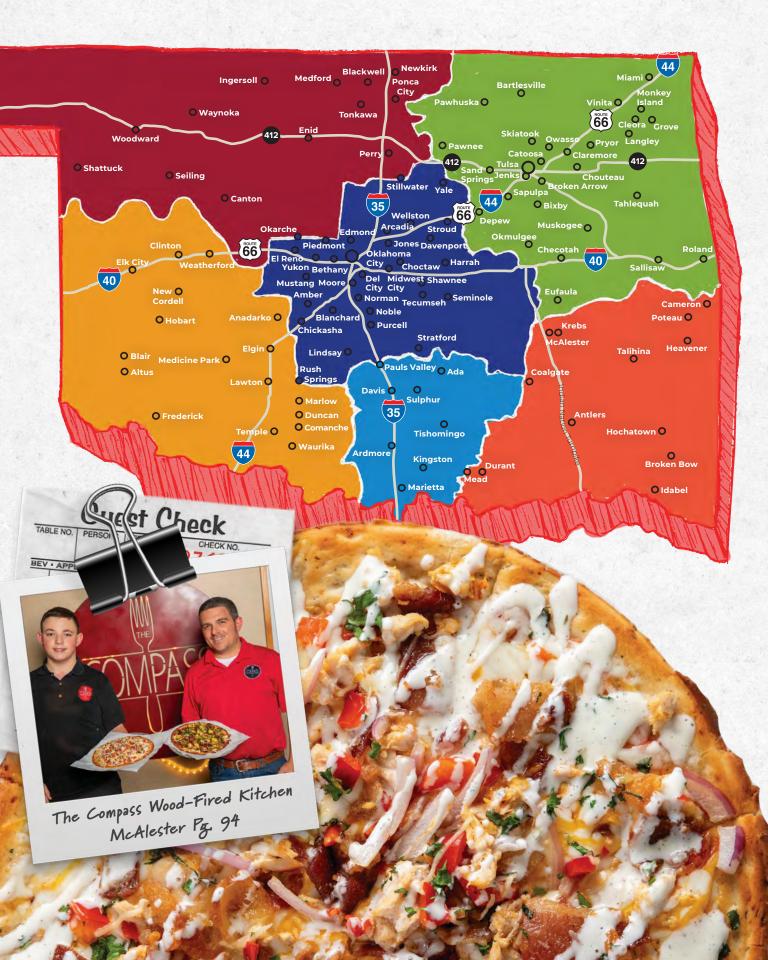
Southeast | Choctaw Country

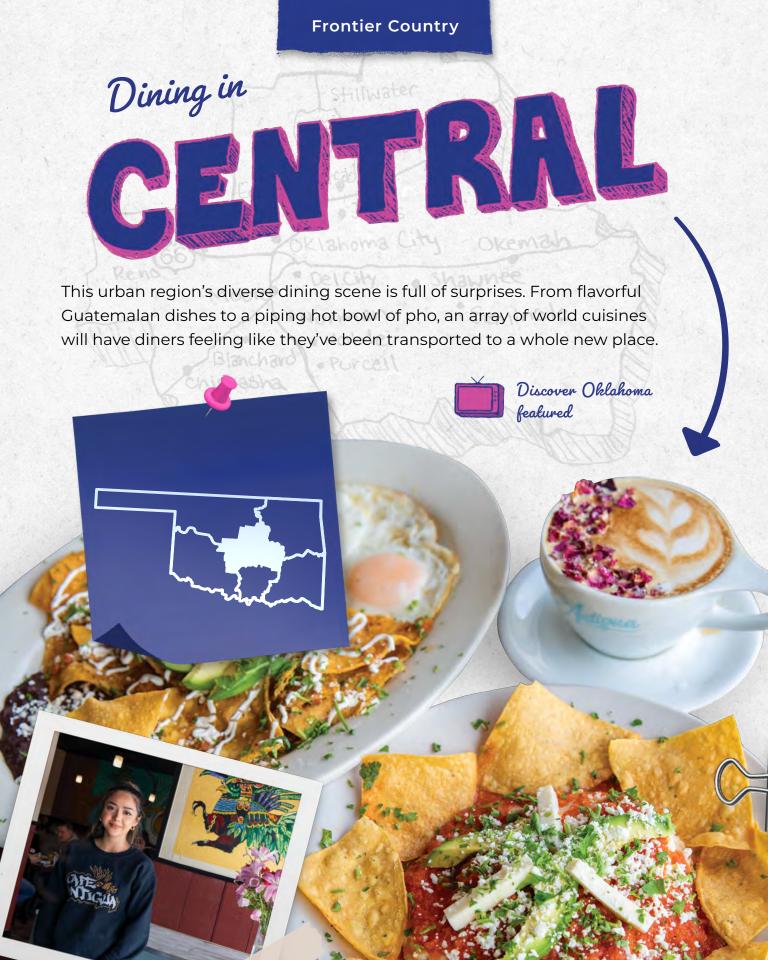
Central | Frontier Country

Southwest | Great Plains Country

Northeast | Green Country

Northwest | Red Carpet Country





# Abel's Mexican Restaurant

# 5822 NW 50th St., Warr Acres | (405) 491-0911 abelsmexicanrestaurant.com

Abel Ramos grew up near Calvillo in the Mexican state of Aguascalientes, and he brought the city's bold flavors to his restaurant. One of his signature dishes is the Tacos Calvillo, featuring five steak tacos topped with onions and cilantro and served with lettuce, grilled peppers and onions. Other favorites include the California Burrito, which is filled with fajita meat and topped with a rich red enchilada sauce, and the seafood dishes, which include fried tilapia and fried catfish.

# Black Walnut

# 100 NE Fourth St., Oklahoma City | (405) 445-6273 blackwalnutokc.com

# Reservations recommended.

From the first look at the menu, it's clear this restaurant offers a distinctive dining experience. Its dishes are listed not by course but by flavor, with tantalizing headers like "Sweet and Savory" and "Smoky and Satisfying." Chef Andrew Black's cuisine is a mix of upscale comfort food and international-inspired items. The show-stopping entrée is a tomahawk steak that's aged for 28 days and served with mac and cheese.

# Burrito Grill

# 215 W. Veterans Memorial Highway, Blanchard | (405) 485-3020 myburritorocks.com

This spot bills itself as the home of the one-pound burrito, but the custom-built culinary creations have more than heft on their side. When Matt and Erin Cosby opened the restaurant in 2003, they had an eye toward using fresh, locally sourced ingredients. They've stayed true to that mission, and the results show in the tasty burritos, tacos, quesadillas and salads.





# C'est Si Bon



# 101 N. Douglas Blvd., Midwest City | (405) 610-2555 cajuncatfishandpoboys.com

After growing up in New Orleans and going to culinary school in England, owner and executive chef Ken Mills settled in Oklahoma. His restaurant quickly became known for its catfish. The fillets are lightly breaded, seasoned with bold flavors and fried to crispy perfection. Other popular dishes include gumbo, oysters, jambalaya and the po' boys, which use bread flown in from a bakery in New Orleans.

# Café Antigua

# 1903 N. Classen Blvd., Oklahoma City | (405) 602-8984 cafeantiguaok.com

This little café specializes in authentic Guatemalan cuisine, and its unique flavors have made it a popular brunch spot. Diners love the Huevos Motuleños, which features two scrambled or sunny side up eggs served on a corn tortilla and a bed of black beans and topped with chirmol salsa, avocado, feta, parsley and queso fresco. The café is also known for its coffee drinks, which are made with complexly flavored beans imported directly from Guatemala.

# Cafe Kacao

# 3325 N. Classen Blvd., Oklahoma City | (405) 602-2883 cafekacao.com

Influenced by homemade breakfasts from Guatemala, Mexico and South America, the plates this restaurant brings out are always versatile, fresh, simple and delicious. In keeping with Guatemalan tradition, freshly made corn tortillas are served with every meal. Enjoy a house-made Agua Fresca with meals like the Tikal-scrambled eggs with steak and Guatemalan sausage served with black beans, fried plantains and two flour tortillas.

# Carican Flavors



# 2701 N. Martin Luther King Ave., Oklahoma City | (405) 424-0456 caricanflavors.com

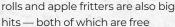
As its name suggests, this restaurant combines Caribbean and American flavors. Owners Sharon and Michael McMillan grew up in Trinidad, and they use recipes handed down through generations to bring a taste of the islands to northeast Oklahoma City. Jerk chicken, stewed oxtails and red snapper are among the most popular items. There's a focus on fresh food and healthy cooking, and fruit smoothies with no added sugars are always on the menu.

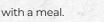
# Catfish Round-Up



# 11278 State Highway 99, Seminole | (405) 382-7957

Around for nearly 40 years, this low-key joint right off Interstate 40 has long drawn rave reviews. While the delicious catfish has definitely earned its spot in the restaurant name, there's a lot more to the menu than just those crispy, hand-breaded fillets. Hand-cut steaks and hand-breaded butterfly shrimp are other popular menu items, and the fresh, fluffy





TraveIOK.com

# Cattlemen's Steakhouse



# 1309 S. Agnew Ave., Oklahoma City | (405) 236-0416 cattlemensrestaurant.com

Open since 1910, this restaurant's legend casts a long shadow over Oklahoma's steakhouse scene — especially the story of how, in 1945, ownership changed hands thanks to a dice game. A favorite of locals and visitors, it's drawn an impressive list of celebrity guests that includes Gene Autry, John Wayne and presidents Ronald Reagan and George H.W. Bush. The steaks, all from USDA Prime or Choice cut meat, are aged and charbroiled to perfection.

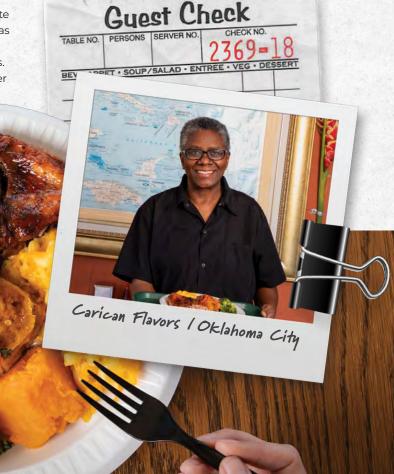
# Cheever's Café



# 2409 N. Hudson Ave., Oklahoma City | (405) 525-7007 cheeverscafe.com

### Reservations recommended.

Diners at this stylish Uptown restaurant will find a mix of contemporary comfort food. Guest favorites include the chicken-fried steak, a hand-breaded cube steak served over red-skinned mashed potatoes and topped with jalapeño cream gravy. The signature dessert is the Roasted Pecan Ice Cream Ball. The shareable serving of vanilla ice cream is rolled in pecans and roasted with brown sugar, cinnamon and red chili, then coated with caramel, milk chocolate and white chocolate sauces.





# Cornish Smokehouse



# 801 SW 119th St., Oklahoma City | (405) 703-1300 cornishsmokehouse.com

Pitmaster Chris Cornish won't be telling anyone what wood he uses in his smoker — just that it's from southwestern Oklahoma — or what's in his dry rub that makes his smoked meats so delicious. Luckily, most of his patrons are too busy eating to ask many questions. The perfectly smoked ribs and brisket draw quite a crowd, and items slathered with the house-made jerk sauce are also quite popular.

# Crazy 8 Café & Coffeehouse



# 424 W. Chickasha Ave., Chickasha | (405) 224-8288

Locals love this breakfast and lunch stop's hot and cold sandwiches, salads and soups — and the tasty chicken salad, which is made fresh daily. There's also a full-service coffee bar, and diners can end their meal with a slice of cake. Frequent options include wedding cake and strawberry layer cake.

# Creperie & European Cafe |



# 2839 S. Douglas Blvd., Midwest City | (405) 455-1474

This café's perfectly thin and wonderfully flavored crepes are wrapped around both sweet and savory flillings. Dive into breakfast crepes like Annie's Special, filled with sausage, egg, spinach, tomatoes, mushrooms, bell peppers and jack cheese. Those who prefer something sweet can order the French toast with brown sugar, butter and cinnamon.

# Edmond Railyard



# 23 W. First St., Edmond | (405) 285-2100 edmondrailyard.com

What was once a lumberyard in historic downtown has taken on new life as a food hall. The building holds seven restaurant spaces, each with its own seating, as well as a common indoor seating area. Outside, there's a huge patio. Diners can choose from locally owned concepts that offer street tacos, burgers, wood-fired pizza, Korean barbecue and hot wings. There's even an ice cream shop and a craft cocktail bar.

# Eischen's Bar



# 109 S. Second St., Okarche | (405) 263-9939 eischensbar.com

Billing itself as the oldest bar in Oklahoma, this place has been around since 1896 — with hiatuses for Prohibition and a 1993 fire. The crispy fried chicken has become one of the state's most legendary dishes. Diners must order a whole chicken, which is eight pieces and feeds two to three people. Most add on a family-sized side of fried okra. There are also nachos, chili, Frito pies and a couple of sandwiches on the menu, but those are the only things. Diners will want to arrive early on Friday and Saturday evenings. No reservations are accepted on those nights, the place fills up fast and seating is an "every man for himself" sort of affair.





# Eskimo Joe's 1



# 501 W. Elm Ave., Stillwater | (405) 372-8896 eskimojoes.com

What started in 1975 as a tiny bar east of Oklahoma State University's campus has become one of America's best-known college town hangouts. The little bar with the tasty cheese fries is now a large restaurant with a massive gift shop and a retractable roof upstairs for the warm-weather days. The menu features classic American food like charbroiled burgers and a monstrous grilled chicken sandwich known as The Fowl Thing.

# Florence's Restaurant |



# 1437 NE 23rd St., Oklahoma City | (405) 427-3663 florences.restaurant

Florence Jones Kemp's family recipes and fabulous country cooking have made her and her restaurant icons in the years since its 1952 opening — even earning a James Beard Foundation Award in 2022. The crispy, pan-fried chicken is the biggest seller. It's available in several varieties: seasoned, gravy smothered or flavored with candied yams. Diners also love the fried catfish, chicken and dressing and hearty sides like pinto beans, country cabbage and cornbread.

# Frida Southwest

# 500 Paseo Dr., Oklahoma City | (405) 683-7432 fridasouthwest.com

Located in the Paseo Arts District, this restaurant serves dishes as beautiful as they are delicious. Slow-braised short ribs and Chilean sea bass share the dinner menu with pepita-crusted chile rellenos, stacked chicken enchiladas, vegan tamales and bacon-wrapped diver scallops skewered on sugar cane. Weekend brunch options include sweet corn blueberry pancakes and green chile steak tamales. A rotating selection of artful cocktails rounds out a welcoming and upscale atmosphere.

# George's Happy Hog Bar-B-Q

### 712 Culbertson Dr., Oklahoma City | (405) 525-8111

This eastside institution has kept barbecue lovers sated since original owners George Thompson and Dee Bowlin opened it in 2002. Diners can take their pick from a variety of pecansmoked meats, including ribs, brisket, pulled pork, chicken, turkey, hot links and bologna. The Tuesday and Wednesday wing specials are popular, as are staple sides like "marvelous" mixed greens, potato salad, coleslaw and spicy baked beans cooked with pork.



# GoGo Sushi Express and Grill

432 NW 10th St., Oklahoma City | (405) 602-6333 1611 S. I-35 Service Rd., Moore | (405) 794-3474 gogosushinow.com

These fast-casual restaurants have become a metro area go-to for Japanese food. Diners can choose between a variety of sushi, sashimi, hibachi, noodle and bento box options. There's also an extensive drink menu featuring wine, sake and a selection of Japanese-imported and locally brewed beer.

# **Greek House**

# 768 S. Jenkins Ave., Norman | (405) 364-6300 Cash and check only.

The bold flavors at this little spot just north of the University of Oklahoma campus have long been a favorite of students and visitors alike. Opened in 1978, the restaurant specializes in gyros — meat that's generously seasoned and served on pita bread with Tzaziki, a spicy yogurt sauce. For dessert, there's crisp, flaky baklava.

# Green Chile Kitchen



# 12 E. Main St., Yukon | (405) 265-4346 greenchilekitchen.com

This Route 66 location delights patrons with its New Mexican-inspired flavors and fresh cuisine made from scratch. Diners can start with house-made chips dipped in a green chile queso or a tomatillo avocado lime salsa. Choose a house special like the green chile pork stew or savory stuffed sopapilla. Or keep it simple with tacos, fajitas or enchiladas. Those who leave room for dessert can try a slice of green chile apple pie.

# Hamburger King i



# 322 E. Main St., Shawnee | (405) 878-0488

As befits a place that opened in 1927, this iconic eatery is steeped in nostalgia. A look around the room is like a trip through diner history thanks to the old-school lunch counter, pastel pink decor and phones at each booth to call in orders. Newcomers will understand the place's staying power once they sink their teeth into an old-fashioned burger with a side of crispy potato wedges and a slice of homemade cream pie.

# Hummus Mediterranean Cafe I



Green Chile Kitchen

Yukon

# 811 SW 19th St., Moore | (405) 759-7024 300 W. Memorial Rd., Oklahoma City | (405) 216-5468 hummusmediterraneancafe.com

With everything made from scratch using the freshest ingredients, this Mediterranean restaurant's guests will delight in dishes like the Shish Tawook plate - grilled chicken breast marinated in a homemade sauce and served with vermicelli rice — and the gyro plate. Diners can start with the muhammara, a spicy red pepper and walnut dip, then cap off the meal with a smooth crème caramel and a Turkish coffee.











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GRAND CASINO

# Ingrid's

# 3701 N. Youngs Blvd., Oklahoma City | (405) 946-8444

The line of pastry-loaded display cases that greet visitors at this restaurant are quite an awe-inspiring sight. Picture-perfect German chocolate cakes, tasty cannoli and light and fluffy cream horns are just a few of the scrumptious options. The restaurant focuses on German and European fare. Diners love the Reuben sandwiches, schnitzel and warm German potato salad.

# Iron Star Urban Barbeque

# 3700 N. Shartel Ave., Oklahoma City | (405) 524-5925 ironstarokc.com

Slow-smoked meats like pulled pork and ribs, spicy sausages and brown sugar-cured brisket keep this place busy lunch through dinner. Corn pudding, collard greens and baked beans are tasty accompaniments, but the Fancy Mac and Cheese — ziti smothered in gruyere cream sauce — steals the side dish show. Another standout is the BBQ Club, which combines smoked turkey, chopped brisket and crisp bacon with melted cheese and barbecue aioli.

# J&W Grill

# 501 W. Choctaw Ave., Chickasha | (405) 224-9912

Since 1957, this iconic lunch counter has been the town's go-to burger joint. The specialty is fried onion burgers, but the chili cheese coneys also hold a spot in many regulars' hearts. The hearty breakfast options, which include classics like biscuits and gravy and pancakes, are a hit with early risers.

# Jo's Famous Pizza



# 1438 S. Green St., Purcell | (405) 527-2379 900 S. Kelly Ave., Edmond | (405) 340-7070 josfamouspizza.com

A lot has changed since Jo Powers bought a little Purcell pizza place in the 1960s, but the makings of a good pizza haven't. Powers' sister and nephew continue the proud tradition, churning out pie after pie with buttery crusts, flavorful red sauce and liberally applied toppings of fresh veggies and meat.

# Johnnie's Hamburgers & Coneys

# 301 S. Rock Island Ave., El Reno | (405) 262-4721 iohnnieselreno.com

Between the grilled onions, melty cheese and toasted bun, it's hard to go wrong with a formula that's been served up since 1946. Located along Route 66, this long-time El Reno location fills up its patrons with coneys, sandwiches and sides (hint: get the onion rings). Diners can even top their meal off with a chocolate shake. Early birds can enjoy choices like pancakes, eggs and biscuits and gravy.

# Katie's Diner



# 120 W. Cleveland Ave., Guthrie | (405) 282-2462 katiesdinerguthrie.com

Hearty, satisfying comfort food keeps folks coming back to this downtown breakfast and lunch spot that opened in 1994. Regulars love the Scrambler Deluxe. It features a biscuit layered with egg, cheese and a choice of diced bacon, sausage or ham. It's smothered with creamed gravy and served with a side of hash browns.



# Ken's Steaks and Ribs



# 408 E. Main St., Amber | (405) 222-0786

Everyone gets a rib for an appetizer at this dinner-only restaurant. Diners brag about the expertly cooked steaks and the juicy, tender prime rib. And while the name might sound like a carnivore's paradise, the salad bar is also a guest favorite. It even includes baked beans and fried okra.

# Kendall's Restaurant



100 S. Main St., Noble | (405) 872-0303 kendallsrestaurant.com Cash or check only.

Locally famous for quality comfort food, this restaurant is well-known for its Chicken Fry Challenge. To eat for free and receive a T-shirt, a diner has one hour to wolf down three giant chicken-fried steaks, double orders of mashed potatoes and green beans, a biscuit, a salad and two perfectly gooey cinnamon rolls. Those who don't want to go quite that far can select from still-generous portions of catfish, roast beef, sandwiches, burgers and the illustrious chicken-fried dishes.

# La Baguette Bistro & Market

# 7408 N. May Ave., Oklahoma City | (405) 840-3047 labaguettebistro.com

French-American fusion cuisine and decadent desserts have given this bistro serious staying power. From perfectly grilled steaks to French dips to inventive salads, there's something for every taste. Locals love the Sunday brunch and the rich, beautifully decorated cakes.

# LaDonna's Grill



# 524 S. Dawson St., Meeker | (405) 279-3223 ladonnasgrill.com

The folks at this longstanding eatery like to say their food is like something grandma would make, but their cooking is even more versatile than the average grandma's. Diners can partake of everything from chicken-fried steak to quesadillas to Nashville hot chicken to Indian tacos. Friday is prime rib night, and there's always a selection of homemade pies, cobblers and cakes for dessert.

# Legend's Restaurant |



# 1313 W. Lindsey St., Norman | (405) 329-8888 legendsrestaurant.com

Located just west of the University of Oklahoma campus, this restaurant has lived up to its name with a 50-plus year tenure. The varied menu, extensive wine list and upscale yet comfortable atmosphere make it perfect for a special occasion or just a casual lunch. The seared duck breast with a port reduction is popular, as is the Lemon Cream Cake.



barbecue, a BLT

salad, plus a side

of local history.



# Little Leo's Barbecue



# 625 NE 36th St., Oklahoma City 1 (405) 669-3100

The 2021 opening of a Homeland on the city's east side marked a new beginning for this legendary barbecue joint, which left the little building it had been in since 1974 for a spot in the new grocery store. The move hasn't changed that hickory-smoked meat, though. Diners will still find the same meaty spare ribs, tender brisket and the signature dessert — Strawberry Banana Cake.

# Ludivine

# 320 NW 10th St., Oklahoma City | (405) 778-6800 ludivineokc.com

This restaurant features new American cuisine prepared with classic techniques. All ingredients are sourced locally, so the menu changes daily. The best-known dish has long been the roasted bone marrow. The rich marrow has a butter-like consistency and is served in two bone halves, which makes for quite a striking presentation, along with whole grain mustard, shallots and toast.

