

*The* **MULE** NO. 405

HOT MELTS & COLD BEER



DON'T BE A JACKASS

## START HERE

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<p><b>OKIE POUTINE</b> Beer Battered French Fries, House White Gravy, Watonga Cheese Curds.</p>	7.5
<p><b>FRIED CHEESE CURDS</b> Watonga Cheese Curds battered and Fried with a side of Marinara and Ranch.</p>	7
<p><b>CLASSIC</b> Dipping cup of our House Tomato Soup, Surrounded by 2 Classic Cheddar Grilled Cheese Sandwiches.</p>	6
<p><b>STUFFED AND BAKED</b> Mushrooms stuffed with goat cheese, topped with our Big Ass blend and grilled jalapeños, slathered in our house gravy.</p> <p><i>(Be patient! This one take a lot of love!)</i></p>	7

## SALADS

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<p><i>Add Hot Chicken: +\$2 Add Cold Turkey +\$2</i></p>	
<p><b>BEET</b> Roasted Beets, Chili Peanut Brittle, Goat Cheese, Arugula, Strawberry, Orange Tarragon Vinaigrette</p>	7
<p><b>CAESAR</b> Arugula, Grilled Cheese Croutons, Parmesan</p>	7
<p><b>OUR HOUSE</b> Mixed Greens, Tomato, Onions, Cucumber, Grilled Cheese Croutons, Parmesan, House Dressing</p>	7
<p><b>SOUP &amp; SALAD</b></p>	7



# SANDIES

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<b>MACARONI PONY</b> Jalapeño Cornbread, Chipotle BBQ Pulled Pork, 3 Cheese Mac and Cheese, Pickle.	10
<b>H.A.M.</b> Sourdough, Prosciutto, Gruyere, Blue cheese, Figs, Balsamic Reduction.	9
<b>OUR CAPRESE</b> Sourdough, Sundried Tomato Pesto, Basil Pesto, Fresh Tomatoes, Fontina, Parmesan, and Rosemary Balsamic. Add Prosciutto: +\$2	7.5
<b>CROQUE MADAME</b> Sourdough, Black Forest Ham, Gruyere, Dijon Mustard, House Gravy, Egg	9
<b>TURKEY</b> Vienna Wheat, Shaved Turkey Breast, Gruyere, Sharp Cheddar, Lettuce, Tomato, Avocado, Spicy Aioli. Add Bacon: +\$1	8.5
<b>BIG ASS GRILLED CHEESE</b> Sourdough Bread, Chef's Choice of Cheese. Let us Know if You're Feeling Bleu. Add Bacon: +\$1	8.5
<b>F.Y.D.H</b> Sourdough, Avocado, Goat Cheese, Pepperoncino, Bacon, Spicy Aioli, Egg	9

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MORE SANDIES ON THE NEXT PAGE

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Each Sandwich comes with choice of Fries, Onion Rings: +\$0.50,  
Gluten Free Bread: +\$2, Soup, or Seasonal Side.

**SIDE SALAD** \$1 More **SOUPS** House Tomato (or take a gander at our Specials Board)

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# SANDIES

CONTINUED

<b>PORTACATOOSA</b> Sourdough, Roasted Portabello, Fontina, Goat Cheese, Sundried Tomato Pesto, Balsamic Reduction.	8.5
<b>BCLT</b> Sourdough, Thick Cut Bacon, Gouda, Gruyere, Lettuce, Tomato, Mayo. Add Egg: +\$1 Add Avocado: +\$1	7
<b>FANCY PANTS</b> Vienna Wheat, Roasted Chicken, Brie, Gruyere, Caramelized Onion, Pear, Basil Pesto, Balsamic Reduction.	8.5
<b>HERBIVORE</b> Vienna Wheat, Cashew Cheese, Roasted Beets, Mushroom, Sundried Tomato, Avocado, Grillied Japaleños, Grilled Onions, Chipotle Aioli. Add Bacon: +\$1. <i>Let us know if you want it vegan.</i>	9
<b>THE CORTEZ</b> Jalapeño Cornbread, Braised Short Ribs, Peperoncino, Grilled Jalapeño, Caramelized Onion, with Spicy Aioli.	10

🌰 Denotes this item may contain tree nuts or other nut products.

Consuming raw or uncooked meats or eggs is delicious, but may increase your risk of food borne illness or death, especially if you have certain medical conditions. Please inform your server of any food allergies.

Each Sandwich comes with choice of Fries, Onion Rings: +\$0.50,  
Gluten Free Bread: +\$2, Soup, or Seasonal Side.