# Luigi's Bistro

# 4615 SW 179th St., Newcastle | (405) 387-5111 2101 Westbury Dr., Yukon | (405) 467-4338

Made using recipes perfected by late family patriarch and restauranteur Luigi Scaffetta, the classic Italian dishes at this restaurant keep diners coming back for more. Each meal begins with fresh breadsticks, and the appetizer options include crispy fried calamari and spinach artichoke dip. Hand-cut steaks and tasty pizzas are also available.

# Metro Wine Bar & Bistro

# 6418 N. Western Ave., Oklahoma City | (405) 840-9463 metrowinebar.com

### Reservations recommended.

For more than 30 years, this classy spot has been a favorite whether diners are looking for a date-night destination or a fun spot for cocktails with friends. It offers a wine list with more than 300 carefully curated selections — including an ever-changing selection of by-the-glass options — and hosts frequent wine dinners and tastings. The menu features contemporary takes on dishes from around the world.





# **EDMOND'S HOTTEST FOOD HALL**FOOD • DRINKS • FUN • EVENTS























# Moni's Pasta and Pizza



# 17200 N. May Ave. Ste. 700, Edmond | (405) 285-5991 monisokc.com

This upscale yet cozy spot features Italian food at its best with dishes like the creamy fettucine alfredo and Shrimp Scampi, which features grilled shrimp, garlic butter, parmesan, paprika and lemon sauce that's tossed with linguine. The restaurant also specializes in New Jerseystyle pizza, which is known for its thin, crispy crust.

# Mugsy's Grubhouse



# 215 W. Chicago Ave., Yale | (918) 387-4200 mugsysgrubhouse.com

Darrell and Jennifer Mueggenborg didn't open their dream restaurant until 2017, but it already feels like a pillar of the community. Photos and memorabilia from the town's early days line the walls, and the upscale yet rustic-inspired decor makes locals and guests feel at home. The cuisine is distinctly Southern, with an array of smoked meats, perfectly cooked steaks and down-home favorites like chicken-fried chicken and crispy calf fries.

# Nic's Grill



1201 N. Pennsylvania Ave., Oklahoma City | (405) 524-0999

# Nic's Place Diner and Lounge

116 N. Robinson Ave., Oklahoma City | (405) 601-9234 The thick, juicy onion burgers fried up by Justin "Nic" Nicholas long ago earned a place in Oklahoma food lore. Guy Fieri was mighty impressed when he stopped by for a "Diners, Drive-Ins and Dives" episode, and actor Colin Farrell once name-dropped Nic's Grill as the best burger he'd ever had. Nicholas still churns out burgers at his tiny original location, but he's also added Nic's Place, which features a more upscale decor and a basement lounge with craft cocktails.

# Nonesuch Restaurant

# 803 N. Hudson Ave., Oklahoma City | (405) 601-9131 nonesuchokc.com Reservations required.

It's hard to imagine starting off with a bigger bang than being named America's best new restaurant by Bon Appétit magazine, but that's just what this place did in 2018. With just 22 seats, it provides an intimate dining experience, and guests are served from a 10-course tasting menu with optional wine pairings. The chefs get their inspiration from different elements of Oklahoma cuisine, and everything is made using ingredients sourced within the state.

# Nosh Restaurant and Catering Creations



# 200 SE 19th St., Moore | (405) 814-9699 noshinmoore.com

### Reservations recommended.

This brunch and lunch spot serves up nourishing comfort food, including omelets, fresh sandwiches, burgers and hearty entrées like the pot roast, which is served with garlic mashed potatoes and green beans. The restaurant's known for having a wide selection of specialty teas, and there are also heat-and-eat meals available for purchase.

# Exploring the Asian District

In the mid-1970s, an influx of Vietnam refugees settled in Oklahoma City. In the years since, the city's Asian District has become a hub for Asian culture and fusion cuisine.

The area's best-known dish is likely pho. Considered the national dish of Vietnam, the slow-cooked beef soup is available in many spots.

Pho is just one of the delights to be had in and around this vibrant area, though. Here are a few must-stops:

# Chick-N-Beer

715 NW 23rd St., Oklahoma City | (405) 604-6995

Parmesan Garlic.

# Golden Phoenix

2728 N. Classen Blvd., Oklahoma City | (405) 524-3988 With a massive menu that yields a mix of Chinese and

# Lido Restaurant

2518 N. Military Ave. Ste. 101, Oklahoma City | (405) 521-1902

After being open for 30 years, this restaurant changed



# Pho Cuona

3016 N. Classen Blvd., Oklahoma City | (405) 524-5045

# Pho Lien Hoa

See page 20

# Quoc Bao Bakery

2501 N. Classen Blvd., Oklahoma City | (405) 760-6322

# Super Cao Nguyen

2668 N. Military Ave., Oklahoma City | (405) 525-7650

### VII Asian Bistro

See page 29

# Off the Hook Seafood & More



# 125 W. Britton Rd., Oklahoma City | (405) 840-3474 offthehookokc.com

Chef Corey Harris puts his own spin on Cajun cooking, and the results have made his Southern seafood restaurant a must-try — and given Harris a win on Food Network's "Bite Club." Among Harris' greatest hits include the shrimp and grits, the fried catfish and the Smothered Seafood Fries, which are coated with a decadent lobster cream sauce and topped with bacon, cheese, fried onions and chives.

# Panang Thai

9022 S. Pennsylvania Ave., Oklahoma City | (405) 691-9989 14101 N. May Ave. Ste. 109, Oklahoma City | (405) 752-8400 3325 S. Boulevard St., Unit 149, Edmond | (405) 285-5515 1615 S. I-35 Service Rd., Moore | (405) 759-7676

What began as a family-owned favorite on the city's south side has grown to include four locations serving some of the city's best Thai cuisine. Affordable lunch combos give customers a taste of several popular dishes — pad Thai, curries and stir-fries — on one plate, while salads and soups offer lighter options. A must-try appetizer is the Angel Wings — deep-fried boneless chicken wings stuffed with ground chicken and bean thread noodles, and glazed with a zesty sauce.

# Paseo Grill

# 2909 Paseo Ste. A, Oklahoma City | (405) 601-1079 paseogrill.com

### Reservations recommended.

A comfortable but intimate setting and a fresh take on classic American cuisine have made this restaurant a Paseo District mainstay. Creative cocktails and an impressive wine list make it an excellent place to unwind. Diners rave about the cream of mushroom soup, which is topped with Port Salut cheese, and the Maple Leaf Farms Duck Breast, which is sautéed and served over a raspberry bourbon sauce.

# Patty Wagon



# 3600 N. May Ave., Oklahoma City | (405) 917-1711 thepattywagonok.com

Those in search of a high-quality burger will find what they're looking for at this local house of beef. Choose from burgers with toasted, buttery buns or other meaty dishes and customize with toppings like fried eggs, green chiles, avocado and extra-thick bacon. Onion rings, tater tots, corn nuggets and hand-cut fries pair well with house-made sauces that include Tazer Bar-B-Q, jalapeño ranch, horseradish mayo and other tangy creations.

# Pho Lien Hoa

# 901 NW 23rd St., Oklahoma City | (405) 521-8087 Cash only.

# 13120 N. Pennsylvania Ave., Oklahoma City (405) 849-6225

After more than 30 years of success, this restaurant added a second location in 2021. The addition gave those in the northwestern part of the city easy access to the piping-hot bowls of pho, a Vietnamese beef and noodle soup, that the city's Asian District is known for. While pho gets top billing, the restaurant serves a variety of soups along with other favorites like spring rolls, egg rolls, rice platters and smoothies.

# POPS



# 660 State Highway 66, Arcadia | (405) 927-7677 pops66.com

Classic American food graces the menu, but this is much more than just a diner — it's one of Oklahoma's most distinctive Route 66 stops. The experience starts out front with an ultramodern building and 66-foot-tall LED sign that's shaped like a pop bottle. Inside, visitors will find wall-to-wall soda pop. There are more than 700 varieties, including local brews. All are great options to wash down a tasty burger and ice cream sundae.

# Queen of Sheba

# 2308 N. MacArthur Blvd., Oklahoma City | (405) 606-8616

This dinner-only Ethiopian restaurant serves up a variety of the spicy cuisine. Most of the well-seasoned dishes have a stew-like consistency, and each meal is served with injera bread. The round, spongey flatbread is used for scooping up the meat and vegetables and is a staple of Ethiopian cuisine. Many Ethiopian entrees are meatless, making the restaurant a great option for vegetarians and vegans.

# Ranch Steakhouse

# 3000 W. Britton Rd., Oklahoma City | (405) 755-3501 2120 24th Ave. NW, Norman | (405) 857-2899 ranchsteakhouse.com

Cattle country meets rustic refinement at this upscale steakhouse that serves perfectly seared cuts of prime beef with decadent toppings like truffle compound butter, Cajun crab cream sauce and fresh lobster. Family-style sides of veggies, mac and cheese and multiple potato incarnations will satisfy the hungriest of patrons.



# Rendezvous Pizza



# 27 E. Sheridan Ave., Oklahoma City | (405) 724-9439 rendezvouspizza.com

Opened in 2021, this newcomer to the Bricktown Entertainment District combines a fun atmosphere with serious pizza and beer. Diners can enjoy a New York-style pie with a crispy, hand-tossed crust or try one of the Detroit-style varieties. Those are cut rectangularly and feature a thick, chewy crust and real Wisconsin brick cheese. There are a variety of craft brews available, including options from many Oklahoma breweries.

# Robert's Grill



# 300 S. Bickford Ave., El Reno | (405) 262-1262

With the grill open to the dining area, the enticing smell of grilling meat and onions hits immediately upon entering this restaurant that's been serving amazing onion burgers and coneys since 1926. The menu might seem sparse, but no one leaves hungry. Diners can indulge with chili and cheese on their fries or burger.

# Rock Café



# 114 W. Main St., Stroud | (918) 968-3990 rockcafert66.com

Built in the 1930s, this quaint rock building has become a Route 66 icon. In the early 2000s, it drew in a Disney/Pixar crew doing research for what would become the animated hit "Cars." The team wound up basing character Sally Carrera on café owner Dawn Welch. Today, Route 66 and "Cars" memorabilia fills the walls, while the tables stay filled with a mix of Mother Road travelers and locals wanting a good burger, fried pickle slices or jägerschnitzel, a German dish of fried pork cutlets.

# Scratch Kitchen & Cocktails

# 132 W. Main St., Norman | (405) 801-2900 eatatscratch.com

Run by self-described "flavor nerds," this chic eatery specializes in New American cuisine and carefully crafted cocktails. It even sells its popular Old Fashioned by the bottle. While the menu changes seasonally to accommodate a focus on locally sourced foods, the Smoked Hawaiian Pork Sandwich is always a hit. It features slow-smoked pork shoulder, pickled onions, jalapeño slaw and Carolina barbecue sauce on a house-baked Hawaiian bun. The weekend brunch is also a big draw.

# YOU'RE GONNA LOVE THIS BAR AND GRILL







Bricktown OKC // 310 Johnny Bench Dr, Oklahoma City, OK 73104 // tobykeithsbar.com



# Sean Cummings' Irish Restaurant

# 7628 N. May Ave., Oklahoma City | (405) 841-7326 seancummings-ok.com

Those in search of a cozy pub with hearty fare need look no further. Classic Irish dishes like bangers and mash, shepherd's pie, fish and chips, stews and more all come with a side of Irish soda bread. The boxty — potato pancakes that come in beef, salmon and vegetarian varieties — served with creamy mashed potatoes and vegetables.

# Sharp's BBQ

# 83 Monroe Ave. NE, Piedmont | (405) 883-6081

Located in an unassuming building where diners order at the window, this joint specializes in pecan-smoked ribs, brisket and pork. Everything is made using family recipes, and the tantalizing specialty sides include pork belly candy bites, coleslaw and potato salad. For the ultimate indulgence, order The Wildcat: a sandwich made with a choice of meat along with slaw and provolone cheese.

# Shuff's Main Street Grill



# 112 W. Main St., Jones | (405) 399-3565

Juicy burgers, patty melts and a variety of sandwiches can all be found at this popular local spot. Diners can sate lunchtime cravings with crispy sides like onion rings and tater tots fried to golden perfection. In addition to serving a full breakfast daily, the restaurant also specializes in mouth-watering desserts like German chocolate cake or banana cream pie.

# Sid's Diner



# 300 S. Choctaw Ave., El Reno | (405) 262-7757 sidsdinerelreno.com

When diners see the red awning out front, they know they've arrived at this popular spot. Entrées include the famous fried onion burgers and coneys with Sid's own Coney Slaw, which is so popular that it's sold by the jar. Sides include perfectly crispy fries, onion rings and bacon. Round out an indulgent meal with a peanut butter chocolate shake.

# Signature Grill

# 1317 E. Danforth Rd., Edmond | (405) 330-4548 signaturegrilledmond.com Reservations recommended.

An upscale, intimate atmosphere and delicious cuisine make this a beloved date night destination. Diners will love the duck breast, which is pan-seared and served with a pomegranate and cherry port wine reduction, and the beef tenderloin, which is topped with bleu cheese and a Cabernet Sauvignon wine reduction.

# Simply Falafel [



# 343 S. Blackwelder Ave., Edmond | (405) 341-4646 simplyfalafelok.com

Gyros filled with slow-cooked lamb, beef shish kabobs and spicy hummus are among the Mediterranean delights found at this casual spot. Owner and Syrian native Magid Assaleh uses old family recipes to prepare the fresh, delicious cuisine, including the namesake falafel. For the uninitiated, the dish features fresh-ground, seasoned chickpeas that are fried to perfection. A variety of gluten-free, vegetarian and vegan options are available.

# Stray Dog Café i

# 6722 NW 39th Expy., Bethany | (405) 470-3747

Each meal starts off with a bowl of popcorn at this downtown spot, and the fun doesn't stop there. Diners can choose from a variety of creative hot dogs, with options that include the Chili Mac Dog and the Tabouli Dog, or enjoy one of the tasty burgers or sandwiches. The daily specials — especially Catfish Friday — are also a hit.

# Tacos Don Nacho

# 3721 S. Council Rd., Oklahoma City | (405) 745-2550

Plopped among industrial buildings in the city's outskirts, this Mexican restaurant seems to be busy all day. Baskets of fresh-fried chips and salsa precede entrées like the forearm-sized wet burrito and popular Taco Rico plate — carne asada topped with avocado slices and vegetables and accompanied by beans, rice and homemade tortillas.

# Tammy's Round-Up Café



# 1025 Broadway, Davenport | (918) 377-2230 tammysroundupcafe.com

Everything's made from scratch at this café that's become both a gathering place for locals and a popular Route 66 stop. Owner Tammy Warden has created a down-home vibe, with Mother Road and music memorabilia filling the walls. The menu is filled with dishes made from her mom's time-tested recipes, including chicken-fried steak, fried catfish and aged, hand-cut rib eyes.





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From our food choices to our decor, we feel like we have achieved our goal! The first thing people notice is one of our signature appetizers, the fried deviled eggs! Then the choices for the main course don't disappoint with our bison burger, chicken fried steak, bone-in pork chop, ribeye and the classic Okie Burger.

10 WEST MAIN ST. SUITE 165, YUKON 73099 | 1036 EAST STATE HIGHWAY 152 SUITE 112, MUSTANG 73064 405-494-9870 | FIND US ON FACEBOOK AND INSTAGRAM: @THELOKALYUKON

# Tarahumara's Mexican Café and Cantina

# 702 N. Porter Ave., Norman 1 (405) 360-8070

This café features authentic dishes focused on the cuisine from the state of Chihuahua, Mexico. The extensive menu includes tasty options like the Carnitas de Puerco: charbroiled and marinated pork tips topped with bell peppers, onions and diced tomatoes. A spacious, partially covered patio and generously portioned frozen margaritas make the restaurant a hit during the warmweather months.

# Taste of Soul Giant Egg Roll



# 4605 SE 29th St., Del City | (405) 677-5820

What began as a sought-after food truck has expanded to include a brick-and-mortar location that puts soul in every plate. The oversized namesake egg rolls come with traditional fillings or varieties like Okie cheesesteak, cheeseburger, chicken bacon ranch and sausage or bacon with hash browns and cheese. Plus, there's a special variety offered every month. Fried catfish, wings and waffles with sides of okra, fried corn and fries will quell the hunger.

# Tasty Burger |



### 15924 SE 29th St., Choctaw | (405) 390-3663

Open since 1976, this place certainly lives up to its name. The fried onion burger is a favorite, and so is the Hickory Burger, which features shredded cheese, hickory sauce, pickles, mayo and onions. Diners also brag about the hand-cut fries and crispy, homemade potato chips.

# Thai Kitchen

# 327 Dean A. McGee Ave., Oklahoma City | (405) 236-0229 thaikitchenokc.com

This no-frills establishment dishes up consistently delicious curries, stir-fries, pad Thai and other noodle combinations. The weekday lunch buffet brings in the downtown work crowd, but diners also can order off the menu at lunch or dinner. The dinner menu offers appetizers like cheese rolls with diced green and red peppers and samosas, plus chef's specials like crispy catfish and spicy traditional soups.

# The Black Raven Pub I



# 1878 Church Ave., Harrah | (405) 443-3041 blackravenirishpub.com

Fish and chips? Check. Guinness on tap? Check. Craic? Check. Everything needed for an Emerald Isle dining experience is here. An order of Scotch eggs followed by a traditional Cottage Pie will have diners feeling like they've made a trip across the pond. Make sure to leave room for a lovely dessert like the Irish bread pudding with whiskey caramel sauce.

# The Butcher BBQ Stand



# 3402 W. State Highway 66, Wellston | (405) 240-3437 butcherbbgstand.com

Levi Bouska, owner of this wildly popular Route 66 stop, grew up working in his family butcher shop and on the competitive barbecue circuit with his dad, whose team repeatedly won top international awards. Burnt ends, rib slabs, hot links and other tender-smoked meats are served with sides that include apple pie beans, mac and cheese, coleslaw and pasta and potato salads. This eatery, open only



# The Chicken Shack



212 E. State Highway 66, Arcadia 18725 State Highway 66, Luther | (405) 277-5020

# The Lumber Shack

# 1859 Tim Holt Dr., Harrah | 405-347-9176

At this restaurant, diners can order whole or half chickens, wings, strips and even gizzards that are slathered with a choice of ten sauces. Frying them in a pressure cooker — known as broasting — is what makes the chicken and pork chops so crispy and yet so tender. Patrons also can feast on smoked tri-tip with country favorites like okra, beans, coleslaw, potato wedges, fries and onion rings.

# The Collective



# 308 NW 10th St., Oklahoma City | (405) 724-7688 thecollectiveokc.com

Indecisive diners will appreciate this one-stop medley of options with everything from cheesesteaks to tacos to Hawaiian cuisine. A centrally located bar and plenty of indoor and outdoor seating make this a fun stop any time of year. Cocktail lovers won't want to miss \$5 Mule Mondays.







1309 South Agnew 1st Light South of I-40 405.236.0416

CattlemensRestaurant.com **OPEN 6AM EVERY DAY** 

# The Diner



# 213 E. Main St., Norman | (405) 329-6642 thedinerofnorman.com

For more than 100 years, a restaurant's operated out of this Main Street building. The current incarnation specializes in chili and Tex-Mex cuisine. In 2017, it even received a makeover from Food Network's "American Diner Revival." The breakfast crowd loves the chicken-fried steak and the Eggarito — a breakfast burrito that's stuffed with scrambled eggs, green chiles and cheese, then smothered with more cheese and ranchero sauce.

# The Farmer's Daughter Market



# 302 N. Broadway St., Tecumseh | (405) 598-2683

This quaint dining and shopping destination focuses on tasty home-cooking, antiques and urban farmhouse décor. Its café features fresh sandwiches, salads and hearty soups like the brisket stew. There's also barbecue, and a bakery offers tasty cakes and other treats daily. The early morning crowd can feast on biscuits and gravy or a fluffy quiche.

# The Lokal



# 10 W. Main St. Ste. 165, Yukon | (405) 494-9870 1036 E. State Highway 152 Ste. 112, Mustang | (405) 806-5019 thelokalyukon.com

The folks at this restaurant call their food modern Okie cuisine. The menu is made up of classic Southern dishes with a little twist like their signature deviled eggs, which are lightly breaded and fried, and the meatloaf, which features bison meat and is bacon-wrapped. There's a wide variety of craft beer available, including many Oklahoma-brewed options, along with a selection of wines and cocktails.

# The Mule



# 1630 N. Blackwelder Ave., Oklahoma City | (405) 601-1400 16 S. Broadway Ave., Edmond | (405) 471-6853 themuleokc.com

Cheese steals the show here in an array of over-the-top sandwiches. Perennial favorites include the Macaroni Pony — mac and cheese, pulled pork and pickles on jalapeño cornbread — and the French Dip Sandwich, with roast beef, Swiss and horseradish mayo, topped with crispy onion strings and served on a baguette with a side of au jus. Make room for Okie poutine, bacon cheese fries and fried cheese curds. Eight variations of Moscow mules ensure something sweet to wash it all down.

# The Press



# 1610 N. Gatewood Ave., Oklahoma City | (405) 208-7739 thepressokc.com

This Plaza District favorite dishes up a bevy of comfort foods in a bright, inviting space with ample patio seating, cocktails and craft beer. Short rib pot roast, a chicken-fried ribeye, smothered waffle fries, buffalo chicken mac and cheese and candy apple pork belly offer a modern take on classic diner meals. Daily brunch offerings include chilaquiles, biscuits and gravy, and a spicy bowl of shrimp and grits topped with andouille sausage, bacon and brown Cajun gravy.

# The Ranchers Club

# H103 Student Union, Stillwater | (405) 744-2333 theranchersclub.com

Beef rules at this upscale restaurant located at The Atherton Hotel on the Oklahoma State University campus. Prime steaks or entrées like rack of lamb and sweet chili-glazed salmon pair perfectly with a healthy selection of wines and spirits. Appetizers like crab cakes, charcuterie, and Candied Bacon Clothesline — thick-cut strips of candied bacon infused with rosemary and served on a mini-clothesline - pave the way for the main courses to come.



The Ranchers Club Stillwater



# The Red Cup

3122 N. Classen Blvd., Oklahoma City | (405) 525-3430 theredcupokc.com

Coffee lovers and vegans find cozy comfort at this local institution. Breakfast, which is served all day, includes decadent dishes like Loaded Toast — two slices of toasted marbled rye covered with cashew cream cheese, tofu scramble, hummus, avocado, pico de gallo, greens, lemon vinaigrette and jalapeño aioli. Sandwiches, burgers, soups and entrées like Frito chili pie and a burrito smothered in green chile and cashew cheese sauces further prove that vegan eating is anything but limited.

# The Sushi Bar

1201 NW 178th St. Ste. 123, Edmond | (405) 285-8484 6432 W. Memorial Rd., Oklahoma City | (405) 470-8123

This spot is one of the metro area's most popular places to get sushi and sashimi. Fresh fish is flown in weekly, and quite a wide variety of cooked and fresh rolls are available. There's even a gluten-free portion of the menu, and both locations offer a full bar.





# Theopolis Social Club



# 419 E. Main St., Shawnee | (405) 788-4404

With its opening in 2019, this cozy but classy restaurant brought a fine-dining experience to downtown. The menu changes seasonally to accommodate for locally sourced produce, but fresh-made soups, a charcuterie board and hand-cut steaks are among the year-round favorites. There's a full bar with an extensive wine list, craft cocktails and locally brewed beers.

# Toby Keith's I Love This Bar and Grill

# 310 Johnny Bench Dr., Oklahoma City | (405) 231-0254 tobykeithsbar.com

Down-home classics like chicken-fried steak, handcut pork chops and smoked prime rib fill the menu at country singer Toby Keith's restaurant in the Bricktown Entertainment District. Memorabilia from Keith's career lines the walls of the massive facility, which frequently hosts live music.

# Tokyo Japanese Restaurant

# 7516 N. Western Ave., Oklahoma City | (405) 848-6733 tokyookc.com

Open since 1987, this cozy restaurant offers traditional Japanese cuisine and a full assortment of sushi and sashimi, along with a huge selection of sake. The lunch bento boxes are popular; diners can choose two meats, and each box is served with miso soup, steamed rice and fried gyoza (a type of Japanese dumpling).

# Tokyo Pot I



# 108 W. 10th Ave., Stillwater | (405) 372-8898 Reservations recommended.

Tucked into an unassuming building just off Main Street sits this transportive, dinner-only restaurant. The food is served Japanese hot-pot style, letting diners cook thin slices of rib eye, lamb and other meat in two bowls of broth, one spicy and one sweet. The staff makes the experience a fun one as they carefully guide diners through the process.

# Toledo's Mexican Grill

# 32 W. Armstrong Dr., Mustang | (405) 256-6023

Authentic Mexican fare dominates a menu that promises to have something for everyone. Diners can start with La Botana, an appetizer of fried jalapeños and onions with fried potatoes, lettuce, tomato and avocado slices. Dine on the spicy side with the Camaron a la Diabla — 12 shrimp with grilled onions and jalapeños simmered in Chipotle Chile Rojo.

# Van's Pig Stands

The R&J Lounge



717 E. Highland St., Shawnee | (405) 703-3000 ext. 1 3815 N. Harrison St., Shawnee | (405) 703-3000 ext. 3 1991 Tower Dr. Ste. A, Moore | (405) 703-3000 ext. 4 320 N. Porter St., Norman | (405) 703-3000 ext. 2 2234 N. Green Ave., Purcell | (405) 703-3000 ext. 5 pigstands.com

Since the business started in Shawnee in 1930, hungry Oklahomans have been feasting on the hickory-smoked ribs, brisket and Pig Sandwiches, which feature chopped pork topped with a house-made relish. The sauces and rub are so popular that they're available for sale online.





333 W. Sheridan Ave., 49th and 50th floors, Oklahoma City (405) 702-7262

vastokc.com

Reservations recommended.

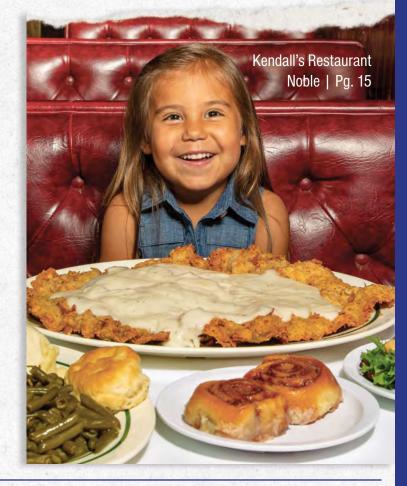
This chic restaurant resides on one of the top floors of the Devon Tower — downtown's tallest building — affording guests stunning panoramic views. The food is also a sight to behold — and taste. The menu features a creative mix of new American favorites, many made using locally or regionally sourced ingredients.

# VII Asian Bistro

2900 N. Classen Blvd. Ste. G, Oklahoma City (405) 604-2939

viiasianbistro.com

Open since 2013, this spot features Chinese cuisine and a wide range of Vietnamese noodle soup dishes. It's known for having some of the best pho in the city's vaunted Asian District; it's made using broth that's slow cooked for 12 hours. The most popular dish is the Tái Chín, more commonly known as the P11, which features eye round steak and lean brisket. There's even a vegetarian pho option.





# Sweel Successes

From selfie-ready shakes to classic cocktails, these 10 Central Oklahoma spots let guests indulge a little:

# Dolci Paradiso

17 E. Fifth St. Ste. 101, Edmond | (405) 216-3538 10740 S. May Ave. Ste. 116, Oklahoma City | (405) 254-5070

# Domenico Coffee & Dessert Bar

1332 W. Memorial Rd. Ste. 103, Oklahoma City | (405) 608-2212 domenicookc.com

# Ganache Patisserie

13230 Pawnee Dr. Ste. 114, Oklahoma City | (405) 286-4068

# Missy's Donuts, Bakery & Deli

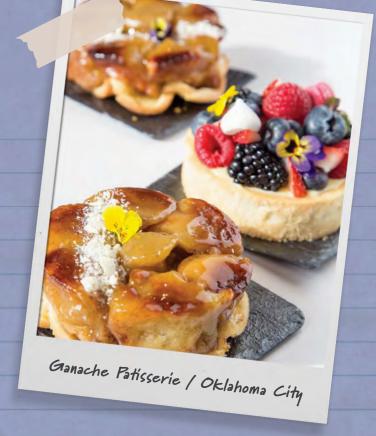
2323 E. Noble Ave., Guthrie | (405) 293-9530 1122 N. Wentz St., Guthrie | (405) 260-0603 missysdonutsbakerydeli.com

and an assortment of yummy cake donuts make this a

### Not Cho Cheesecake

3934 N. College Ave., Bethany | (405) 782-0880

### Pie Junkie



# Roxy's Ice Cream Social

1732 NW 16th St., Oklahoma City | (405) 521-1300 6150 NW Grand Blvd., Oklahoma City | (405) 521-1300

Sweet, homemade ice cream and bright, colorful decor

# Rusty's Custard Factory

301 E. Main St., Norman | (405) 310-5050

known as Rusty's Frozen Custard — in 2001.

# The R&J Lounge & Supper Club

320 NW 10th St., Oklahoma City | (405) 602-5066 risupperclub.com

mid-20th century, this lounge focuses on classic

# The Jones Assembly

901 W. Sheridan Ave., Oklahoma City | (405) 212-2378 thejonesassembly.com

# Waffle Champion



1212 N. Walker Ave. Ste. 100, Oklahoma City (405) 525-9235

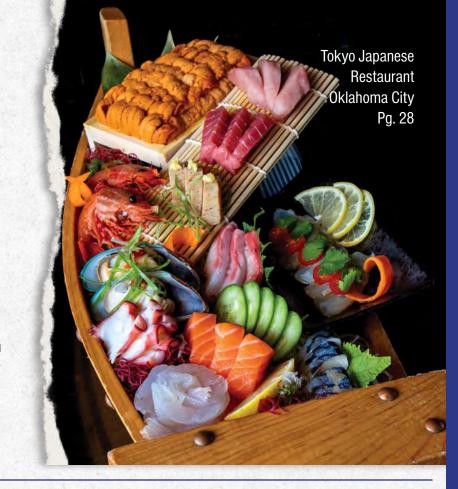
### wafflechampion.com

On weekends, lines for this breakfast-centric eatery wrap around the building. Thick, fluffy waffles are the name of the game, and they come with savory fillings like bacon and eggs, migas, and fried chicken with leeks and spicy honey. Or guests can opt for sweet varieties like s'more, raspberries and cream, cinnamon roll and French toast. Gluten-free waffles are available, along with smoothies, salads, avocado toast and coffee.

# Zarate's Latin Mexican Grill I



706 S. Broadway Ave., Edmond | (405) 330-6400 Whether they're looking for Tex-Mex enchiladas and burritos or Venezuelan pabellón — shredded beef roast simmered in wine and adobo sauce diners will find a dish to suit every taste on this multinational menu. Comfort foods like banana leaf-wrapped tamales, Argentine chimichurri salmon and Brazilian barbecued chicken are served alongside Jamaican jerk chicken, Cuban pork chops and a variety of saltados.



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Pauls Valley . Ada

# Dining in

# SOUTH Suprum SOUTH SUPRUM CENTRAL

A stroll through the quaint downtowns and lakeside communities of this region reveals charming breakfast spots, time-tested barbecue joints and a few spots to kick up your heels after dinner.









# Aldridge Coffee Shop

# 200 S. Broadway Ave., Ada | (580) 332-5816

This charming downtown diner specializes in large portions, friendly service and meals just like grandma used to make. Chicken-fried steak, cheese omelets and bacon and eggs are among the breakfast favorites. Lunch options include burgers, chicken tenders and hot and cold sandwiches. No matter what meal they've got in mind, diners will be tempted by the massive, fresh cinnamon rolls on display at the counter.

# Anchor 'N Restaurant



# 14584 Arrowhead Point Rd., Kingston | (580) 564-2536 buncombecreek.com

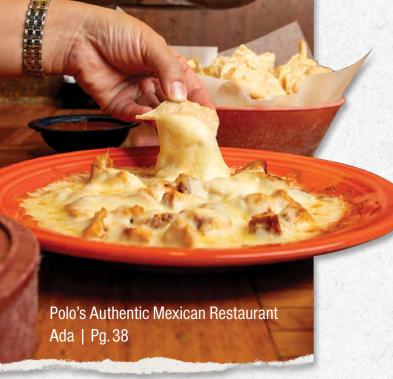
Around since the 1950s, this Lake Texoma mainstay is part of Buncombe Creek Resort Marina, a hotspot for locals and vacationers. The early morning crowd loves the Slop, a mix of hash browns, sausage, eggs, onions and jalapeños that's topped with cheese and fried on the griddle. Breakfast burritos and omelets are also popular. For lunch, the kitchen staff churns out cheeseburgers, chicken strips, catfish and other classics.

# Bedré Cafe



# 14 W. Muskogee Ave., Sulphur | (580) 622-8020 artesianhotel.com

Part of The Artesian Hotel complex, this fun café offers the charm of a '50s malt shop and a menu filled with yummy sandwiches, wraps, salads and a soup of the day. Coffee and espresso drinks are also available, but it's the desserts that have visitors drooling — treats like hand-dipped ice cream, sundaes, shakes and floats. There's also a wide selection of Bedré Fine Chocolate, a Chickasaw Nation-owned line of gourmet chocolate produced in nearby Davis.



# Bob's Pig Shop



Since 1933, locals have feasted on the famous Pig Sandwich, which is heaped high with shredded white pork and topped with a house-made pickle relish that has some kick to it. The barbecue joint is far from a one-trick pony, though. In addition to tasty ribs and brisket, it's also known for its Mexican dishes. Those who stop by on a Friday can order a plate of tender, juicy smoked prime rib served with fresh-ground horseradish.

# Cafe Alley



# 126 A St. NE, Ardmore | (580) 223-6413

Visitors to this warm, inviting restaurant will find a selection of expertly grilled steaks and fresh seafood, along with extensive drink and dessert menus. Guests rave about the carrot cake. The thick slices feature a rich icing topped with chopped pecans and drizzled with caramel.

# Casa Romo Cocina Mexicana

# 120 W. Main St., Ardmore | (580) 224-9526 casaromo.com

This downtown spot features delicious Mexican cuisine. Diners can feast on yummy quesadillas, sizzling fajitas or homemade tortilla soup. There's even a lunch buffet on weekdays. Most of the menu is gluten free, and vegetarian options are available. The restaurant also offers a full bar, and the expertly made margaritas and swirls are popular.

# Fat Bully's by the Lake

# 3133 Chickasaw Trl., Sulphur | (580) 622-5616

Thick, juicy burgers and a fun atmosphere make this motorcycle-themed joint just west of Lake O' The Arbuckles a hit. Big eaters can take on the Death by Meat, which features a half-pound patty,

bacon, pulled pork, brisket and American cheese. The carnivorous concoction is topped with barbecue sauce and served on a brioche bun. The patio is a great place to unwind with a beer or mixed drink, and the restaurant frequently hosts

# Fireside Dining |



live music during the summer months.

# 2256 Lodge Rd., Ardmore | (580) 226-4070 fireside-dining.com

Tucked away in the trees just west of Lake Murray, this cozy yet elegant restaurant specializes in steaks and seafood. Diners can start with a plate of stuffed mushrooms and a salad with house-made dressing, then move on to slow-roasted prime rib, fried catfish or grilled pork chops smothered with tangy cherry mustard sauce. The restaurant is only open on Friday and Saturday.

# Folger's Drive In



# 406 E. Main St., Ada | (580) 332-9808 Cash only.

Some of the best burgers around are served up at this downtown lunch counter inside a tiny rock building. The place has been going strong since 1935, and it specializes in old-fashioned hamburgers with buns that are expertly toasted on the griddle. Hot dogs and grilled cheese sandwiches are also on the menu, and regulars rave about the hand-cut fries.

# Gonzalez Mexican Restaurant



110 N. Kemp Ave., Tishomingo | (580) 371-0102 202 S. Broadway St., Coalgate | (580) 927-9191 102 N. Dean A. McGee Ave., Wynnewood | (405) 251-5060 211 SE Second St., Lindsay | (405) 756-1515

Fast, friendly service and a variety of lunch specials make this a popular stop for locals, who can't get enough of the flavorful salsa, tasty tacos and sizzling fajitas. The best-known dish is the El Molcajete, a shareable entrée that's served over an open flame in a stone molcajete dish. El Molcajete includes chicken, beef, shrimp, nopales, monterey cheese and chorizo on a bed of grilled onions.

# Gringo's Mexican Grill & Cantina



# 12530 Little Rd., Kingston | (580) 564-7875

Guests will find sizzling hot fajitas and cold, refreshing margaritas at this restaurant in Enos, a small community just outside Kingston — and just a few minutes' drive from the shores of Lake Texoma. Regulars love the salsa, which is made fresh daily. There are a wide variety of Tex-Mex favorites on the menu, including many vegetarian options.

# McGee's Café



# 140 W. Main St., Stratford | (580) 759-2096

This downtown café serves a wide selection of comfort food that keeps locals coming back. Biscuits and gravy, made-to-order burgers, fried catfish and chicken-fried steak are all favorites. For those looking for lighter fare, there are a variety of salads, sandwiches and wraps. Daily lunch specials include hearty options like meatloaf, Salisbury steak and chicken and dumplings.







# Mimi's Restaurant

# 117 W. Paul Ave., Pauls Valley | (405) 238-2503

Breakfast is a big deal at this downtown spot that's been home to a restaurant since the 1950s. Massive buttermilk pancakes, omelets and fresh-baked biscuits and gravy are among the crowd-pleasing entrées.

For lunch, there's chicken-fried steak, burgers, salads, sandwiches and more. Regulars swear by the egg custard pie for dessert.

# Ole Red



# 214 W. Main St., Tishomingo | (580) 257-2217 olered.com/tishomingo

Guests can dine, dance and shop at this complex created by the town's most famous citizen, country singer and "The Voice" coach Blake Shelton. The menu's filled with Oklahoma mainstays like chicken-fried steak, fried catfish, burgers and cobbler. Creative drink options abound, including the B.S. Bloody Mary, which can be served in a mason jar and is garnished with fried chicken, peppers and a Slim Jim (no, really). Several Team Blake alumni have performed at The Doghouse, an adjoining

venue and dance hall. Shelton himself has even taken the stage a few times.

north of the Red River. The fish is farm-raised and fried in peanut oil, giving it a fresh taste and perfectly crispy texture. Diners are served an elaborate setup that includes hush puppies, fresh-cut fries, coleslaw and a sweet, tangy green tomato relish. Grilled catfish and steaks are also available.

At Gonzalez Mexican Restaurant (pg. 34)
in Tishomingo, bring
your friends and your appetite and order El Molcajete — a volcanic rock bowl filled with fajita chicken, beef and shrimp, chorizo, nopales, guac and more — that comes to your table on fire!

Gonzalez Mexican Restaurant Tishomingo | Pg. 34

OKLAHOMA WINE TRAILS APP

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#### Ollie's Juke Joint im



#### 4030 Enos Rd., Kingston | (580) 745-5783

Cajun flavors abound at this joint that's just miles from Lake Texoma. Gumbo, fried catfish and jambalaya are all favorites, as is the Gator Bait — boudin stuffed in a jalapeño and wrapped with bacon. For dessert, there's sweet potato pie and warm buttermilk pie with cinnamon sugar on top. Diners will find an eclectic interior filled with vintage items, music memorabilia and a well-stocked bar, and local musicians often hit the stage on Fridays and Saturdays during the summer months.

#### Papa Gjorgjo



#### 802 E. Main St., Ada | (580) 332-9500

From the signature red sauce to the pizza dough, everything is made fresh daily at this Ada mainstay. Bestsellers include the steaks, the creamy chicken alfredo and the Chicken Ménage Olio, which is blackened chicken topped with vegetables and tossed in capellini noodles. The wood-fired pizza is beloved for its perfectly crispy crust and generously applied ingredients. For those with dietary restrictions, there are cauliflower and broccoli cheddar-crust pies and a lentil bean pasta.

#### Pigskins BBQ



#### 1711 Stone Briar Dr., Ada | (580) 332-3898 pigskinsbbq.net

Whether they're dreaming of a slab of ribs or a plate full of tender brisket, diners can more than satisfy their barbecue cravings at this favorite that also serves up tasty fried catfish. Those in the mood for something sweet should try the Pig and Swiss with a Strawberry Kiss, which features smoked pulled pork, Swiss cheese and strawberry jelly on Texas toast.

#### Polo's Authentic Mexican Restaurant

#### 219 W. Main St., Ada | (580) 332-0333

Tasty Tex-Mex has made this restaurant a downtown staple. The sizzling fajitas are popular, as is the Chile Verde, which features spicy pork topped with Monterey jack cheese, chile verde sauce and served with rice, beans and fresh-made flour tortillas. The generously sized margaritas are also a big hit.



#### Punkin's BBQ & Catfish Restaurant

#### 1911 W. Grant Ave., Pauls Valley | (405) 238-2320

As one might expect from the name, this restaurant serves top-notch barbecue and fried catfish. Those aren't the only tasty dishes to be found, though. Steak and hamburgers are also favorites, and the folks in the kitchen don't skimp on the sides, serving hand-cut fries and perfectly seasoned pinto beans. Diners can even spice up their meal at the self-serve pickle bar.

#### **Scout Market**

## 333 W. Main St. Ste. 120, Ardmore | (580) 319-4620 scout120.com

This breakfast and lunch spot serves a variety of healthy items that are made to order along with grab-and-go options. Pastries, breakfast burritos and coffee are among the early morning options, while the lunch crowd can choose from sandwiches, salads and flatbreads. For dessert, there's pie, cakes, sorbet and gelato — and Friday is cupcake day.

 $Th_{a}$ 

# FLOWER SHOP

We are a Winery & Pizzeria that got our start in a converted flower shop located in the heart of downtown Yukon. With a second location now open in Chickasha, we make all of our wines in house and craft our pizzas from scratch at both locations. If you are looking for an area to bring your family, friends, or fidowe have the place for you! Chickasha & Yukon both sport incredible patio spaces that sometimes play host to local musicians and artists. We also offer a large selection of local craft beers, which is always a refreshing hit!

flowershopwinery.com



#### Smokin' Joe's Rib Ranch



#### 3165 Jollyville Rd., Davis | (580) 369-2818 smokinjoesribranch.com

A slab of ribs, a half chicken, pork tenderloin and sliced brisket are just a few of the smoked delights diners can choose from at this much-loved barbecue joint. Those who visit on a Friday or Saturday can even sink their teeth into a 16-ounce smoked rib eye.

#### Springs at the Artesian

#### 1001 W. First St., Sulphur | (580) 622-8104 artesianhotel.com

#### Reservations recommended.

Located inside the elegant Artesian Hotel, this restaurant specializes in high-end, Southerninspired dishes that are beautifully presented and served in generous portions. Diners rave about the crispy fried green tomatoes, which are topped with arugula and tossed in a remoulade sauce and light vinaigrette. The meatloaf, chicken pot pie and country-fried steaks are also big hits, as are the wine selections and specialty drinks.

#### Ten Star Pizza



#### 109 E. Main St., Ardmore | (580) 226-0101 tenstarpizza.com

"Fresh" is a word diners use often as they brag about this downtown pizza spot. Each pie is made to order and piled high with ingredients, and the crust and sauce are made fresh daily. The Old Blue, which is loaded with pretty much every meat and vegetable in the kitchen, is a customer favorite. The paninis and salads are also popular, and so are the tasty cheesecake desserts.

#### the taste by Chef Rodney



#### 217 W. Main St., Marietta | (214) 543-6739 thetastebychefrodney.com

Chef Rodney Washington and his wife, Rochel, want people to feel at home in their restaurant. Thanks to a friendly staff, laid-back atmosphere and tasty dishes that change frequently, most diners would consider that mission accomplished. One constant of the menu is the OMG Burger, which has brisket au jus poured over the top and is served with crispy, house-made potato chips. Rochel's sister, Denice, handles the restaurant's desserts, which include cakes, pies, strawberry torte and the signature bananas foster pudding.

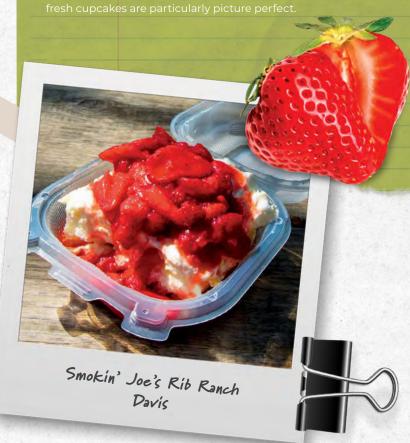
# Something Sweet

From chocolate fresh out of the factory to strawberry-topped delights, here are five places to try South Central Oklahoma's most unforgettable treats:

#### Amber's Sweet Shoppe

514 W. 12th St., Ada | (580) 310-8035

as Instagrammable as they are tasty. The moist,



#### Two Frogs Grill



#### 2646 W. Broadway St., Ardmore 1 (580) 226-3764 twofrogsgrill.com

The heart of rock and roll still beats strongly at this restaurant just off Interstate 35. Autographed guitars and rare photos of music legends fill the walls, and there's a large bar area and a stage. There's a definite Cajun influence to the cuisine, which includes a ton of crawfish, catfish and other seafood, but even the pickiest eaters will find something on the wide-ranging menu — like maybe a rack of baby-back ribs or a rib eye.

#### Arbuckle Mountain Fried Pies

4145 U.S. Highway 77, Davis | (580) 369-7830 arbucklemountainfriedpies.com

Just off Interstate 35 sits command central for one of Oklahoma's most beloved desserts. The delectable, half-moon-shaped pastries come in more than 20 flavors, including fruity, cream-filled and savory options.

#### Bedré Fine Chocolate

37 N. Colbert Dr., Davis | (580) 369-4200 bedrechocolates.com

Travelers in need of a sweet snack can swing by the factory shop for melts, candy bars or chocolate-covered gummy bears.