**SIDE SALAD** \$1 More **SOUPS** House Tomato (or take a gander at our Specials Board)



## SIDESHOW

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<b>SMALL BEER BATTERED FRY</b>	3.5
<b>LARGE BEER BATTERED FRY</b>	6
<b>SMALL BEER BATTERED ONION RING</b>	3.5
<b>LARGE BEER BATTERED ONION RING</b>	6
<b>SIDE SALAD</b>	3.5
<b>SOUP BOWL</b>	4
<b>ROTATING SEASONAL SIDE</b>	3

## SWEETS

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♥ <b>GRAND LAKE MONTE CRISTO</b> White Bread, Peanut Butter, Raspberry Preserves, Dark Chocolate, w/ a heaping scoop of Roxy's Salted Caramel Ice Cream.	6
<b>2 SCOOPS OF ROXY'S ICE CREAM</b>	3

## DRINKS

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<b>SODAS</b> Coke, Diet Coke, Dr. Pepper, Sprite.	2
<b>CRAFT SODAS</b> Boylan's Ginger Ale, Triple AAA Root Beer, Maine Root Ginger Brew.	2.5

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## COCKTAILS

<b>MOSCOW MULE</b> Stolli Vodka, Ginger Beer, Lime	7
<b>KENTUCKY MULE</b> Jim Beam Bourbon, Ginger Beer, Lime	7
<b>GIN MULE</b> Beefeater Gin, Ginger Beer, Lime	7
<b>BURRO</b> Sauza Blue Tequila, Ginger Beer, Lime	7
<b>MULE FEATHER</b> Maker's Mark Bourbon, Bitters, Ginger Ale, Lemon	7
<b>ROSY PALMER</b> Deep Eddy Sweet Tea Vodka, Lemonade, Rosemary Sprig	7
<b>BLT</b> Bulleit Bourbon, Lemon, Tonic	6

## BEER COCKTAILS

<b>BEER BITE</b> Lake Beer, topped with Angry Orchard Cider	5
<b>FREESTYLE SHANDY</b> freestyle pils, ginger beer, lemon	6.5
<b>FIRE AND CIDER</b> One shot of Fireball Cinnamon Whiskey poured into Angry Orchard Cider	8

## SHOTS

<b>DRAGONS BREATH</b> Hornitos Anejo Tequila, Zing Zang Back	6
<b>JAMESON PICKLE BACK</b> Jameson Irish Whisky, Pickle Juice Back	6
<b>BROKEN BELLINI</b> Absolut Peach Vodka, Champagne Back	6

## WINE

<b>BIG HOUSE PINOT GRIGIO</b>	6
<b>BIG HOUSE RED</b>	6
<b>DREAMING TREE CHARDONNAY</b>	9
<b>DREAMING TREE CABERNET SAUVIGNON</b>	9

*Don't forget to ask about our lovely wine features!*

## BEERS

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### LIGHT AND LOVELY

Coop Ale Works Horny Toad \$5.5  
Mustang Golden Ale \$4.5  
Choc 1919 \$4.5  
Santa Fe Freestyle Pilsner \$5  
Shiner Blonde Light \$3.5  
Full Sail Session \$4  
La Fin Du Monde \$6.5

### WORLD OF HOPS

Santa Fe Happy Camper I.P.A. \$5  
Big Sky Trout Slayer Wheat Ale \$5  
Sierra Nevada Pale Ale \$5  
Caldera Ashland Amber \$6

### DARK AND HEFTY

Big Sky Moose Drool \$5  
Coop Ale Works Native Amber \$5.5  
Left Hand Milk Stout \$5.5  
Murphy's Stout \$6  
Newcastle Brown Ale \$4  
Santa Fe Nut Brown \$5  
Tall Grass Buffalo Sweat \$6.5  
Unibroue Trois Pistole \$6.5

### CIDER

Strongbow Dry Cider \$6  
Crispin Brownslane \$6  
Angry Orchard Crisp Apple \$5

### CREATURES OF HABIT

Coors Light \$2.5  
Miller Lite \$2.5  
Modelo Especial \$3  
Shiner Bock \$3.5

### LAKE LIBATIONS

Coors Yellow Belly \$2.5  
Genesee \$3  
Pabst Blue Ribbon \$3

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► CHECK OUT OUR BEER BOARD FOR  
OUR DRAFT SELECTION AND FEATURES

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*Please excuse any outages, good beer  
sometimes plays hard to get.*



## LIQUORS

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### BOURBON

Basil Hayden  
Blanton's  
Booker's  
Breckenridge  
Bulleit  
Charter 8 yr.  
Jim Beam 4 yr  
Knob Creek  
Makers Mark  
Woodford Reserve

### WHISKEY

Bulleit Rye  
Crown Royal (& Black)  
Fireball  
Jack Daniels  
Jameson  
Jefferson Rye  
Knob Creek Rye  
Seagrams  
Tennessee Honey  
Wild Turkey

### SCOTCH

Balvenie Doublewood  
Dewars White  
Glenlivet 12  
Johnnie Walker Black  
Macallan 12  
Oban 14  
Yamazaki 12