#### Smokin' Joe's Rib Ranch

See page 40

Only found at the Davis location, the Strawberries on a Cloud dessert features a pillowy soft pastry smothered with sweet berries.



#### The Dew Drop Inn

201 Caddo St. NE, Ardmore
Guests can snag a spot at the bar and enjoy an
Old Fashioned, a glass of wine or one of the othe
carefully crafted drinks.

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From schnitzel to sushi, flavors from around the world can be found in this rugged region. But it's also home to plenty of the Route 66 diners, rustic steakhouses and catfish joints that are among the hallmarks of Oklahoma cuisine.

Mutti's German Restaurant Lawton | Pg. 46



#### **Backdoor Steakhouse**

#### 400 S. Zinn Ave., Blair | (580) 563-2000 backdoorsteakhouse.com

Folks drive from all around for this restaurant's high-quality steaks, friendly staff and rustic Western atmosphere. The fried catfish and chicken-fried steaks are popular, and there are some intriguing appetizers: the Wood Chips — baked potato slices loaded with cheese, bacon, chives and jalapeño slices — and a Bloomin' Onion that's served with a secret petal sauce.

#### Big Belly Deli 1



#### 407 W. Main St., Marlow | (580) 756-4341 bigbellydelimarlow.com

Fresh, high-quality ingredients set these sandwiches apart. The deli earns rave reviews for favorites like the Italian, which is loaded with capicola, salami and pepperoni, and The Original BBD, which features ham, smoked turkey and bacon on wheatberry. The weekly specials, which can be as decidedly non-deli-like as meatloaf or enchiladas, are also a big hit. There's also a freezer filled with take-and-bake items.

#### Bill's Fish House

#### 3545 State Highway 79, Waurika | (580) 228-2372 billsfh.com

Located less than a mile from the Oklahoma-Texas border, this restaurant has been serving up its famed catfish baskets since 1962. The fish is farm-raised, hand-breaded and available in thick or thin slices. and it's served with homemade tartar sauce. Diners can also feast on stuffed shrimp, deep sea scallops, oysters and other seafood along with Southern favorites like chicken tenders, calf fries and onion rings.

#### Burgess Grill



#### 617 SW C Ave., Lawton | (580) 355-7473 Cash only.

Since 1962, Lawton residents have packed this downtown restaurant for hearty breakfasts, some of the best burgers around and big slices of made-fromscratch pies. Regulars love the Hodgepodgeburger, which is piled high with bacon, guacamole, grilled mushrooms and onions and four kinds of cheese.



#### Cali Burrito i



514 SW 10th St., Lawton | (580) 595-7257 1206 N. U.S. Highway 81 Ste. 18, Duncan | (580) 786-5072 caliburritoexpress.com

Guests need to bring their appetite when they stop by this spot. The massive burritos are bursting with flavor, and the fast, efficient service makes it a perfect destination for a quick lunch or dinner. Quesadillas, tacos, tamales and the popular California Fries — french fries loaded with meat, guacamole, sour cream, pico de gallo and cheese — round out the menu.

#### Country Dove Gift & Tea Room



#### 610 W. Third St., Elk City | (580) 225-7028

This lunch stop and gift shop charms guests with its warm, inviting atmosphere, cute decor and tasty sandwiches and soups. Each meal comes with a square of the signature lemon jello, which is much thicker and creamier than typical iterations of the treat. Diners rave about the chicken avocado sandwich and the creamy French silk pie.

#### DiCintio's Pizza Cucina



#### 224 W. Main St., Marlow | (580) 756-4104

This comfortable downtown restaurant specializes in authentic New York-style pizza, which is available by the slice or as a whole pie. Diners love The Don, which features four types of meat and vegetables, and The White Pizza, which is topped with Alfredo sauce and five cheeses: ricotta, pecorino, romano, parmesan and mozzarella.

#### Gangnam Style Korean BBQ

#### 1915 NW Sheridan Rd., Lawton | (580) 595-9380 gangnamstylekoreanbbg.com

This restaurant serves delicious, authentic Korean dishes like BBQ Bulgogi, a flavorful dish of thinly sliced rib eye meat that's marinated in barbecue sauce. Each meal is served with a grouping of small sides known as banchan, a spread that includes fried or steamed rice and traditionally prepared vegetable dishes.

#### Giuseppe's Italian Dining



#### 203 W. Main St., Marlow | (580) 658-2148 giuseppesitaliandining.com

Brothers Tandy Banks and Brandon Floyd grew up eating at DiCintio's Pizza Cucina, and these days they're putting their own spin on Italian food from a restaurant just down the road. Floyd, the chef, has cooked up a menu of traditional and modern Italian dishes. House favorites include the chicken-and-sausage-topped Italian nachos, the pork parmigiana and the Buoni Vicini (Italian for "good neighbors"), which is sautéed chicken breast served with seasonal vegetables.

#### Jigg's Smokehouse



#### 22203 N. Frontage Rd., Clinton | (580) 323-5641 jiggssmokehouse.com

There are quite a few sandwiches available at this Route 66 barbecue joint, but the one they are best known for is the majestic Wooly Burger. Loaded with roughly two pounds of hickory-smoked ham and beef summer sausage, the towering sandwich stands roughly as tall as a person's head. It is topped with mayo, chow-chow relish, cheddar and a sweet barbecue sauce. Travelers will want to grab some of the thick, homemade beef ierky for the road.

#### John & Cook's Real Pit Bar-B-Que I



#### 1310 SW 21st St., Lawton | (580) 248-0036 johnandcooksrealpitbbg.com

This restaurant has been around since the 1930s.

Five generations later, Lonzo Gaines and Troy Certain proudly continue the family tradition of producing some of the area's most delicious barbecue. The crew smokes all the meat in a brick pit, producing fall-off-the-bone tender ribs and juicy brisket. Regulars love to stop by on Friday or Saturday when the smoked half chicken is available.



Big Belly Deli / Marlow Pg. 43

#### Jonny's at Oak Tree

1215 N. U.S. Highway 81 S., Duncan | (580) 255-7010

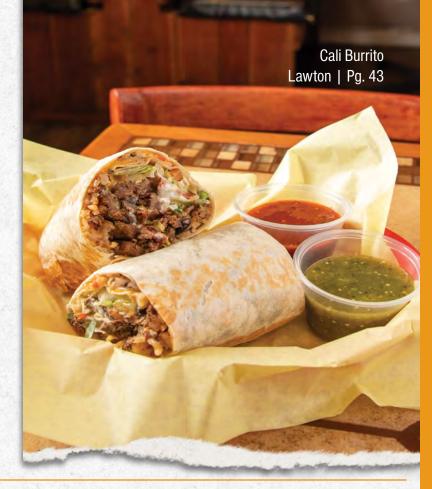
For more than 30 years, locals have been heading to this restaurant for its hand-battered, perfectly cooked chicken tenders, tasty hamburgers and onion rings. The sandwiches and salads are also lunchtime favorites — especially the homemade chicken salad sandwich, which is served on a croissant. The must-try dessert is the fried peaches, which come with a creamy peach dip.

#### Lucille's Roadhouse |



1301 N. Airport Rd., Weatherford | (580) 772-8808 2020 Lexington Ave., Clinton | (580) 275-2800 lucillesroadhouse.com

Guests can enjoy a big dose of nostalgia with their burgers at this Route 66 eatery. The exteriors are built to look like Lucille's Service Station, the classic Mother Road stop that's just a few miles away. The Weatherford restaurant's interior features three distinct areas: a retro diner, a classic steakhouse and a laid-back lounge. The wide-ranging menu features classic American food, including chicken-fried steak, grilled salmon, pork chops and sandwiches.





#### McCollom Market 1



#### 100 W. Fourth St., Hobart | (580) 726-5059

Housed in a quaint, historic drugstore building, this downtown lunch spot specializes in loaded baked potatoes, sandwiches, salads and homemade soups. There's also an espresso bar and a deli meat-and-cheese counter, and the market serves creamy Tillamook ice cream for dessert.

#### McKenzie's Old Fashioned Burger Garage

#### 206 NW Dearborn Ave., Lawton | (580) 353-2025

Customers can no longer get their oil changed at this garage, but they can get a heck of a hamburger. In 2014, owner Les McKenzie turned his grandpa's old auto shop into a restaurant, but he kept the building's cool industrial look and added more car-themed memorabilia. The burgers are thick, juicy and made of fresh, 100 percent Angus beef. There are also sweet treats, including milkshakes, ice cream and Coke floats.

#### Mountain Man's Axe Throwing and Grub

#### 325 S. Main St., Elk City | (580) 799-7186 mountainmanselkcity.com

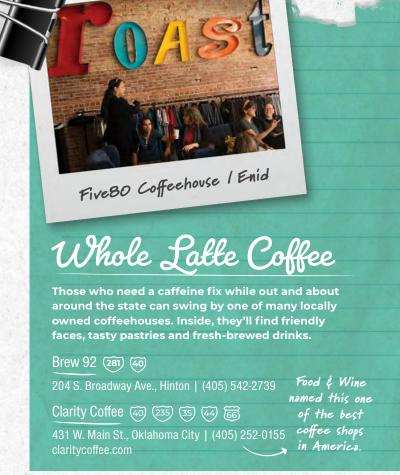
Pizza and axe throwing might seem like an atypical combination, but one visit to this joint will have visitors thinking they're a perfect match. Everyone will get a kick out of the raucous but family-friendly atmosphere, and even the menu will draw giggles thanks to fun pizza names like the pulled pork and gouda-topped Bigfoot Bait. It's best to book axe-throwing sessions in advance, and there are some rules and restrictions.

#### Mutti's German Restaurant



#### 1410 SW Sheridan Rd., Lawton 1 (580) 353-3928

With top-notch sausage, schnitzel, spaetzle, strudel and a wide selection of imported beers, this place has everything diners could hope for from a German restaurant, complete with a festive, friendly atmosphere that will make diners feel at home. Those overwhelmed by the hearty Bavarian goodness might want to try a sampler plate.





Coffee House on Cherry Street 244 444 64 75 412 66

1502 E. 15th St., Tulsa | (918) 779-6137

Elemental Coffee (235) (40) (44) (66)

815 N. Hudson Ave., Oklahoma City | (405) 633-1703 elementalcoffee.com

Five80 Coffeehouse (81) (412) (64)

a nonprofit that focuses 112 E. Randolph Ave., Enid | (580) 233-3483 Hoboken Coffee Roasters (35) (33) (77)

Run by

1901-built

224 S. Division St., Guthrie | (405) 760-3034

Main Street Coffee (35) (77) (199) 108 W. Main St., Ardmore | (580) 226-8222

Opera House Coffee (75) (70) 202 W. Evergreen St., Durant Serve

Outpost Coffee (60) (75) (123)

200 E. Fourth St., Bartlesville | (918) 886-2594

Pink Elephant Coffee and Snow Cones (44) (277) (17)

627 A St., Elgin | (580) 215-3665

The Red Bird Coffee House 66 49

812 W. Main St., Yukon | (405) 467-4067 theredbirdcoffee.com

Topeca Coffee (244) (444) (66) (75) (412) (64)

507 S. Boston Ave., Tulsa | (918) 592-9090 100 E. Second St., Tulsa | (918) 592-1008 110 N. Elgin Ave., Ste. 500 | (918) 895-0112 topecacoffee.com

Note: Icons represent

Coffee House on **Cherry Street** Tulsa









#### Prairiefire Grille



Set in a former train depot built in 1901, this charming restaurant is owned by mother-daughter duo Mary Kilhoffer and Amy Vickers. Vickers says the goal is to combine simple, fresh ingredients to make powerful flavors. Guests rave about the salmon, particularly the grilled salmon salad, which is topped with a raspberry vinaigrette dressing. The apricot chipotle-glazed pork chops are another popular item, as is the four-layer chocolate cake.

#### R&S Drug Store #1



#### 821 W. Main St., Duncan | 580-255-6292 rsdrug.com

This hometown pharmacy has been around since 1945, but it's so much more than just a place to pick up medicine. There's a gift shop area stocked with home decor, toys and kitchen gadgets, and in the back hides an old-fashioned soda fountain with scratch-made sandwiches, hearty daily specials and scrumptious desserts. Among the goodies are colorfully decorated sugar cookies, chocolatecovered strawberries, cake balls and oh-my pies, which have crust on top instead of meringue.

#### Red Boot Grill



#### 1916 SW Lee Blvd., Lawton | (580) 713-5335

The thick, juicy burgers have been drawing a crowd to this restaurant since it opened in 2016. One big seller is the John Wayne Burger, which is loaded with cheddar, egg and bacon and served on Texas toast. The Indian tacos, made with fluffy fry bread, are also a favorite.

Simon's Catch / Elk City Pg 50

#### Riverside Cafe



#### 180 E. Lake Dr., Medicine Park 1 (580) 529-2626

Medicine Park has some of Oklahoma's most picturesque scenery, and there's no better place to take it in than this spot perched right on the edge of Medicine Creek. The café has plenty of rustic charm, with a huge deck and several large trees that grow right through the dining room. The menu features plenty of classic comfort food, including fried catfish, burgers, chicken-fried steak and po' boys.

#### Rockin' H Land and Cattle Co. Steakhouse

#### 116 N. Commercial St., Temple | (580) 342-5100 rockinhtempleok.com

This small-town steakhouse takes its beef seriously, serving up perfectly grilled, hand-cut steaks along with comfort food favorites like chicken-fried steak, fried shrimp and fried catfish. Those in need of a sweet treat will want to try the fried peaches, which are dusted with cinnamon and sugar and served with vanilla ice cream.

#### Roma's Italian Restaurant |



#### 2700 E. State Highway 66, Elk City | (580) 225-8881 romaselkcity.com

Owned and run by a group from southern Europe, this restaurant specializes in fresh, authentic Italian flavors made using old family recipes. Diners can choose from a variety of perfectly cooked pasta dishes or share one of the pizzas, which offer a thin, crispy crust and are loaded with toppings. The restaurant offers a selection of beers and wines, and for dessert, there's tiramisu, cannoli and several types of cheesecake.

#### Sakura

#### 212 E. Broadway St., Altus | (580) 379-4533 sakuraaltus.com

This sushi bar and Japanese-style hibachi grill brought a new flavor to the town's dining scene when it opened in 2013. The menu is extensive and diverse, featuring specialty rolls like the Oklahoma Roll, which has fried lobster, cucumber and fried oyster on the inside. It's topped with crab meat, avocado and tobiko and served with wasabi and eel sauce.

#### Salas Urban Cantina



#### 247 E. Gore Blvd., Lawton | (580) 357-1600 salasurbancantina.com

Various iterations of the Salas family's restaurants have been a go-to for Tex-Mex cuisine since the 1950s. In 2015, owners Julia and Tony Salas moved it into a spacious, modern building, updated the restaurant name and diversified the menu with a few classic American dishes like burgers and pizza. They still sell plenty of the famous tacos, fajitas and margaritas, though.

#### Samurai

#### 2007 NW Cache Rd., Lawton | (580) 591-0035 samurailawtonok.com

With a ton of menu options, beautifully presented food and fresh fish, this restaurant has become a go-to for sushi since it opened in 2016. Those looking for a fun night out can head to the restaurant's hibachi bar, where the staff turns mealtime into an experience.



#### Shorty Bauman's



#### 316 E. Main St., New Cordell | (580) 832-5455

This popular spot specializes in fried onion burgers, an Oklahoma delicacy that involves smashing the onions into the meat while they're cooking. There's a lot more than just burgers on the diverse menu, though, including specialty sandwiches, chicken-fried steak, blue plate specials and a salad bar.



# The Sweeter Side

Here are five of Southwest Oklahoma's most delectable treats:

#### **Cobblestone Creamery**

139 Upper E. Lake Dr. Ste. B, Medicine Park | (580) 529-2911 cobblestonecreameryok.com

With seasonal flavors and mix-in options that range from sprinkles to pretzels to bits of candy bar, this handcrafted ice cream really hits the spot.

#### Life is a Batch Bakery

122 W. Broadway St., Altus | (580) 301-5175 lifeisabatchbakery.com

Loaded display cases hold about any type of cookie guests can imagine — and some they probably hadn't imagined yet. Brownies, cupcakes, cheesecakes, cakes and pies are among the other tasty treats.

#### The Sugar Shack

521 S. Main St., Elk City | (580) 243-2253 thecakeshack.com

Scrumptious sugar cookies, cake balls, fudge and a sweet-and-salty popcorn are among the goodies that keep folks coming back to this bakery.

#### Nice Ice Baby

604 NW Sheridan Rd., Lawton | (580) 699-3600 148 E. Lake Dr., Medicine Park | (580) 529-5600 niceicebabyllc.com

Those in need of a refreshing adult beverage can swing by for a yummy frozen daiquiri, piña colada or hurricane to go — or relax in the lounge.

#### **Cotton Blossom Winery**

109 N. Second St., Marlow | (580) 721-7077 cottonblossomwinery.square.site

With a charming atmosphere and more than 20 varieties of dry and sweet wines, this small-town winery is an ideal spot to gather with friends for a tasting.

#### Simon's Catch

# 19565 E. 1140 Rd., Elk City | (580) 225-8400 simonscatchok.com

Catfish, steaks and shrimp are about all that's on the menu at this restaurant, but what the folks there do, they do well. The all-you-can-eat catfish served family style has developed a loyal following since the restaurant's 1993 opening, but regulars also swear by the rib eye. The green tomato relish that comes with the catfish is so popular that diners can buy a jar of it.

#### Soda Fountain Eatery



#### 108 W. Broadway St., Anadarko | (405) 247-3800

After spending its first 100 years as the town's apothecary, this downtown location started a new life as a bustling lunch spot serving sandwiches, salads, soups, loaded baked potatoes and scrumptious desserts. Regulars love the Triple Beef Sandwich, which includes house-made black pepper mayo, roast beef, bacon, provolone cheese, onions, lettuce and tomatoes. The building still retains its original charm, with a beautiful wood lunch counter and stamped tin ceiling.

#### Strayhouse Kitchen + Coffee



# 118 S. Fifth St., Clinton | (580) 450-2527 strayhouse.coffee

A 100-year-old former lumberyard might not sound like an ideal coffee shop location, but the resulting space has proved to be an irresistible mix of modern and nostalgic. It doesn't hurt that everything's downright delicious. Diners will find fresh salads, soups, bakery items, and, of course, coffee and specialty drinks. The coffee beans are locally roasted by Casual Coffee Roasters, and bags of them are for sale in the store.

#### Tacos 'N' Taters Fajita Grill



#### 112 W. Floral Ave., Frederick | (580) 335-2501

Stints living in Mexico and in United States border towns broadened Greg Henry's knowledge of the breadth of Mexican cuisine. When he returned to his hometown, he created a menu that highlighted the new flavors he'd experienced but also indulged the folks at home's love of potatoes. Locals love his California Steak Burrito, which contains fajita steak, queso, sour cream, cheese and French fries.

#### Taqueria Hernandez

#### 101 N. Hudson St., Altus | (580) 482-2300

This little corner restaurant is a go-to spot for authentic Mexican flavors, including tacos, tortas, fajitas and even horchata, a cinnamon-flavored Mexican rice drink. For dessert, there are tasty mini bundt cakes. Flavors change daily, but frequent ones include the strawberry-topped Tres Leches and Cookies N Cream, which is sprinkled with chunks of Oreo cookies.

#### Tastees Burgers



#### 101 N. U.S. Highway 81, Duncan 1 (580) 252-2558

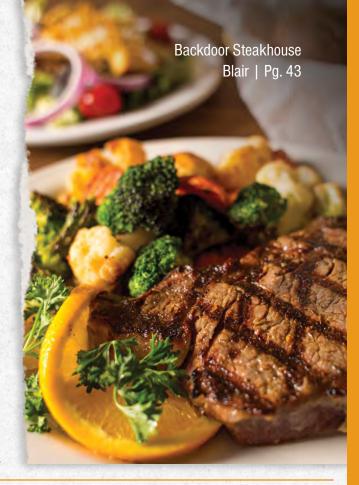
The tiny building that houses this Duncan favorite started out as a Tastee-Freez stand in the 1950s. These days, the folks there serve up made-to-order burgers, salads and sandwiches along with a variety of sides. Hand-cut fries are always an excellent choice, but the crispy onion rings and spicy cheese bites are also popular.

#### The Bar-B-Que Shed



#### 310 N. Washington Ave., Weatherford | (580) 772-6383

Around since 1977, this local mainstay serves tasty hickory-smoked ribs, brisket, pulled pork and more. Regulars love the Kitty's Chicken — bite-size pieces of chicken tenderloin that are breaded and fried. Customers can also buy a bag of house-made beef jerky; four different varieties are available, including teriyaki and jalapeño.



# golden corral

NORMAN, OK 123 N. Interstate Drive TULSA, OK 8144 East 21st Street MUSKOGEE, OK 423 West Shawnee Ave. TULSA, OK 9711 East 71st St. South OKLAHOMA CITY, OK 520 S. MacArthur Blvd. LAWTON, OK 2632 NW Cache Road OKLAHOMA CITY, OK 1501 SW 74th Street OKLAHOMA CITY, OK 1501 S. Sooner Road

# The Only One for Everyone®

Our endless buffet comes with endless possibilities to create your perfect plate. With hand-cut, USDA Top Sirloin, our famous Yeast Rolls, freshly baked cakes and pies, and made-to-order omelets at breakfast, our buffet of over 100 homestyle items has something for your whole family.





# theoldplantationrestaurant.com

This former hotel started its life in the early 1900s, making it one of the oldest buildings in this unique resort town. In 1914, the structure was expanded to three stories, and cobblestones — rounded granite rocks native to the area were added to the exterior. The menu features steak, seafood and classic Oklahoma comfort food; country-fried steak, fried catfish and hamburgers are all customer favorites.

#### The Silver Spoon Kitchen and Bakeshop

#### 529 SW C Ave., Lawton | (580) 357-6800 silverspoonlawton.com

Beautifully prepared dishes, friendly service and an inviting atmosphere make this a popular spot for everything from a middle-of-the-week lunch to a special occasion dinner. The daytime menu features sandwiches, soups and salads, while hand-cut steaks, salmon and pork chops highlight the dinner offerings. The desserts are not to be missed, especially the shortbread-crust cheesecake. Guests can unwind with a specialty appetizer or craft beer at the upstairs lounge.

#### Tribe Pride Pizza



#### 906 Oak Main St., Comanche | (580) 439-6367 tribepridepizza.com

Chicken Alfredo, barbecue chicken and taco pizza are just a few of the more inventive pies at this popular spot that goes far beyond the typical pepperoni and supreme pizzas (although it's got those, too). Hot wings, calzones and pizza rolls are among the other tasty options. Diners can choose between hand-tossed and thin cracker crust.

#### Wayne's Drive Inn



#### 7 SW Sheridan Rd., Lawton | (580) 353-7444 6810 NW Cache Rd., Lawton | (580) 536-9000 waynesdriveinn.com

This Lawton staple has been around since 1950, when World War II veteran Wayne Abshere returned to his hometown and opened a burger bar that eventually gave way to a drive-in. Abshere's son and grandson opened a second location in 2006, and locals keep both spots hopping as they pull in to order old-fashioned burgers, hot dogs, steak fingers, pizza and cherry limeades.