### GIN

Bombay Sapphire  
Hendricks  
Beefeater  
Tanqueray

### RUM

Bacardi  
Captain Morgan  
Sailor Jerry  
10 Cane  
Malibu Coconut

### TEQUILA

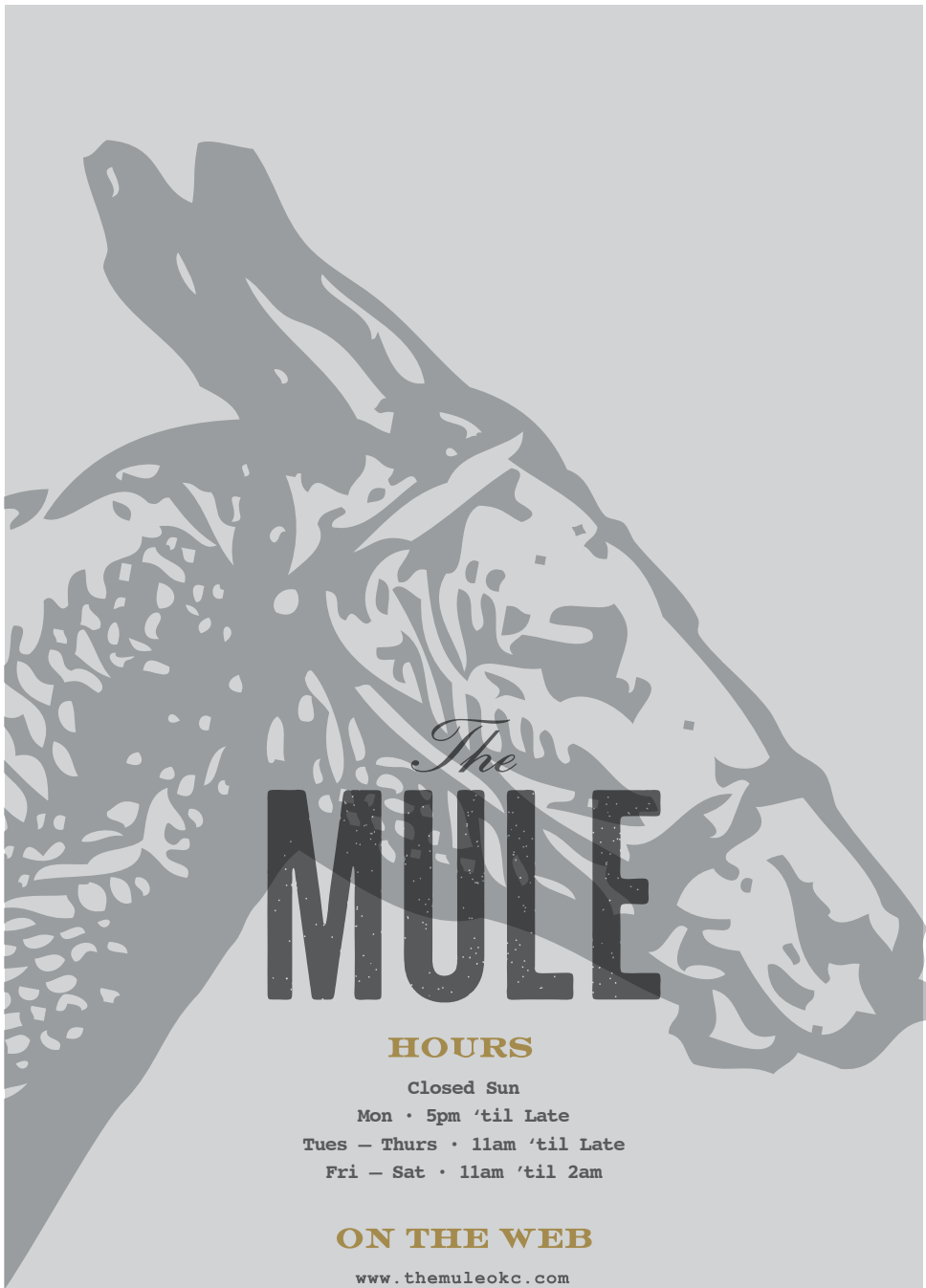
Patron Silver  
Sauza Giro  
Hornitos Arriendo  
Sauza Blue

### VODKA

Stoli  
Ketel One  
Monopolowa  
Grey Goose  
Svedka  
Tito's  
Absolut Citron  
Absolut Peach  
Deep Eddy Sweet Tea

### CORDIALS

Jager  
Rumplemintz  
Goldshlager  
Fernet Branca  
Midori  
Campari  
Baileys  
Tuaca  
Pimms



*The*  
**MULE**

**HOURS**

Closed Sun

Mon • 5pm 'til Late

Tues – Thurs • 11am 'til Late

Fri – Sat • 11am 'til 2am

**ON THE WEB**

[www.themuleokc.com](http://www.themuleokc.com)

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