Perfectly seared steaks, farm-fresh spreads and incredible Mexican cuisine are just a few of the culinary delights found in this region, where the dining scene is as diverse as the incredibly varied landscape. Discover Oklahoma featured

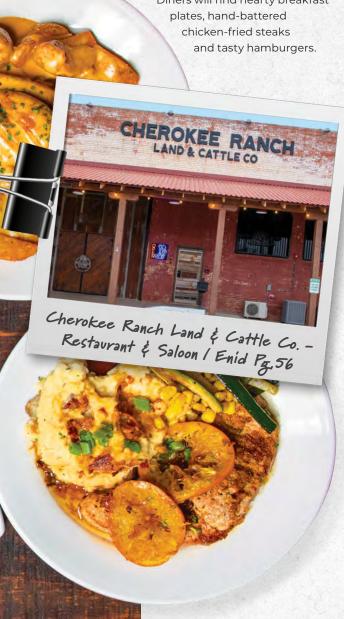
#### Al's Steakhouse

#### 225 E. Main Ave., Woodward | (580) 290-5052

At this restaurant, diners will find an upscale yet warm environment where they can enjoy expertly cooked steaks, seafood and pasta dishes along with classic American dishes like meatloaf and chicken-fried steak. The crab cakes appetizer is a big crowd-pleaser, and so are the tantalizing dessert options, which include limoncello cake and crème brûlée.

#### Blue Bonnet Café

611 E. Main St., Boise City | (580) 544-2844 Classic comfort food is the specialty at this little downtown café that's a convenient stop for those traveling down U.S. Highway 412. Diners will find hearty breakfast plates, hand-battered chicken-fried steaks and tasty hamburgers.





#### Cafe Bahnhof

#### 1725 E. Cecil St., Waynoka | (580) 824-0063 Reservations required.

More than 30 years ago, Dieter Dorner emigrated from Germany and opened a restaurant in the small town he made his new home. Dorner's place draws folks from all around to enjoy traditional food and beers. One standout is the Rahm Schnitzel, a unique take on wiener schnitzel that is smothered with fresh mushrooms, diced onions and a thick cream sauce.

#### Café Garcia

#### 324 S. Grand St., Enid | (580) 237-4775

Sizzling fajitas, carne asada tacos and chimichangas are all top sellers among this café's authentic Mexican fare. The most beloved aspect of the restaurant, though, is probably the salsa bar, where diners can choose a variety of options to dip or douse their food in. There's even a patio with covered tables where diners can watch the downtown action as they enjoy their meals.

#### Callahan's Pub & Grille

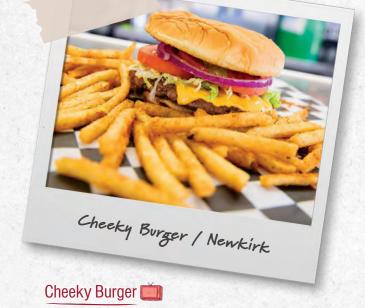
#### 220 N. Independence St., Enid | (580) 242-7299 callahanspublichouse.com

Beers from around the world and dishes that go far beyond typical pub fare make this a top spot for dinner and drinks with friends. The flavorful steaks, authentic fish and chips, cedar plank salmon and Chicken Tikka Masala — made with a rich and creamy tomato curry sauce — are all favorites. The two-story patio lets patrons enjoy downtown views. Only diners 21 and up are allowed.

#### Carlito's Cafe of Woodward

#### 517 Main St., Woodward | (580) 254-2883

Steaks, meatloaf and pork chops are among the comfort food favorites served at this downtown café. Owner Carlos Millan is from Colombia, and the menu includes a Latin American favorite, Cuban Milanesa. The dish features breaded chicken with ham and melted mozzarella on top, and it's served with a unique pink sauce. The café also offers a variety of desserts, including German chocolate and tres leches cake.



#### 221 N. Main St., Newkirk | (580) 362-5129 cheekyburger.org

This drive-in burger joint operates the old-school way with customers giving their orders directly to a carhop. The Cheeky Burgers are high-quality grub: half-pound burgers made with Certified Angus Beef. Diners can also order all-beef hot dogs, sandwiches, salads, quesadillas and more. For dessert, there's soft-serve vanilla ice cream along with root beer and Coke floats.

#### Cherokee Ranch Land & Cattle Co. -Restaurant & Saloon

#### 112 E. Cherokee Ave., Enid | (580) 297-5084 cherokeeranchenid.com

This restaurant specializes in steak, and while the rib eyes and New York strips are certainly delicious, there's much more to the menu. Diners can choose from Southern classics, pasta dishes and unique appetizers like the guest-favorite fried pickles. The dill pickle spears are wrapped in spring rolls with Havarti and smoked gouda cheese and served with garlic ranch dip. The atmosphere is rustic yet upscale. Some of the dining area is built into barn-like stalls.

#### Costello's Continental Cuisine

#### 610 S. Cleveland St. Ste. 222, Enid (580) 234-7510 costellosenid.com

#### Reservations recommended.

This elegant yet inviting restaurant offers a diverse selection of impeccably prepared and presented steaks, seafood and classic American dishes. The drink menu is also extensive. Guests rave about the parmesan-crusted North Atlantic sea scallops and the New Zealand lamb chops.

#### Crooked Arrow Café

#### 208 S. Main St., Seiling | (580) 922-4822

Just about everything is homemade at this place, from the salad dressings to hand-cut french fries to the fresh bread. There's an extensive menu of classic Southern dishes for breakfast, lunch and dinner, plus a seven-day-a-week lunch buffet. Buffet-goers might find fried chicken, lasagna or smoked ribs on any given day.

#### Danny's BBQ Head Quarters



#### 1217 E. Prospect Ave., Ponca City | (580) 767-8304 dannysbbqhq.com

From perfectly cooked brisket to dry-rubbed ribs to juicy smoked chicken, the folks at this joint excel at all the barbecue standards. There's also a variety of Southern sides, including fries, okra, potato salad and deviled eggs. And, of course, there's the legendary Head Country sauce, which was created by owner Danny Head's uncle, Donovan "Bud" Head, in the 1940s.

#### Delizioso Bistro & Coffee Bar

#### Gore's Travel Plaza, 1093 U.S. Highway 270, Seiling (580) 922-6163 goretravel.com

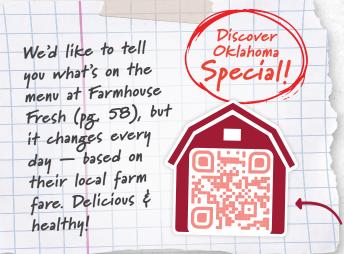
Perched unexpectedly in the corner of a bustling travel plaza, this bistro specializes in Italian classics like spaghetti and pizza. Diners will also find burgers, sandwiches, an array of fresh pastries and a self-serve frozen yogurt bar. A



#### Diarti Italian Cafe

#### 2808 Eighth St., Woodward | (580) 254-5600 diartiitaliancafe.com

Since 2012, Italy natives Art and Alvin Musili's restaurant has served authentic, perfectly prepared pizza and pasta dishes. A favorite is the Ziti a La Vodka, which features sliced Italian sausage, sautéed mushrooms and basil in a light, creamy vodka sauce. The salads and the house-made, tomato-based Italian dressing are also popular. For dessert, there's tiramisu and cake options like Italian cream and chocolate mousse.



#### Dixie Dog Drive-In



#### 1421 E. South Ave., Ponca City (580) 762-4439

Diners will feel like they've stepped back in time when they're greeted by a friendly carhop at this drive-in that first opened in 1964. Its namesake item is the Dixie Dog, a large, hand-battered corndog with a distinct sweet taste. There are also old-fashioned burgers, onion rings, curly fries, steak fingers and shakes. There's no indoor seating, but diners can eat in their cars or at a picnic table.

#### Enrique's Mexican Restaurant



#### 2213 N. Waverly St. Ste. 3, Ponca City | (580) 762.5507 enriquesmexicanrestaurant.com

The airport location of Enrique Avila's restaurant has led more than a few pilots to land in Ponca City since it opened in 1983. Diners love the unique puffy chips, the salsa that's made fresh daily, and the fluffy sopapillas, which come in plain, cinnamon and orange flavors. The Pollo Loco Soup is another favorite. It's loaded with chicken, rice and vegetables and is served with any lunch special.

Scan Here!

#### **Worth the Drive**

# CHEROKEE RANCH

Taste the West at Cherokee Ranch Land & Cattle Co. -Restaurant & Saloon . Visit this ranch-themed restaurant for great steaks and a Sunday brunch buffet. One step inside and you'll appreciate the attention to detail from an 1890s NYC tavern bar to cedar-wrapped windows.

All steaks at Cherokee Ranch are raised right here in Oklahoma and come paired with chef's potatoes and vegetables. This Old West eatery has something on the menu for everyone, including seafood and vegetarian options. You'll find savory pasta dishes, fresh salads and desserts like peach cobbler, fried biscuits with apple butter, strawberry devonshire, and crème brûlée.

(580) 297-5084 - 112 E Cherokee, Enid, OK herokeeranchenid.com



#### Farmhouse Fresh

#### 717 S. Hoover St., Enid | (580) 231-7473

Paulette Rink and her family created this little deli to put extra products from their farm to good use. The results are downright delicious: a constantly changing menu that includes sandwiches, soups, breakfast burritos and quiches. Desserts and specialty coffees are also available. Rink's crew takes care to include dishes that are friendly for special diets, including vegan, vegetarian, paleo and keto.

#### Garrett Wrangler Restaurant



#### 421 S. 14th St., Ponca City | (580) 767-8880

In 2009, brother and sister duo Gary Sisco and Debbie Wright started this restaurant using family recipes. It's still a family operation, with Debbie's two daughters now part of the team. The hearty homemade chicken and noodles, which are served over mashed potatoes, are a favorite, as is the hot hamburger plate: a hamburger patty, Texas toast and fries, all smothered in brown gravy. Breakfast draws a crowd for dishes like the cinnamon roll pancakes and country-fried steak omelet.

#### Gusto's Italian Grill & Pizza 📺



#### 720 S. Main St., Shattuck | (580) 938-5488

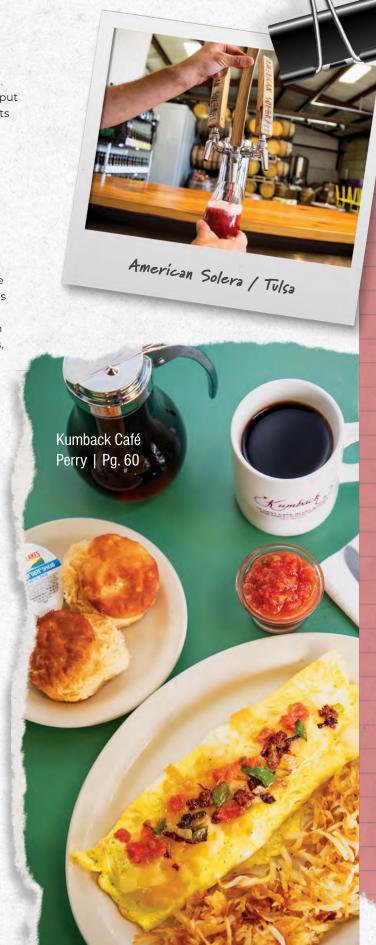
Since this restaurant opened in 2013, the menu has grown with its popularity. It now includes steaks, pork chops, seafood and sandwiches as well as delicious pastas and pizzas. The regulars know to show up for Wednesday's lunch special, the Chicken Piccata, which features pan-fried chicken breast with lemon butter sauce. The homemade desserts include strawberry pie, carrot cake and chocolate cake.

#### Hector y Amigo's



#### 922 Main St., Woodward | (580) 256-1445

Hector Carvaial's gregarious personality and inventive Mexican cuisine have made his restaurant a favorite. Regulars love the Molcajete Mexicano, with grilled chicken and steak piled in a molcajete bowl and topped with grilled onions, tomatoes, bell peppers and a special hot sauce. Another eye-catching dish is the Pineapple Fajitas, which feature pineapple fajita chicken or beef mixed with tomatoes, onions and bell peppers and served in a half pineapple.



# Something Brewing

The state's craft beer scene has exploded in recent years, as innovative Okies and modernized liquor laws have led to breweries and taprooms popping up everywhere.

Here's a sampling of what's available across the state.

To learn more about the state's 60-plus breweries, visit TravelOK.com/Brochures to order Oklahoma Agritourism's Oklahoma Craft Beer Trail brochure or visit CraftBeerOK.com.

#### American Solera

1702 E. Sixth St., Tulsa | (918) 949-4318 americansolera.com

To try: Terpy Citra, a fragrant, single-hop double IPA with citrus and tropical fruit flavors.

#### Beavers Bend Brewery & Taproom 🖥 💷

46 Coho Rd., Broken Bow | (580) 494-3455 beaversbendbrewery.com

To try: Later Dude IPA, a smooth, well-balanced IPA with fragrant Centennial and Warrior hops.

#### Enid Brewing Company & Eatery 🗑 💷

126 S. Independence St., Enid | (580) 297-5214 enidbrewing.com

To try: Pleasant Porter, a robust porter with chocolate, coffee and vanilla flavors

#### Kochendorfer Brewing Co. & 🚉

1155 McCurdy Rd., Duncan | (580) 252-2337 kochendorferbrewing.com

To try: Irish Red, an Irish-style ale with notes of toasted malt and the flavor and aroma of Magnum and Goldings hops.

#### Marshall Brewing Company

618 S. Wheeling Ave., Tulsa | (918) 292-8781 marshallbrewing.com

To try: Atlas IPA, a traditional East Coast IPA with floral, citrus and earthy tones.

#### **KEY**

Guided Tours

**≜** Food Served

**☑** Taproom

**2I**+ 21+ Only

#### Mountain Fork Brewery 🧩 🖥 💷

89 N. Lukfata Trail Rd., Broken Bow | (580) 494-3233 mtforkbrewery.com

To try: Sneaky Snake, a dry, light-bodied ale with citrus notes and a smooth finish.

#### Prairie Artisan Ales OKC Taproom

2 NE Eighth St., Oklahoma City | (405) 602-0894 To try: Bomb!, an imperial stout made with espresso beans, chocolate and vanilla beans along with ancho chile peppers to add a bit of heat.

#### Skydance Brewing Co.

1 NE Seventh St., Oklahoma City | (405) 768-2154 skydancebrewing.com

To try: Fancy Dancy Hazy IPA, a New England-style IPA with strong citrus and tropical fruit flavors.

#### Stonecloud Brewing Co.

1 NE Seventh St., Oklahoma City | (405) 768-2154 stonecloudbrewing.com

To try: Neon Sunshine, a medium-bodied, Belgian-style wheat that's dry-hopped with zested tangerine peels.

#### Vortex Alley Brewing 🖥 21+

220 E. Central Ave., Ponca City | (580) 304-4781 vortexalleybrewing.com

To try: Tropic Thunder, an intensely flavored double IPA that features Citra and German Mandarina Bavari hops.





#### Kumback Café 📺

#### 625 Delaware St., Perry | (580) 336-4646

This downtown café has stood the test of time ... a lot of time. It opened in 1926, a detail reflected in its fabulous art deco façade and old-fashioned lunch counter with barstools. (Luckily, there's a lot more seating today than there was back then.) The menu features down-home classics like chicken-fried steak, hot beef sandwiches and pot roast. For dessert, there are fresh, glazed cinnamon rolls and thick, meringue-topped pies.

#### Lenox Drive-In

#### 1110 N. Grand St., Enid | 580-237-8365

There's no inside seating, just a picnic table out front, but that hasn't stopped folks from flocking to Lenox Drive-In since 1953 for burgers and fries. Fan favorites include the Mushroom Swiss Burger, which is topped with a house-made mushroom gravy, and cherry limeades made the old-fashioned way with fresh cherries and lime.

#### Naifeh's Steak House

#### 704 NE 12th St., Guymon | (580) 338-5355

This classic steakhouse has been around since 1979, and not a lot has changed over the years — for good reason. The tender, perfectly cooked rib eyes and sirloins are the main event, but the restaurant also serves tasty catfish fillets, chicken livers and burgers.

#### Napoli's 📺

# 225 S. Grand Ave., Enid | (580) 237-8464 napolisofenid.com

Owner Tony Zakuti's Italian dishes have been a hit since he opened the restaurant in 2006. The atmosphere is relaxing and filled with Old World charm, and there's a full-service bar. One of Zakuti's signature dishes is the Chicken Aristocrat, with chicken, eggplant and mozzarella over spaghetti with pink sauce (a mixture of Alfredo and marinara).

#### Overlook Cafe

#### 4624 State Highway 58A, Canton | (580) 886-2401

Located right off Canton Lake, this little café serves up delicious home-cooking and lovely views. Burgers, fried catfish and homemade pie are among the guest favorites. There's also an area that's well-stocked with bait, tackle and other lake-going essentials during the summer, making it a one-stop shop. Hours are seasonal, so visitors will want to call ahead.

#### Pollo El Ranchero

#### 101 S. Main St., Guymon | (580) 338-7983

With a name that roughly translates to "The Chicken Rancher" and a massive rooster statue out front, it's clear what this restaurant's specialty is. The grilled chicken, which is served in full, half or quarter-chicken options, is a top-seller, as are the tasty chicken enchiladas and chicken tortas.

#### Prairie Smoke BBQ

#### 116 N. Main St., Blackwell | (580) 363-0747

St. Louis-style pork ribs, lean and fatty brisket, and Oklahoma-made hot links and polish sausages are among the smoked delicacies served at this popular barbecue joint. Some imaginative sandwiches are also available, including the Brisket Dip and the Barbecue Philly.



#### Pub on the Bricks

# 120 NE Fifth St., Guymon | (580) 338-3463 thepubonthebricks.com

This town mainstay has a large menu of classic American food, including steaks, burgers, fried catfish and the beloved hot wings. The many televisions make it a great spot to watch a game, and diners can sit in the family-friendly front part or head to the back room to relax at the bar, play arcade games or shoot pool.

#### Rusty Barrell Supper Club

# 2005 N. 14th St., Ponca City | (580) 765-6689 rustybarrellsupperclub.com

To get to this restaurant, diners walk through a short alley and ring the doorbell. They'll be led into the rustic, two-story dining area with an open grill where their steak, chicken or pork chop will soon be sizzling. While the filets are nothing short of amazing, the restaurant doesn't skimp on the fixings. Freshly baked bread is served as an appetizer, and there's a loaded salad bar.







# Sweet Treats

These five spots are home to some of Northwest Oklahoma's most delightful goodies:

#### Eat It Up!

114 S. Main St., Hennessey | (405) 853-2313

This restaurant's diners can satisfy sugar cravings in many

#### MO's Place

111 S. Main St., Waukomis | (580) 478-0764 buffalo-junction.com

#### Sweet Surprises

1107 Main St. Ste. 18, Woodward | (580) 254-2980

Several generations have grown up on the colorfully frosted sugar cookies, cakes, pies and other goodies at this shop that's

#### The Vanilla Bean

319 U.S. Highway 64, Alva | (580) 327-9068

Whether it's a fluffy muffin, a caramel pecan roll or a slice of

#### Astoria Blvd Bistro & Bar

217 E. Grand Ave., Ponca City | (580) 718-9463

Whether they like their drinks sweet and citrusy or rich and

#### Seafood and Taco Shop

119 SW Second St., Guymon | (580) 468-5800

A wide selection of tasty tacos and seafood dishes make this spot a local favorite for Mexican cuisine. The burritos, tortas and chile rellenos are favorites, as is the menudo, a traditional soup. Diners can stop in during the winter months to warm up with the pozole, a rich, meat-and-hominy stew.

#### Smok-Shak BBQ Restaurant

U.S. Highway 64 and Fourth St., Ingersoll (580) 596-3584

Since 1985, owner Debra Engle has been serving tasty barbecue to denizens of this tiny town. The smoked meats and homemade barbecue sauce are the stars of the show. But over the years, the menu has expanded to include steak, chicken fry, burgers and more. Each dinner comes with a homemade cobbler.

#### Smrcka's Dairy Snack

503 N First St., Medford | (580) 395-2822

From delicious Reuben sandwiches to thick, juicy burgers to hand-battered onion rings, this food is so good that it's no wonder the place has been around since 1958. It's Alice Smrcka's pies that really steal the show, though, thanks to their perfectly fluffy meringue and flavors like chocolate, butterscotch and coconut.

#### TS Fork

100 W. Grand Ave., Tonkawa | (800) 928-1840 tsfork.com

This farm-to-table restaurant serves a multi-course, prix fixe menu of dishes made with fresh, locally sourced ingredients. The menu typically changes every two weeks to accommodate seasonal produce. One beloved constant is the deviled eggs, which are served in a thin, crispy crust and topped with pickle relish. The restaurant is open for dinner only, and just on Friday and Saturday.

#### Urban Bru Café

418 NW 21st St., Guymon | (580) 338-3010 118 NW Sixth St., Guymon | (580) 338-7678 118 S. Main St., Goodwell | (580) 349-3010 urbanbru.cafe

These coffee shops serve up tasty caramel macchiatos, espresso and frappuccinos, but they're also popular spots for smoothies and light breakfast and lunch items. Diners can choose from a selection that includes muffins, bagels, quiche, sandwiches and salads. The breakfast pizza, which features bacon, eggs, green onions, mayo and cheese on English muffin bread, is a favorite.

#### Wagg's Bar-B-Q

#### 1223 Seventh St., Woodward | (580) 256-6721

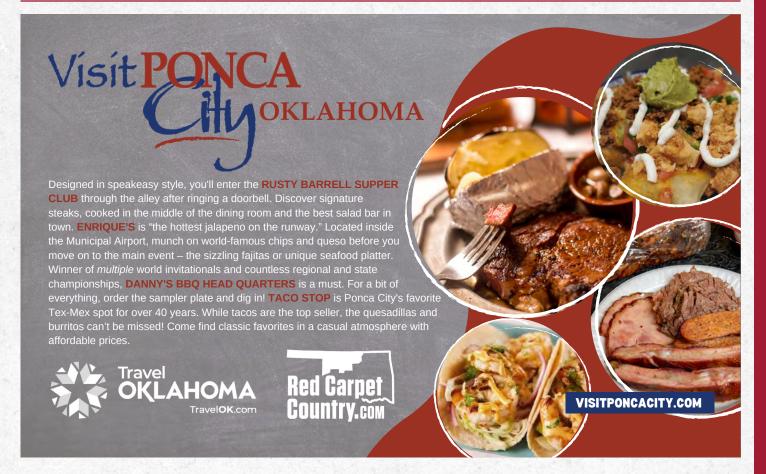
This joint is widely known for its delicious smoked meats, especially the perfectly seasoned ribs. But there's plenty more to the menu, including the guest-favorite Onion Blossom and the Wagg's Fries, which are crispy, potato-chip thin and served in heaping platefuls with a special sauce. The fried catfish and chicken-fried steak are also favorites.

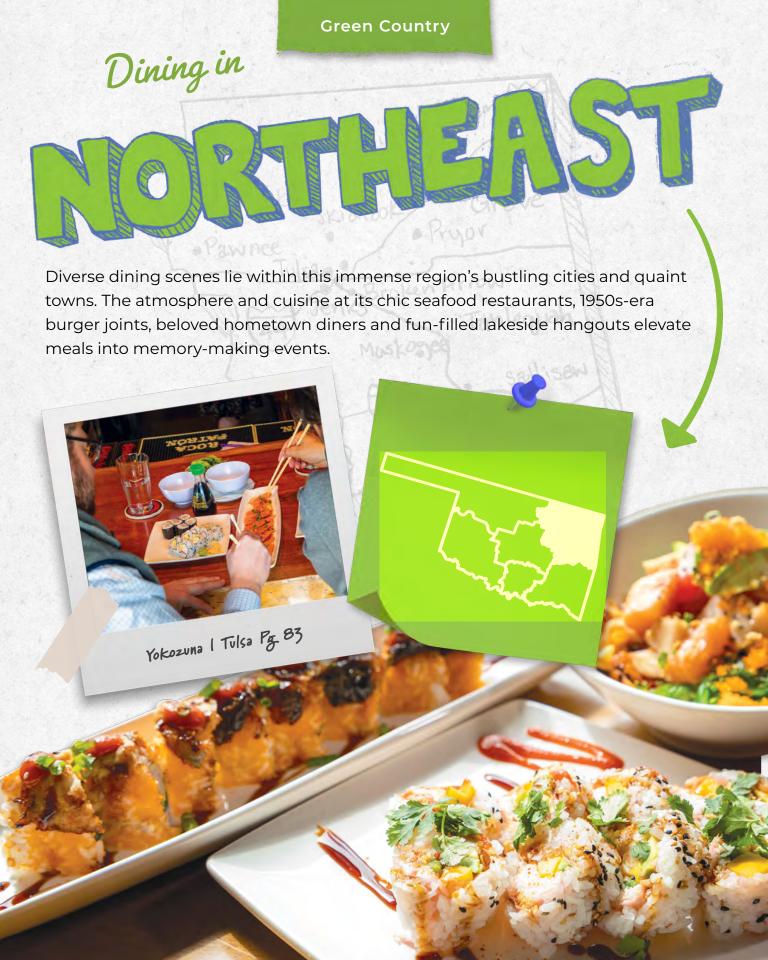
#### Wee Too

#### 4002 N. Fourth St., Enid | (580) 233-4663

Open since the 1970s, this diner specializes in hearty breakfasts. Hungry visitors will find fluffy pancakes, waffles with strawberries and cream and warm, big-as-a-dinner-plate cinnamon rolls. The go-to for many, though, is the Garbage Omelet. The dish is a heaping plateful of a little bit of everything: ham, bacon, sausage, bell peppers, onions, cheese and diced tomatoes.







#### Albert G's Bar-B-Que

2748 S. Harvard Ave., Tulsa | (918) 747-4799 421 E. First St., Tulsa | (918) 728-3650

7588 S. Olympia Ave, Tulsa | (918) 921-8080 albertgs.com

In business since 1992, this restaurant has long been a favorite thanks to its hickory-smoked meats, which include tender ribs and delectable brisket. The sides are pretty tasty, too, including the visitor-favorite tabouli, potato salad and fried okra. There's also a strong selection of craft beers available.

#### Amelia's Wood Fired Cuisine

122 N. Boston Ave., Tulsa | (918) 728-2435 amelias.us

Owner Amelia Eesley calls her restaurant's style "Oklahoma gaucho," with Chef Andrew Donovan combining Southern and South American cuisine. The massive, Argentinian-style grill and chef's counter are housed in the dining room, so diners can watch the kitchen team at work as they enjoy the Campfire Salmon or a tomahawk steak for two.





Hammett House Restaurant Claremore | Pg. 70

#### American Pie Wood-Fired Pizza



107 W. Broadway St., Muskogee (918) 537-2377

Everything in this downtown restaurant is made fresh daily, from the giant meatballs to the Italian sausage to the dough and sauce used for the pizzas and calzones. The results are absolutely delicious. Diners will want to save room for the Chocolate Calzone, a decadent treat filled with chocolate chips, caramel bits and marshmallows.

#### Andolini's Pizzeria

1552 E. 15th St., Tulsa | (918) 728-6111 500 Riverwalk Terr. Ste. 100, Jenks | (918) 701-3701 222 S. Main St., Broken Arrow | (918) 940-2770 12140 E. 96th St., Owasso | (918) 272-9328 114 S. Detroit Ave., Tulsa | (918) 960-2011 Inside Mother Road Market: 1124 S. Lewis Ave., Tulsa 1 (918) 240-1970 andopizza.com

First opened in 2005, this pizzeria quickly became a juggernaut on the Tulsa dining scene. And for good reason, too, as the inventive, topping-laden pies are downright delicious, and so are the fresh salads, meat-stuffed stromboli, pasta dishes and tasty little garlic knots that are served as appetizers. Each location has a wide selection of local beers on tap.



#### Bear Claw Bakery & Café

#### 618 Harrison St., Pawnee | (918) 762-5099

This café serves up light breakfast and lunch fare, including quiches, homemade soups and sandwiches served on fresh-baked croissants. Its namesake item is the Bear Claw, a sweet, Danish-like pastry that's glazed and topped with almonds. As the dough rises, the pastry separates, leaving it resembling a bear's claws.

#### Big Al's Healthy Foods



#### 3303 E. 15th St., Tulsa | (918) 744-5085

For more than 50 years, this Midtown lunch spot has been serving fresh-made sandwiches, salads and wraps to health-conscious diners. Fresh-fruit smoothies have been a staple since not long after its 1972 opening. Visitors will find many gluten-free, vegan and vegetarian options.

#### Bodean Restaurant & Market



# 3376 E. 51st St., Tulsa | (918) 749-1407 bodean.net

An elegant atmosphere, extensive wine list and beautifully presented seafood make for a memorable fine-dining experience. The fish is flown in twice daily, so the menu changes frequently, but the Alaskan halibut, Chilean sea bass and jumbo sea scallops are among the dishes that diners brag on.

#### Bramble Breakfast & Bar



1302 E. Sixth St., Tulsa | (539) 664-5635 400 Riverwalk Terr., Ste. 100, Jenks | (918) 528-3054 121 N. Ash Ave., Broken Arrow | (539) 367-1419 bramblebreakfastandbar.com

This farm-to-table restaurant in the Pearl District has been such a hit that it's expanded to Jenks' Riverwalk and Broken Arrow's Rose District. That probably has something to do with hearty, inventive entrees like the Khachapuri, a massive piece of fresh bread stuffed with cheese fondue and eggs.

#### BurnCo. Barbecue

# 500 Riverwalk Terr. Ste. 135, Jenks | (918) 528-6847 burnbbq.com

Lines have been out the door since not long after this place opened in 2011. Barbecue aficionados come from far and wide to enjoy the tender baby back ribs, juicy chicken and other smoked delicacies — all cooked in Hasty Bake charcoal grills using hickory wood. Top-notch sides and a laid-back atmosphere make for a great all-around dining experience.

#### Cafe Olé



# 3509 S. Peoria Ave. Ste. 100, Tulsa | (918) 745-6699 cafeolebrookside.com

This Brookside District favorite offers a contemporary take on Mexican food that leans more toward Southwestern style instead of the Tex-Mex typically found in Oklahoma. The signature dish is the Stacked Blue Corn Enchiladas, which are layered with green chiles, melted jack cheese, Chile Colorado, sour cream and black beans.

#### Clanton's Cafe



# 319 E. Illinois Ave., Vinita | (918) 256-9053 clantonscafe.com

Opened in 1927, this café has become a Route 66 icon. It's known for its massive chicken-fried steak — the staff cranks out more than 50,000 a year — and the towering red-and-white sign out front that simply spells out the word

"EAT." Sandwiches, calf fries, onion rings, burgers and omelets are among the other favorites. For dessert, there are homemade pies and cobblers.

























#### Claud's Hamburgers |



#### 3834 S Peoria Ave, Tulsa | (918) 742-8332

Tulsans have been flocking to this tiny, white-and-green block building for burgers since 1954. The lunch crowd still streams in for old-fashioned burgers and fried onion burgers. There aren't many non-burger entrées, but the two main sides, homemade coleslaw and hand-cut fries, are beloved by regulars.

#### Click's Steakhouse 1



#### 409 Harrison St., Pawnee | (918) 762-2231 clickssteakhouse.com

In 1962, Clifton "Click" Nelson opened what was then called Click's Alamo Club. The owner and name have changed, and the menu's undergone some expansion, but the quality of the steaks and the care with which they're prepared remains the same. Each piece of beef is hand cut, seasoned with a secret mixture and cooked on a griddle.

#### Coleman's All Beef Burger

#### 118 N. Seminole Ave., Okmulgee | (918) 756-0560

Massive burgers and thin, crunchy onion rings are go-to items at this cozy downtown diner, though the soups and chili really hit the spot on a cold day. There's not much room inside to sit, but there is room for a massive bakery case with contents that are downright droolworthy. Cookies, pie, cake and cinnamon rolls are among the tempting wonders on display.

#### Dean's Coney Island



#### Dink's Pit Bar-B-Que



#### 2929 E. Frank Phillips Blvd., Bartlesville | (918) 335-0606 dinksbbq.com

Since 1982, this barbecue joint has been cranking out some of the tastiest smoked meats around. The folks there still use the original concrete pit smoker, which is fired by hickory wood. The restaurant is known for its tender smoked brisket, signature sweet sauce and tasty sides, including the beloved curly fries and crispy onion strings.

#### Dobber's Roadhouse



#### 17155 State Highway 9, Eufaula | (918) 452-2077

Steak, grilled salmon, hamburgers and chicken-fried steak are among the most popular dishes at this comfortable hometown spot, but the desserts have also proved irresistible. Diners will find goodies like coconut meringue pies, peanut butter pies and pecan pie bread pudding topped with ice cream.

#### **Dutch Pantry**

#### 10 W. Main St., Chouteau | (918) 476-6441

Travelers on U.S. Highways 69 and 412 have long been making time to stop at this buffet-style restaurant, which features hearty fare made with old Amish recipes. Options vary, but fried chicken, hamburger steak, meatloaf and fried catfish are among the usual suspects, and there are plenty of sides and fluffy dinner rolls. The dessert bar is loaded with pies, cobblers, cakes and cookies.





From chimichangas to enchiladas to fajitas, there are a wide variety of classic Tex-Mex dishes on the menu at this restaurant on U.S. Highway 64. Each meal starts with fresh chips and house-made salsa. The puffy tacos, which are fried to crispy perfection, and the carne asada fries are among the favorites.

#### El Rancho Grande |



# 1629 E. 11th St., Tulsa | (918) 584-0816 elranchograndemexicanfood.com

This legendary eatery opened in 1950 and has been in its current location on Route 66 since 1953, with its iconic neon sign beckoning to generations of travelers. A longtime diner favorite is the Night Hawk, which includes two cheese and onion enchiladas topped with chili con carne and cheddar along with a queso-topped soft taco.

#### Elote Café & Catering



# 514 S. Boston Ave., Tulsa | (918) 582-1403 elotetulsa.com

Fresh takes on Mexican dishes and focus on locally sourced ingredients have made this a downtown favorite. Diners love the creamy, cream-cheese-based queso and the puffy tacos, made by flash-frying dough. The restaurant also hosts frequent luchadore nights, when masked lucha libre wrestlers compete in a ring.

#### Evelyn's Soul Food



# 3014 N. 74th E. Ave., Tulsa | (918) 835-1212 evelynsoulfood.com

Tucked away on the north side of the Tulsa International Airport complex is one of the city's tastiest soul food spots. Established in 2005 by owner Wanda J. Armstrong, who has owned Tulsa-area restaurants since 1974, the restaurant has become known for its pan-fried chicken, amazing peach cobbler and homemade rolls.

#### Frank & Lola's Neighborhood Restaurant & Bar



# 200 E. Second St. Ste. 1, Bartlesville | (918) 336-5652 frankandlolas.com

The décor and the food are pretty eclectic at this beloved restaurant, but it all works together beautifully. Local artists' works line the walls of the century-old building, and bicycles hang from the ceiling. Meanwhile, the menu features flavorful options like Pork Green Chili and pan-roasted salmon with sweet Thai chili glaze.

#### Freddie's BBQ and Steak House I



# 9999 State Highway 66, Sapulpa | (918) 224-4301 freddiesbbg.com

A popular Route 66 stop since it moved to its current location in 1978, this restaurant serves quite the spread. Each steak comes with traditional sides of salad, baked potato and Texas toast, but it's also accompanied by an assortment of barbecue and Lebanese-influenced dishes. The delights include smoked ribs, smoked bologna, hummus, tabbouleh, a relish tray and cabbage rolls.

#### French Hen

# 7143 S. Yale Ave., Tulsa | (918) 492-2596 frenchhentulsa.com

This elegant restaurant's fusion of French and American cuisine has made it a go-to for fine dining for more than 30 years. The menu is refreshed often to use in-season ingredients, but the grilled duck breast is a longtime favorite. The perfectly cooked duck is served with a choice of brandy peppercorn cream or orange and cherry glace.



#### Hammett House Restaurant



#### 1616 W. Will Rogers Blvd., Claremore | (918) 341-7333 hammetthouse.com

Folks usually don't turn loose the secrets to their success, but the recipes for three beloved pies — German chocolate, lemon pecan and sour cream raisin — are printed right on this restaurant's placemats. Few have been able to replicate these masterpieces, which are heavily meringued and closer to the size of a basketball than to a typical pie. The place hasn't stayed open since 1969 just for desserts, though. Down-home dishes like pork chops, country fried steak and fried green tomatoes are favorites.

#### Hangin' 8 BBQ



#### 313 N. Front St., Eufaula | (918) 490-9088

Luwanna Mathis slow smokes all her restaurant's meats over pecan wood, and the attention to detail shows in the tender brisket, ribs that fall off the bone and burnt ends that melt in the mouth like candy. The tasty sides include fried deviled eggs and long-stemmed fried okra.

#### Hank's Hamburgers



#### 8933 E. Admiral Pl., Tulsa | (918) 832-1509

This cozy, yellow-and-red burger stand on an old alignment of Route 66 has been a staple since 1949. It was a favorite stop of Waylon Jennings whenever he played the city, and photos of the late country music legend adorn the walls. The burgers, which are sprinkled with a secret seasoning, haven't changed much. Those with high-level hunger will want the Big Okie, which has four patties, four slices of cheese and onions grilled into the meat.

#### Ike's Chili House



#### 1503 E. 11th St., Tulsa | (918) 838-9410 ikeschilius.com

There aren't a lot of Route 66 businesses older than the Mother Road itself, but this one has been around since 1908 — although not all of its various locations have been right on the highway. Regulars love the Three Way: beef chili and beans on a bed of spaghetti noodles. The Chili Mac — a halfchili and half-mac-and-cheese dish — and the Frito chili pie are also big sellers.

#### India Palace

#### 6963 S. Lewis Ave., Tulsa | (918) 492-8040 theindiapalacetulsa.com

Since 1993, flavorful East Indian cuisine has made this a lunch buffet go-to in south Tulsa. Favorites include the chicken tikka masala, which has a little kick to it, and tandoori chicken. The dinner options include tasty dishes like the mixed grill, which offers a selection of well-seasoned meats and seafood — including lamb kabob and prawns — cooked in the tandoor oven.

#### Jimmy's New York Pizzeria



#### 3312 S. Elm Pl., Broken Arrow | (918) 252-0333 jimmysnewyorkpizzeria.com

Brooklyn native Julio "Jimmy" Vega and his wife Evelyn have brought New York-style pizza, along with delicious pasta and Stromboli, to their new home. The thin, crispy-crust pizza is available by the pie or by the slice — and it's quite a slice, measuring a full foot long. For dessert, there are cannolis, cheesecake and the Cheesecake Calzone.



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MIAMI, OK ROUTE 66 HERITAGE

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#### Johnson's Stepping Stone Cafe

#### 4 N. Armstrong St., Bixby | (918) 364-7350

It's hard to tell what's more popular at this downtown spot: Wednesday's Indian Tacos or Thursday night's allyou-can-eat catfish. Both draw quite a crowd, but there's plenty of delicious home-cooking on other days, too. Diners rave about the old-fashioned hamburgers, handbattered onion rings and homemade strawberry pie.

#### Juan Montez Restaurant & Bar



#### 453983 E. 305 Rd., Cleora | (918) 219-5109

With live music, Friday karaoke nights, parties and icecold margaritas, there's plenty of fun to be had on the patio overlooking Grand Lake O' The Cherokees during the warm-weather months. The party doesn't stop when things cool off, either — it just moves indoors. Diners love the fajitas and the chimichangas, especially the Florentine Spinach Chimi.

#### June's Restaurant



#### 123 S. Broadway St., Checotah | (918) 473-2356 iunes-restaurant.business.site

The logo says "Love, peace and chicken grease," and there's certainly been plenty of chicken grease used since Kathy Cox took over the restaurant from her mom, June King, in 1990 and moved it downtown. The handcut, hand-breaded boneless chicken has long been the star entrée, but the burgers, chicken-fried steak and sandwiches are also popular.

#### Juniper |



#### 324 E. Third St., Tulsa 1 (918) 794-1090 iunipertulsa.com

This farm-to-table, fine-dining restaurant's modern American cuisine changes with the seasons, providing diners with beautifully presented steaks, seafood and other inventive dishes. The Sweet Carrot Soup is a mainstay that guests rave about, as is the seared duck breast — and the handcrafted cocktails. A five-course tasting menu with optional wine pairings is available.

#### Kilkenny's Irish Pub

#### 1413 E. 15th St., Tulsa | (918) 582-8282 tulsairishpub.com

The authentic Irish comfort food, massive drink menu and warm, lively atmosphere makes visitors feel right at home in this pub. It's known for its boxties, which are grilled potato pancakes stuffed with hearty fillings like seared beef, Portobello mushrooms and corned beef and vegetables. The fish and chips and shepherd's pie are also not to be missed.

#### Kirby's Cafe |



#### 219 W. Sixth St., Okmulgee | (918) 756-8480

This café has been a downtown mainstay since 1994, but Mamaw's Chicken Salad — its most popular item has a much longer history. Owner Ric Wade got the recipe from his grandmother, and it's more than 100 years old. Other home-cooked favorites include crispy fried pickles and the daily specials, which include meatloaf, pot roast and chicken and dumplings.

#### Laffa Medi-Fastern Restaurant & Bar

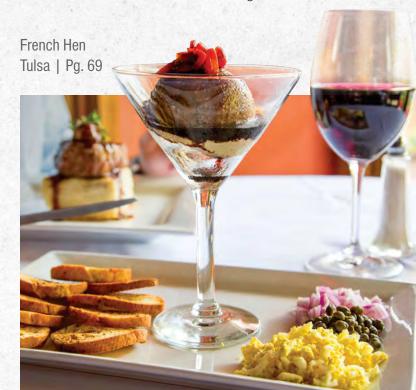
#### 111 N. Main St., Tulsa | (918) 728-3147 laffatulsa.com

Diners will find a tasty mix of Middle Eastern and Mediterranean cuisine at this Tulsa Arts District spot. The restaurant takes its name from a type of Israeli flatbread that it serves with each meal. With an inviting atmosphere, a drink menu that includes several Oklahoma-brewed beers, and dishes that lend themselves well to sharing, it's a great destination to unwind with a group. Many vegetarian and vegan options are available.

#### Linney Breaux's Cajun Eatery

#### 1716 Muskogee Ave., Tahlequah | (918) 708-9461 linnevbreauxs.com

Brandon and Michael Linney grew up in Louisiana, and the pair brought Cajun and Creole cuisine to their new hometown — with Brandon as the head chef. The menu features a variety of Cajun classics with Linney family twists. Guests rave about the boudin balls, which are stuffed with pepper-jack cheese in addition to the traditional boudin sausage.



#### Living Kitchen Farm



#### 25198 S. 481st W. Ave., Depew | (918) 284-8169 livingkitchenfarmanddairy.com Reservations required.

Tucked away in the woods less than a mile from Route 66, this farm is the site for one-of-a-kind experiences. The themed dinners, which book up months in advance, feature a set, multi-course menu. Ingredients used are grown and produced on-site or on other area farms. Diners are seated at long community tables, and those who arrive early can tour the gardens and meet the goats.

#### Mac's Barbeque



#### 1030 W. Rogers Blvd., Skiatook | (918) 396-4165 macsbbgok.com

Since 1985, this no-frills joint has delivered high-quality barbecue smoked over hickory and pecan wood. Dry-rubbed ribs, pulled pork, and chopped and sliced brisket are just a few of the delicious meats, and there are a ton of sides, including barbecue baked beans and cheesy campfire potatoes. For dessert, there's bread pudding with butter rum sauce.

#### MAD Eats I



#### 201 S. Main St. Ste. 130, Owasso | (918) 401-4353 madeatsok.com

Over-the-top desserts are the hallmark of this spot, where the colorful, monstrous milkshakes would put Willy Wonka to shame. The 24-ounce wonders are served in mason jar mugs with candy stuck to the rims and towering garnishes of cotton candy, Oreos and other goodies. MAD stands for modern American diner, and patrons can enjoy original dishes like the Buffalo Chicken Mac & Cheese, which includes fried chicken, buffalo sauce, buttermilk ranch and blue cheese crumbles.

#### Main Street Tavern



#### 116 N. Missouri Ave., Claremore | (918) 283-4464 200 S. Main St., Broken Arrow | (918) 872-1414 scarpa-rc.com

This restaurant's known for high-quality comfort food. Hamburgers, steak, meatloaf and fish and chips are all popular — along with a bone-in porkchop that's topped with dried fruit relish and mixed with a slaw made of arugula and jicama. There's a huge, open-air patio, and the bar has a wide selection of craft brews.





#### Margaret's German Restaurant

#### 5107 S. Sheridan Rd., Tulsa | (918) 622-3747 margaretsgermanrestaurant.com

Hearty, delicious cooking and a friendly staff make everyone feel right at home at this restaurant that's been serving German food with a Polish twist since former owner Margaret Rzecynski took over an existing restaurant in 1989. Diners love the lightly breaded schnitzels and reuben sandwiches, and the desserts, which include German chocolate cake, black forest cake and strudel.

#### Mid-American Grille



#### 101 Cobblestone Dr., Pryor | (918) 824-7625 midamericangrille.com

Sitting right on U.S. Highway 69, with a bright yellow vintage Hudson car out front, this charming restaurant is a welcome sight for locals and travelers looking for steak, seafood and classic American dishes. Everything's made from scratch, and portions are generous. Regulars love the fried catfish, which is pan-seared and perfectly seasoned.

#### Molly's Landing

#### 3700 N. Old Highway 66, Catoosa | (918) 266-7853 mollyslanding.com

Set back off an old alignment of Route 66 in a large log cabin, this restaurant is a truly one-of-a-kind dining experience from the time diners drive across the portion of the old Bird Creek Bridge that now serves as the property's entrance. The eclectic décor makes for a surprisingly romantic ambiance, and the wet-aged steaks, seafood and game are all expertly grilled.

#### Momma C's Soul Food Kitchen



#### 821 W. Broadway St., Muskogee | (918) 537-2145 mommacsoulfoodkitchen.com

Mother-daughter team Aanje Wilkerson and Dominique Embry opened their restaurant to carry on the legacy of Aanje's mother, Cassandra Gaines. Known as Momma C, Gaines became a local legend for her community involvement and her cooking. Aanje and Dominique use Gaines' recipes and techniques, serving up favorites like fried catfish, fried chicken and candied sweet potatoes.

#### Mother Road Market



#### 1124 S. Lewis Ave., Tulsa | (918) 984-9009 motherroadmarket.com

With more than 10 dining options, this fun stop is the perfect anecdote to the "Where are we eating dinner?" argument. Tacos, barbecue, rice bowls, hot chicken and pizza are all available, but it's more than just a food hall. Diners will find retail spaces and a 9-hole mini-golf course. There's even a bar with beer, handcrafted drinks and coffee.

#### Murphy's Steak House

#### 1625 SW Frank Phillips Blvd., Bartlesville | (918) 336-4789

Since it opened in 1946, this restaurant has become legendary for its Hot Hamburger. For the uninitiated, that's a hamburger patty on a piece of white bread that's topped with a pile of french fries and smothered in brown, beefy gravy. Other delectable favorites include steaks and comfort food items like chicken-fried steak. cheeseburgers and homemade chocolate pie.

#### Nola's Creole & Cocktails 1



#### 1334 E. 15th St., Tulsa | (918) 779-7766

Diners will feel like they've been transported to New Orleans' French Quarter upon entering this beautiful restaurant with French décor, stamped-tin ceilings and a menu full of Cajun and creole classics. Signature dishes include the Voodoo Chicken, a Cajun-fried chicken breast that's topped with shrimp, jumbo lump crab and a mornay sauce, and the spicy Hoo Doo Étouffée, which features shrimp, chicken or crawfish topped with white rice.

#### Oklahoma Joe's Barbecue and Catering |

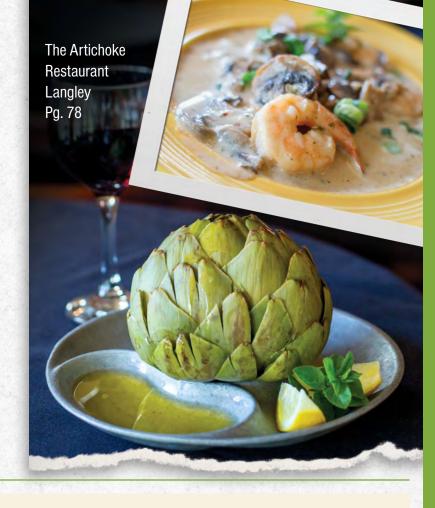
333 W. Albany St., Broken Arrow | (918) 355-0000 19361 NE Robson Rd., Catoosa | (918) 739-4757 6175 E. 61st St., Tulsa | (918) 894-4447 okjoes.com

World champion pitmaster and American Royal Barbecue Hall of Fame inductee "Oklahoma" JoeDavidson's barbecue is available all around the metro. The tender ribs, brisket, burnt ends and other smoked meats have earned quite the following. The sides are mighty tasty, too, with choices like house-made barbecue chips, spicy coleslaw, and what the menu calls "The Best Beans on the Planet."

#### Ollie's Station Restaurant



4070 Southwest Blvd., Tulsa | (918) 446-0524 Classic home cooking and model trains chugging through the dining area make this restaurant along an old Route 66 alignment hard to resist. Railroad memorabilia lines the walls, and diners can try the loaded lunch buffet or order off the menu to get Southern classics like fried chicken and liver and onions.



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#### P-Town Pizza

#### 515 Kihekah Ave., Pawhuska | (918) 287-2314 p-townpizza.com

Ree Drummond, the Food Network star known as The Pioneer Woman, opened this relaxing spot in her hometown. With plentiful televisions and a drink menu filled with creative cocktails and craft beers, it's a perfect place to unwind. The wood-fired pizza comes in traditional varieties or unique options like Fig & Prosciutto and Potato & Leek.

#### Peacemaker Lobster & Crab



#### 313 E. Second St., Tulsa | (918) 551-6781 peacemakerlobstercrab.com

Seafood lovers will rejoice at the variety of options from the East and Gulf coasts at this Blue Dome District restaurant. There's a raw bar featuring several different types of oysters, and crawfish, shrimp, snow crab leg and lobster boils are available. The fresh fish is flown in daily sometimes several times a day.

#### Phat Philly's |



#### 1305 S. Peoria Ave., Tulsa | (918) 382-7428 1105 N. Elm Pl., Broken Arrow, (918) 994-6565 phatphillys.com

Owner Jason Smith has turned his lifelong love of cheesesteaks into a thriving business. Diners flock to both locations for Smith's versions of the classic sandwich, a messy but delicious concoction of steak, grilled onions, bell peppers and Cheez Whiz. There's also chicken, veggie and breakfast iterations along with wings, salads and craft beer.

#### Polo Grill

#### 2038 Utica Square, Tulsa | (918) 744-4280 pologrill.com

Since 1983, this Midtown restaurant has been a go-to for fine dining. Expertly prepared and beautifully presented steak and seafood options abound, and the menu also has a little Southern influence. The restaurant has one of the most expansive wine selections around, with more than 1,100 labels and 22,000 bottles. Its collection has been honored numerous times with Wine Spectator magazine's Best of Award of Excellence.

#### Que Gusto



#### 105 N. Martin Luther King Jr. Blvd., Tulsa | (918) 851-2989 quequstotulsa.com

When Fernando and Carla Meneses moved from Ecuador to Tulsa in 2012, they decided their new hometown needed a taste of South American cuisine. Using old family recipes and locally sourced ingredients, they've built a menu filled with flavorful cuisine. The empanadas are the main attraction; they're stuffed with meat and vegetables and baked.

#### Ranch Burger Cafe |



#### 405 Fourth St., Pawnee | (918) 762-5100

This restaurant's thick, juicy hamburgers have earned it quite the reputation, but that's not the only thing diners will find. There's a full array of classic breakfast items available in the morning, and the lunch and dinner menus include salads and comfort food items like chicken fry and pork chops.

#### Rocking "R" Ranch House Restaurant & Bar I



#### 7501 E. Kenosha St., Broken Arrow | (918) 357-2719 forestridge.com

Nestled alongside Forest Ridge Golf Club, this restaurant pairs unbeatable views with a menu of modern Southern cuisine and hand-cut steaks befitting a property that was once home to a cattle ranch. Diners can enjoy favorites like chargrilled burgers and chicken-fried steak. There's even a weekend brunch.

#### Ruger's Grill



#### 118 E Cherokee Ave, Sallisaw | (918) 571-0391

This busy downtown restaurant has a rather massive menu of home-cooked goodness, but steak and seafood are definitely the main attractions. Grilled shrimp, salmon and Friday's steak and shrimp special are all big sellers. For lunch, burgers and wraps are popular.

#### Runt's BBQ & Grill

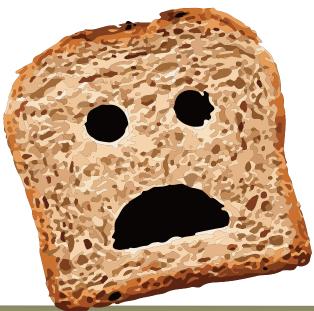


#### 3003 W. Okmulgee Ave., Muskogee | (918) 681-3900 runtsbarbq.com

Customers chow down on this restaurant's hickory-smoked ribs just as fast as the folks there can smoke them. The smoked chicken, which has rib rub applied to it, is also a big seller, and there are more than a dozen sides available — including hand-cut fries and green beans sautéed with bacon and onions. For dinner, the restaurant serves a mouthwatering prime rib.



# You haven't been here yet?



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# Bartlesville oklahoma





#### Sam and Ella's Chicken Palace

#### 419 N. Muskogee Ave., Tahleguah | (918) 456-1411

Before diners visit this favorite just south of the Northeastern State University campus, there are a few things they should know. There's no Sam and Ella, and there's not a whole lot of chicken. The name is a play on words; if said fast, it sounds like the dreaded illness one can get from eating bad chicken. The restaurant is known for hand-tossed, topping-laden pizzas with a perfectly crispy crust, but the fresh salads and sub sandwiches are also popular.

#### Siegi's Sausage Factory



#### 8104 S. Sheridan Rd., Tulsa | (918) 492-8988 siegis.com

Since 1980, this meat market and deli restaurant has been serving up delicious bratwursts, German and Viennese cuisine and German beer and wine in south Tulsa. Diners can choose from 15 types of house-made sausage; luckily, there's a sampler platter for those who can't pick just one. The fresh-baked Bavarian pretzel, and the wiener schnitzel are also popular.

#### Sisserou's

#### 107 N. Boulder Ave., Ste. C, Tulsa | (918) 576-6800 sisserousrestaurant.com

This chic, colorful restaurant brings the flavors of the Caribbean to the Tulsa Arts District, with a focus on cuisine from the small island of Dominica, where owners Ilana Velazquez and Eben Shillingford's family is from. Diners feast on favorites like jerk chicken wings, Cuban sandwiches, Salmon Rasta Pasta and tender stewed oxtail.

#### **Smokies Hickory House**

#### 5251 E. Kenosha St., Broken Arrow | (918) 357-1113 smokieshickoryhouse.com

From the meaty spare ribs to the juicy smoked chicken, this little joint's hickory-smoked meats really hit the spot. Diners can spice up their meats with a choice of six Oklahoma-made barbecue sauces. Those with a mighty hunger might want to try the Fat Boy Platter, which features eight types of meat with beans, atomic coleslaw, potato salad and Texas toast.

#### Stonehorse Café and Market



#### 1748 Utica Square, Tulsa | (918) 712-7470 stonehorsecafe.com

A mainstay of Utica Square, this cafe serves French and American-inspired cuisine. Dishes like spicy lobster bisque, meatloaf and wood-fired pizza — and a lengthy wine list keep regulars coming back for more. Adjoining the cafe is a market with handmade breads, sweets, hand-cut meats, fresh produce and grab-and-go food items.

#### Tally's Café



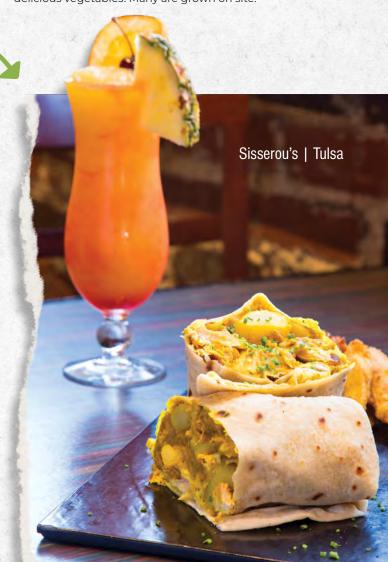
#### 1102 S. Yale Ave., Tulsa | (918) 835-8039 6100 S. Sheridan Rd., Tulsa | (918) 895-6375 tallyscafe.com

This Route 66 mainstay got a second location in 2017 and some new neon in 2019 — now glowing so brightly that owner Tally Alame calls it his "Little Las Vegas" — but the tasty food and hearty portions haven't changed much since the original restaurant opened in 1987. Diners will find classic American dishes like burgers, chicken-fried steak, sandwiches and salads.

#### The Artichoke Restaurant

#### 35878 S. State Highway 82, Langley | (918) 782-9855 theartichokeatgrand.com

Thanks to its incredible food and welcoming atmosphere, this century-old farmhouse has been the place to go for fine dining in the south Grand Lake area since 2004. The expertly cooked steaks and seafood dishes are the stars of the show, but the restaurant's also known for its fresh, delicious vegetables. Many are grown on site.



# Okie Classics

Here are some tried-and-true restaurant groups that have earned a place in Oklahomans' hearts:

#### Braum's Ice Cream & Dairy Store

300+ locations in Oklahoma and surrounding states | braums.com Scrumptious sundaes and shakes make these stores a hit.

#### Chelino's Mexican Restaurant

12 Oklahoma City-area locations | chelinos.com
The flame-grilled fajitas and yummy queso are favorites.

#### Coney I-Lander

7 Tulsa-area locations | coneyi-lander.com
These tasty, slow-grilled hot dogs are a Tulsa tradition

#### **Daylight Donuts**

350 locations in Oklahoma and 28 other states | daylightdonuts.com Founded in Tulsa in 1954, these retail outlets specialize in donuts, cinnamon rolls and sausage rolls.

#### Del Rancho

8 Oklahoma City-area locations and 1 Tahlequah location delranchousa.com

This local legend is known for delicious chicken-fried steak and chicken-fried chicken sandwiches.

#### Hideaway Pizza

20+ locations in Oklahoma and Arkansas
hideawaypizza.com | Original location: thehideaway.net
Okies love the Inventive pies, crispy crust and yummy red
sauce. The original Stillwater location, which is under separate
ownership, opened in 1957

#### Jimmy's Egg

60+ locations in Oklahoma and 7 other states | jimmysegg.com Founded in 1980 in Oklahoma City, these eateries serve hearty breakfast, lunch and brunch entrées.

#### RibCrib BBQ

50+ locations in Oklahoma and 8 other states | ribcrib.com
Tasty barbecue, loaded spuds and classic American dishes are
the hallmarks of this Tulsa-founded restaurant group.

#### The Garage

20 locations in Oklahoma and 3 other states | eatatthegarage.com Unique burger combinations and an extensive craft beer list make these restaurants a favorite in the Oklahoma City and Tulsa metro areas

#### Ted's Cafe Escondido

10 locations across the Oklahoma City, Lawton and Tulsa areas tedscafe.com

Since 1991, these restaurants have been a Tex-Mex go-to









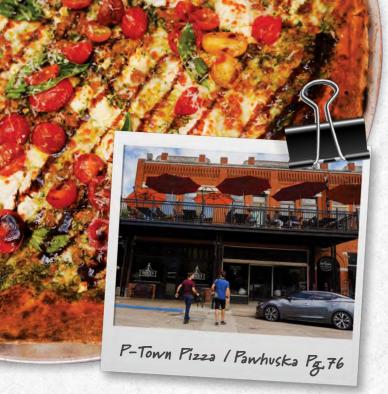












#### The Chalkboard



#### 1324 S. Main St., Tulsa | (918) 582-1964 chalkboardtulsa.com

Located on the bottom floor of the Ambassador Hotel, a chic, Mediterranean-style hotel built in 1929, this restaurant features an ever-changing menu with fresh takes on American and European cuisine. The sumptuous Beef Wellington is a constant, and there's an amazing white chocolate pudding available for dessert.

#### The Pink House at the Belvidere



#### 121 Chickasaw Ave., Claremore | (918) 342-2544 pinkhouseofclaremore.com

First opened in 1982, this local icon is no longer actually in a pink house. The restaurant and tea room vacated the pastel-hued Victorian mansion in 2017 for another elegant location built in the early 20th century. It's now housed in The Belvidere Mansion, where diners can enjoy salads, soups, sandwiches and quiches in the first-floor dining room.

#### The Pioneer Woman Mercantile



#### 532 Kihekah Ave., Pawhuska | (918) 528-7705 themercantile.com

Ree Drummond fans — and anyone with a big appetite — will enjoy a trip to this store, restaurant and bakery. The restaurant serves hearty Southern breakfast, lunch and dinner entrees, including chicken pot pie, chickenfried steak and shrimp and grits. The restaurant and the upstairs bakery area, offer a variety of pastries, including unforgettable cinnamon rolls and sticky buns.

#### The Shebang



#### 29975 S. 566 Rd., Monkey Island | (918) 257-5569 theshebanggrandlake.com

This complex really does provide "the whole shebang" for Grand Lake-area visitors looking for fun. The restaurant has a massive menu, a lengthy wine list and a two-story patio that draws a lively crowd. Diners love the pizzas for their thin, crispy crust and tasty sauces, and there's a wide variety of pasta, seafood and classic American food.

#### The Spudder



#### 6536 E. 50th St., Tulsa | (918) 665-1416 thespudder.com

Opened in 1976, this restaurant specializes in thick, juicy, char-grilled steaks. It takes its name from an old type of oil rig, one of which sits on display outside. An impressive collection of oil and gas industry memorabilia fills the restaurant. Regulars look forward to the creamy potato soup and warm, fluffy rolls, which are served in vintage lunchboxes.

#### Villa Ravenna Fine Dining



#### 6526 E. 51st St. Ste. A, Tulsa | (918) 270-2666 villaravenna.com

This charming restaurant is a popular date night stop thanks to its elegant, white-tablecloth atmosphere, authentic Italian cuisine, and delicious dishes featuring seafood, wild game and American Wagyu. Favorites include the wild boar sausage appetizer and pan-seared Chilean Sea Bass.

#### Wanda J's Next Generation Restaurant 1



#### 111 N. Greenwood Ave., Tulsa | (918) 861-4142 wandais.com

Wanda J. Armstrong's eateries have been keeping Tulsans fed since 1974, and her son, daughter-in-law and granddaughters are following in her footsteps with this restaurant known for its classic Southern cooking. After a few moves, it has settled in the Greenwood Historical District. Fried chicken, catfish, pork chops and liver and onions are all favorites — as are the fresh-baked cornbread and massive butter rolls.

#### Waterfront Grill



#### 120 Aquarium Dr., Jenks | (918) 518-6300 waterfrontgrilljenks.com

#### Lunch and dinner daily, brunch on Saturday and Sunday.

With a patio overlooking the Arkansas River and a spacious interior highlighted by an open kitchen, this restaurant provides a fun atmosphere to go with its delicious selection of fresh seafood and sushi and classic American food. One of the best-known dishes is the Crab, Avocado and Mango Stack, a head-turning appetizer that features jumbo lump crab tossed in tangy remoulade sauce.

#### Waylan's Ku-Ku Burger |



#### 915 N. Main St., Miami | (918) 542-1696

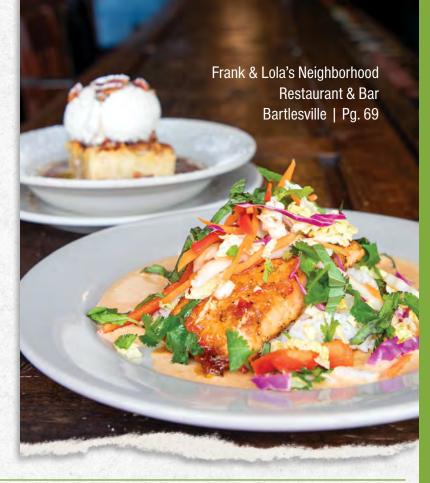
In the 1960s, Ku-Ku Burger restaurants were a regular sight throughout the Midwest. These days, Eugene Waylan's restaurant is the only Ku-Ku still standing. Its tasty made-to-order burgers and quirky building, which features a massive neon sign and a chef's hatwearing bird mascot, make it a favorite stop of Route 66 travelers. Those who aren't in the mood for a burger can roll through the drive through for a cherry limeade or chocolate shake.

#### Weber's Superior Root Beer Restaurant



### 3817 S. Peoria Ave., Tulsa | (918) 742-1082 webersoftulsa.com

Opened in 1933, this little joint in the Brookside District has quite a backstory. Legend has it that in 1891, Oscar Weber Bilby built a grill, cooked beef patties and served them on sourdough buns. Some say that cookout birthed the modern hamburger. Oscar's 125-year-old grill endures, and the restaurant's burgers are still cooked on it. But Weber's is just as known for the rich, spicy root beer, which is made from Oscar's recipe. The restaurant has limited inside seating, so diners will want to come prepared to dine outside.





# Sweel Surprises

Whether it's for yummy desserts or after-dinner drinks, these 10 Northeast Oklahoma spots aren't to be skipped:

#### Big Dipper Creamery

120 N. Main St., Sand Springs | (539) 217-1207 bigdipperok.com

#### Charlie's Sweet Shop

515 Kihekah Ave., Pawhuska | (918) 528-7705 Massive scoops and chocolate-dipped, candy-covered

#### Cobbler Mom

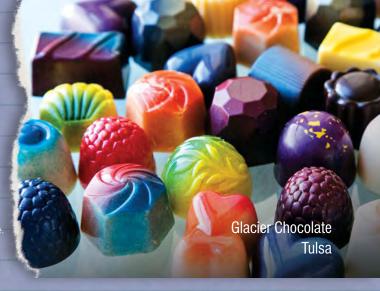
10 N. Greenwood Ave., Tulsa | (918) 561-6599 cobblermom.com

#### Glacier Chocolate

1902 Utica Square, Tulsa | (539) 424-5992

#### Pies N Such

216 SE Second St., Bartlesville | (918) 337-3620



#### Queenies

1816 Utica Square, Tulsa | (918) 749-3481

This café-bakery combo has some of the city's most tempting dessert cases. Picture-perfect cakes, tarts and cookies are

#### Saint Amon Baking Company

8156 S. Lewis Ave. #E, Tulsa | (918) 364-2143

#### The Rollie Pollie

225 N. Muskogee Ave., Tahleguah | (918) 772-5089 creations are nearly as fun to look at as they are to eat.

#### Saturn Room

209 N. Boulder Ave., Tulsa 1 (918) 794-9422 called this one of the best tiki bars in America.

#### White River Fish Market & Restaurant



1708 N. Sheridan Rd., Tulsa | (918) 835-1910 1105 E. Kenosha St., Broken Arrow | (918) 449-0366 whiteriverfishmarket.com

With its community tables and laid-back atmosphere, this unassuming seafood restaurant in a landlocked state might not seem like a place that's been featured in Bon Appetit and Gourmet magazines. But its legend has grown far beyond Tulsa, where it started in 1932, thanks to an incredible variety of fish flown in nearly every day from the gulf and the coasts. Diners can literally pick the fish they want and how they want it cooked.

#### Wild Fork



#### 1820 Utica Square, Tulsa I (918) 742-0712 wildfork.com

Breakfast is a big deal at this restaurant, where diners can enjoy tasty dishes like cinnamon pecan pancakes, three-egg omelets with creamy cheese grits and a giant breakfast hash topped with two eggs. The lunch and dinner menus include a mix of salads. sandwiches, steak and seafood, and there's a fullservice bar. The walls are an oft-changing gallery of works from local artists.

#### Wild Horse Mountain Bar-B-Que



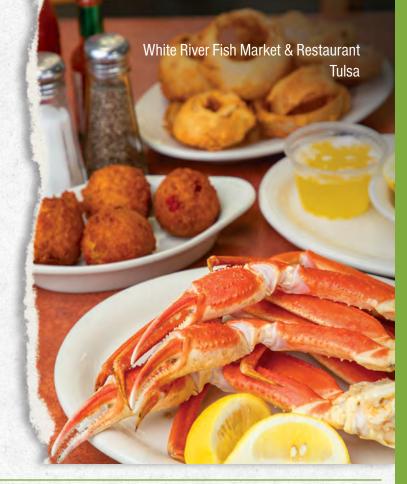
111001 S. 4612 Rd., Sallisaw | (918) 775-9960

Since 1965, locals and travelers have flocked to this barbecue joint for its slow-cooked brisket and pork loin ribs so large and meaty that they're more like a pork chop. There are mild, medium and hot versions of the homemade sauce, and diners can buy a bottle of it or some beef jerky to take home.

#### Yokozuna

309 E. Second St., Tulsa | (918) 508-7676 9146 S. Yale Ave. Ste. 100, Tulsa | (918) 619-6271 13230 Pawnee Dr. Ste. 100, Oklahoma City | (405) 500-1020 yokozunasushi.com

This restaurant specializes in sushi and Asian fusion cuisine, with delicious dishes like the Pork Belly Ramen, which features tare braised pulled pork and belly served in a rich broth with pickled mushroom, soy egg, furikake, menma, scallions and nori. A variety of sushi rolls are available, including signature selections like the Hot Mess, a mixture of chipotle cream cheese, jalapeño and kanikama (imitation crab meat) that's tempura fried and topped with crab mix and spicy tuna.







# Dining in SOUTHEAST Hockstown

From classic diner food and cajun-influenced flavors to hearty Italian cuisine and perfectly cooked steaks, there are many culinary wonders tucked away in the charming cities and towns of this richly forested region.



#### Abendigo's Grill & Patio

#### 259 Stevens Gap Rd., Broken Bow | (580) 494-7222 abendigos.com

This local mainstay specializes in perfectly cooked steaks and showing guests a good time. The crispy grilled salmon topped with lemon butter sauce is also a guest favorite, as is the chicken Madeira, which features bone-in chicken breast topped with garlic mashed potatoes, asparagus and smoked mushrooms. When the weather's nice, most prefer to dine on the spacious covered patio.

#### Angel's Diner



#### 1402 S. George Nigh Expy., McAlester | (918) 423-2633 angelsdinerok.com

This diner just off U.S. Highway 69 makes quite a first impression with its pink exterior and replica jukebox façade. There's even a pink Cadillac sitting out front. The '50s theme continues inside, where guests will find vintage decor and classic diner food, including chicken-fried steaks, crispy onion rings and homemade pies.





#### Captain John's Seafood & Cajun Grill

#### 1216 S. George Nigh Expy., McAlester | (918) 423-4449

From expertly cooked steaks to Cajun favorites, this restaurant really hits the spot with diners, and the relaxing atmosphere and well-stocked bar make it a perfect spot to unwind. Those who've worked up a substantial hunger might want to take on the Cajun Boil, which is loaded with crab legs, shrimp, smoked sausage, corn on the cob and red potatoes.

#### Fat Boys Cafe



#### 606 E. Wyandotte Ave., McAlester | (918) 426-6255 fatboyscafe.business.site

This spot serves up quite the variety. Its menu features pizza, calzones, classic diner dishes and lighter fare, including soups, salads and subs. It's proved to be a winning combination as the place stays hopping with regulars. Favorites include steak fingers, burgers and the hand-breaded chicken-fried steak.





#### Grateful Head Pizza Oven & Tap Room



#### 10251 N. U.S. Highway 259, Hochatown | (580) 494-6030 gratefulheadpizza.com

This laid-back pizza joint feels right at home in an area that's become a vacation hotspot. Its name pays homage to owners William and Kevin Carper's favorite group, and fellow Deadheads will find plenty of nods to the Grateful Dead among the pie names. Diners can relax with a local brew on the spacious covered patio while enjoying delicious pizzas like the Maui Waui, which is topped with Canadian bacon and pineapple.

#### **High Street Pizza**

#### 226 N. High St., Antlers | (580) 298-5511

This restaurant's perfectly crispy crust and fresh toppings have made it a hit with locals for decades, but there's far more to the menu than just pizza. Diners can nosh on pasta, salad, sandwiches, stuffed baked potatoes and a wide selection of calzones, which the restaurant has dubbed "Fred" after the "I Love Lucy" character.

#### Lucy's Two

## 200 E. Carl Albert Pkwy., McAlester | (918) 423-1414

This downtown lunch spot is a local favorite thanks to its fresh sandwiches, salads, soups and unforgettable desserts, which include luscious carrot cake and bread pudding. The café's name honors Lucy Piccolo, the grandmother of owners Kim Thomas and Natalie Dunn. The sisters spent their childhoods being called "Lucy's two."

#### Magnolia Cafe



#### 901 N. First Ave., Durant 1 (580) 745-8003

Diners can indulge in breakfast any time at this eatery, which specializes in classic Southern cooking with dishes like three-egg omelets, cinnamon French toast and steak and eggs. The chicken-fried steak, chicken-fried chicken and rib eyes are also favorites. Visitors' mouths will water as they gaze over the dessert case, where frequently found options include pies, cakes, baklava and banana pudding.

#### Main Street Barbecue



#### 42 W. Main St., Durant | (580) 745-9120 mainstreetbba.org

This downtown restaurant serves all the succulent smoked meats that foodies have come to expect from Oklahoma barbecue, and owners Thomas and Leigh Anne Montgomery make sure they only use the highest-quality meats from animals that are grass fed and hormone free. They also serve fried catfish that regulars rave about and a wide array of sides made from all-organic produce.

#### Old Ice House



#### 215 N. Third Ave., Durant | (580) 931-9944

Built in 1927 as an ice manufacturing plant, this charming blue building is home to a bar and grill that serves tasty sandwiches, French bread pizzas and wings. There are more than 100 types of craft beer, with offerings coming from Oklahoma, Texas and around the world. Out back is a patio where diners' furry friends are welcome. The building is also home to a shop filled with clothing and vintage vinyl records.

#### Pam's Hateful Hussy Diner



#### 304 Dallas St., Talihina | (918) 567-2051

Despite her moniker, which was playfully applied by a regular long ago, owner Pam Lewis and her diner are quite beloved in Talihina. After the building caught fire in June 2019, the community even hosted a fundraiser to help with repair costs. The massive hamburgers, fried catfish and chicken-fried steaks are all favorites. The diner offers a lunch buffet on Friday and Saturday, and there's also a Saturday breakfast buffet.



# Dining in Durant!

SERVING GREAT FOOD AND MEMORABLE EXPERIENCES

- 1. Roadhouse Bar & Grill
- 2. Lost Street Brewing Co.
- 3. Caked Up!
- 4. The Old Ice House
- 5. Crystal Creek Winery
- 6. The Tiki Bar
- 7. Opera House Coffee
- 8. Roma Italian Restaurant
- 9. Magnolia Café
- 10. Sherrer's Restaurant

RESTAURANT MENUS AND CONTACT AT:
DISCOVERDURANT.COM/PLACES-TO-EAT



DISCOVERDURANT.COM OR 580.924.0848



















#### Pete's Place Restaurant

# 120 SW Eighth St., Krebs | (918) 423-2042

This restaurant has been serving hearty Italian dishes since 1925, and in all those years, it's doubtful anyone's ever left hungry. Meals are served family style, with spaghetti, meatballs, ravioli, salad and garlic bread included. Those who pace themselves properly can enjoy delicious entrées like lasagna, grilled steaks and the famous lamb fries. The restaurant is home to Choc beer, a longtime local favorite that's been around since before Prohibition.

#### Phat Tabb's BBQ

#### 1110 S. Central Ave., Idabel | (580) 376-1088 phattabbsbbq.com

After a stint as the executive sous chef at Emeril Lagasse's NOLA Restaurant and a victory on the Food Network's "Chopped," Tabb Singleton is back in his hometown serving up delectable smoked meats. His barbecue joint is known for its incredible brisket, pulled pork and ribs, but Singleton also cooks up unique specials. Diners might find the restaurant serving up onion burgers or Turkey Gumbo Ramen.



#### 116 N. First Ave., Durant | (580) 448-0681 roadhouseok.com

Diners will find hand-cut steaks, fresh seafood and a solid selection of beer, wine and mixed drinks at this restaurant. The perfectly seasoned rib eye is a favorite, as is the catch of the day. There's often live music on Friday and Saturday nights, and guests have the option of dining in the bar area or in the more low-key dining room.

#### Roma Italian Restaurant



#### 121 W. Main St., Durant | (580) 931-9961 romadurant.com

The story of how two brothers from Kosovo wound up cooking Italian food in a small Oklahoma town is a little too long for this space, but the short version is: because they're really good at it. Gzim and Tony Krasnigi make everything fresh in-house. Regulars love the lasagna, stromboli and pizza.



The "Discover Oklahoma" crew says the stars of the show at The SneakyTiki Restaurant ¿ Brewery (pg. 92) are truly the Royal Red Shrimp - cooked and seasoned to perfection with a taste like lobster!

Roadhouse Bar & Grill | Durant



#### Roseanna's Italian Food



#### 205 E. Washington Ave., Krebs | (918) 423-2055 roseannas.com

Frank and Rose Ann Pritchard started this restaurant in the 1970s, serving up the same type of hearty meals they cooked to feed a family that eventually grew to 11 children. Today, many of their children and grandchildren help keep their tradition of homemade Italian cooking going, serving up gnocchi, spaghetti, lasagna, steaks and more. Clare Pritchard's cheesecakes, made in inventive flavors like white chocolate chip, pumpkin and Italian creme, have become the stuff of legend.

#### Sherrer's Restaurant



#### 514 S. Ninth Ave., Durant | (580) 924-4004

Since 1948, members of the Sherrer family have been keeping their hometown fed with classic Southern cooking that includes hamburgers, salads and chili.

The restaurant is still in its original building, which then-co-owners Leon and Lloyd Sherrer built themselves. Regulars love the double-decker Reuben sandwich, hand-breaded onion rings and homemade pies.

#### Southern Belle Restaurant



#### 821 U.S. Highway 59 N., Heavener | (918) 653-4458

Travelers once crisscrossed the country in elegantly appointed rail cars, and diners can recapture a piece of that past at this restaurant housed in a restored passenger car built in 1905. From the 1940s to the 1960s, the car was in service on the Southern Belle, a train that ran through Heavener. The restaurant specializes in down-home cooking, churning out delicious chicken-fried steaks, juicy burgers and homemade pies.

#### Steven's Gap Restaurant



#### 9955 U.S. Highway 259, Broken Bow (580) 494-6350

This restaurant's delicious comfort food and Southern hospitality will make folks feel at home. In the morning, there are omelets, pancakes and biscuits and gravy. For lunch and dinner, diners can try crispy fried catfish, chicken-fried steak and massive hamburgers — but they'll want to save room for a slice of homemade pie or cake.



#### Taco Bob's Fiesta Grille 📺



#### 307 S. Main St., McAlester | (918) 426-5990 tacobobsfiestagrille.com

Since it opened in 1974, "Taco" Bob Woolman's restaurant has gained a loyal following thanks to its delicious Mexican and American dishes and friendly service. Whether they're in the mood for sizzling fajitas or a hamburger and fries, diners are sure to find something they'll enjoy.

#### The Barn

#### 22563 132nd Ave., Cameron | (918) 654-3626 Cash only.

It's only open for dinner on Thursday, Friday and Saturday, but that hasn't kept this buffet from becoming a local legend. Lines sometimes stretch out the door as customers arrive for the all-you-can-eat fried catfish, fried shrimp, chicken strips, hush puppies and other down-home favorites.

#### The Blue Rooster



#### 10235 N. U.S. Highway 259, Broken Bow | (580) 494-6361

With its homey interior, big porches and delicious comfort food, a visit to this restaurant is like a trip to grandma's house. Guests love the crispy fried pickles and okra, the fried catfish basket and the shrimp po'boy. Boiled crawfish is available by the pound when it's in season. For dessert, there are fried pies in sweet flavors like apple, apricot and chocolate.

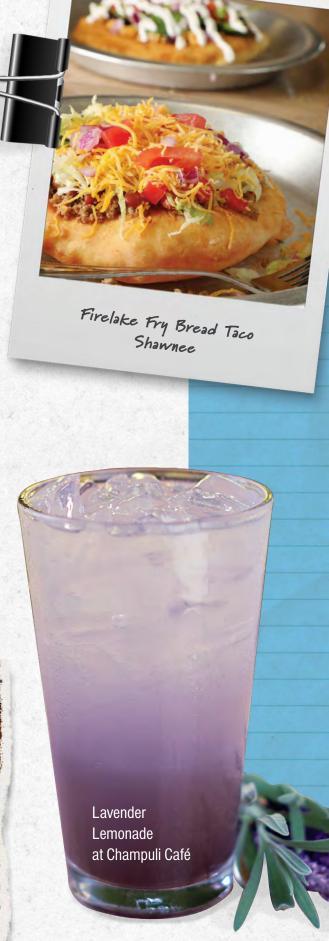
#### The Coffee Cup



#### 401 N. Broadway St., Poteau | (918) 647-2622

This cozy shop is a go-to for those looking for a caffeine fix and light but tasty fare. It specializes in sandwiches, soups and salads, and knowledgeable baristas prepare traditional espressos and a wide variety of specialty drinks. It's not just a lunch spot, though; the shop frequently stays open late to host live music







Thirty-nine Native American tribes are headquartered in Oklahoma, and the influence of their diverse food cultures can certainly be seen in the state's dining scene.

Fry bread — a fluffy, unleavened bread that's crunchy on the outside and soft on the inside — is perhaps the most widely known native dish. It's believed to have originated after the U.S. government removed the tribes from their homelands in the 1860s.

Traditionally, tribes relied on crops, especially corns, beans and squash, which are known as the "Three Sisters." Many also hunted and ate meat from bison.

The move west significantly affected many tribes' diets as their new homes didn't necessarily support the same crops.

#### Here are several places around the state to experience native cuisine:

#### Champuli Café

1919 Hina Hanta Way, Calera | (833) 708-9582 choctawculturalcenter.com

The Choctaw Cultural Center's café offers a variety of dishes that live up to its name — *champuli* means delicious in Choctaw. Options include Indian Tacos, with ground beef, beans and vegetables piled high atop a piece of fry bread, and Tanchi Labona, a simmered soup made of pearl hominy corn and braised pork

#### Firelake Fry Bread Taco

1568 S. Bodwe Dr., Shawnee | (405) 273-0108
This Citizen Potawatomi Nation-owned restaurant lets diners design their own fry bread tacos by choosing from a variety of protein, topping and spice options. There are also dessert fry breads topped with cinnamon, sugar and honey or strawberries and whipped cream.

#### Kawi Café

215 S. Muskogee Ave., Tahlequah | (918) 458-6114

Owned by the Cherokee Nation, this café takes its name from the tribe's word for coffee: *kawi*. However, the breakfast and lunch spot has expanded far beyond just drinks. Diners will find Cherokee fusion cuisine and modern takes on native dishes; popular items include Fried Catfish Tacos and Bison Lettuce Wraps.

#### Thirty Nine Restaurant

659 First Americans Blvd., Oklahoma City | (405) 594-2100 famok.org

Opened in 2021, the First Americans Museum offers two dining options. Thirty Nine Restaurant uses traditional ingredients to provide modern takes on native cuisine, producing delicious dishes like the Three Sisters Sauté, which includes heirloom beans, corn, squash, indigenous grains, wild rice, sage-biñon pesto and green onions.



#### The Red B

#### 10 N. Central Ave., Idabel | (580) 286-7919

This downtown spot's name is quite literal; there's a large, red "B" hung above the front doors. Inside, diners will find a comfortable atmosphere and food just like grandma used to make, including a gravy-smothered, chicken-fried steak that USA Today readers once voted the best in Oklahoma. Rib eyes, grilled salmon and the fluffy homemade rolls are among other guest favorites.

#### The Rock House



#### 52060 Blackjack Ridge Dr., Talihina | (918) 567-3577 therockhouse.us | Reservations required.

The scenery and the food are unforgettable at this 1920s-era rock home near the Talimena National Scenic Byway. Visitors can enjoy views of the surrounding ranch and the Potato Hills, Kiamichi Mountains and Buffalo Mountain. The restaurant serves hand-cut steaks, pasta and fresh seafood, including tasty crab cakes that are a specialty of Maryland-native owners Sam and Tami Balzanna.

#### The SneakyTiki Restaurant & Brewery



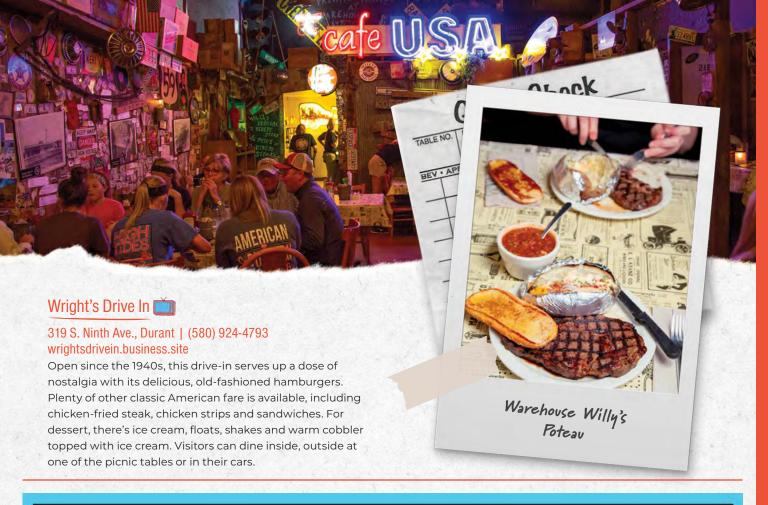
#### 3263 B U.S. Highway 70, Mead | (580) 931-0100

Diners will feel like they're on a tropical island as they relax on the thatched-roof patio with a handcrafted brew, enjoying the signature dish: Royal Red shrimp. Found deep in the ocean, the large crustaceans are flown in weekly. They have a sweet flavor and are served peel-and-eat style. The restaurant, which is part of Lake Texoma Lodge & Resort, is also known for its burgers and steaks.

#### Warehouse Willy's

#### 300 Dewey Ave., Poteau | (918) 649-3400

This well-regarded steakhouse has a decidedly Cajun flair, serving up spicy gumbo, stuffed shrimp and its famous Mudbugs appetizer (also known as fried crawfish tails). It's got an eclectic interior, with the walls plastered with street signs, neon signs and vintage photos. That doesn't mean the folks there don't take steaks seriously, though. The beef is hand-cut, aged and perfectly grilled.





# Treal Yourself

These five Southeast Oklahoma spots can't be missed:

#### Caked Up!

201 W. Main St., Durant | (580) 380-7777 cakedupdurant.com

The scrumptious specialties include decadent cupcakes and creamy, house-made ice cream in original flavors like Snickerdoodle Cheesecake or Coffee Chocolate Chip.

#### The Compass Wood-Fired Kitchen

119 E. Choctaw Ave., McAlester | (918) 470-3100 compass.pizza

Diners can choose from two scrumptious dessert pizzas. The Lemon Curd Pizza is laden with house-made lemon curd and graham crackers, while the S'mores Pizza is topped with chocolate, graham crackers and toasted marshmallows.

#### Main Street Bakery

101 E. Main St., Hugo | (580) 326-0026 mainstreetbakery.business.site

Diners can grab a fresh-made doughnut or thickly glazed cinnamon roll for breakfast or indulge in an after-lunch cupcake, cookie or apple fritter.

#### La Magia del Trigo Restaurant and Bakery

106 W. First St., Heavener | (918) 653-3570

More than 20 types of bread-based treats fill this place's display cases. Favorites include conchas — seashell-shaped sweet bread with a cookie-like topping — and ChocoFlan, which features chocolate cake topped with thick custar

#### Girls Gone Wine

10216 U.S. Highway 259, Broken Bow | (580) 306-9463 thegirlsgonewine.com

This boutique winery's staff like to say it specializes in "fun" wine instead of "fine" wine. Visitors love to sip on Twisted Sisters, a pomegranate sweet wine, and the Wine-A-Ritas, which come in flavors like Strawberry Mango and Piña Colada.



#### RESTAURANT \* CATERING PERSONAL CHEF SERVICES



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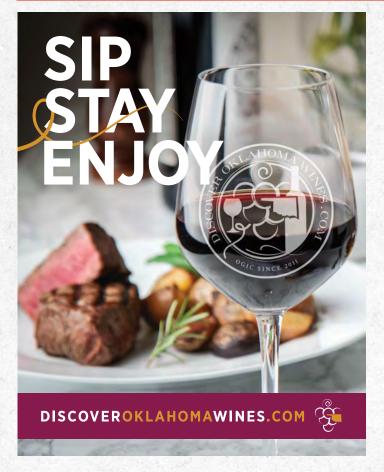
# Read up on Oklahoma

Whether travelers want to cruise the open road or explore the great outdoors, the Oklahoma Tourism & Recreation Department offers a variety of publications to help make vacation planning fun and easy.

Visitors can plan a drive down Oklahoma's 400-plus miles of the Mother Road with the **Oklahoma Route 66 Guide**, pick out autumn destinations in the **Oklahoma Fall Foliage Guide** and find places to learn about Native American heritage with the **Oklahoma Indian Country Guide**.

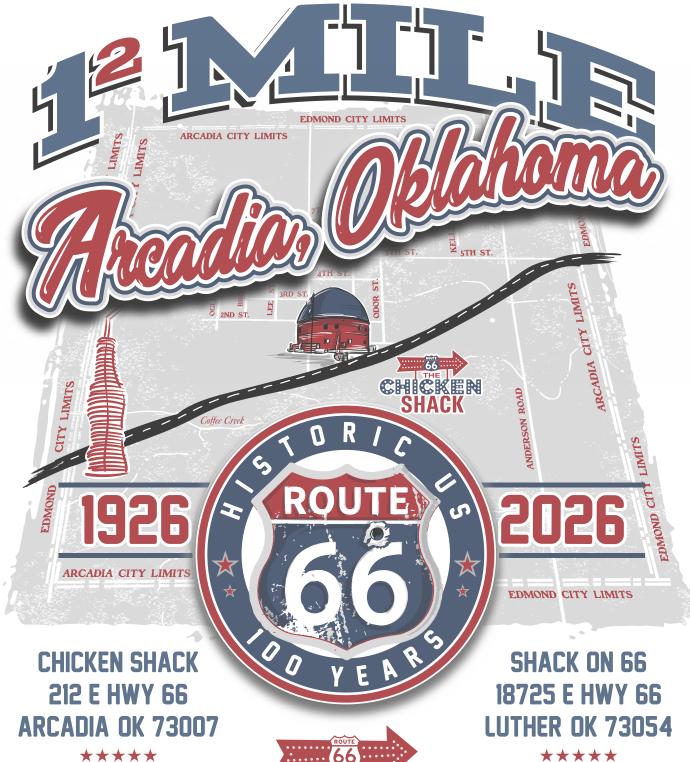
All guides can be ordered free of charge by visiting **TravelOK.com/Brochures** or by visiting a Tourism Information Center or Oklahoma State Park. Many other free publications, including the official Oklahoma state map, are also available. Those who do not have internet access can call **(800) 652-6552** to order guides.











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