

KITCHEN

STARTERS

- 7 SMOKED SALMON CUPS - CREAM CHEESE, AVOCADO, CILANTRO COULIS
- 8 SWEET POTATO GNOCCHI, SPICY TOMATO SAUCE
- 10 POACHED SHRIMP COCKTAIL, BLOODY MARY MANGO SAUCE
- 7 CHICKEN LEGS - DRY RUBBED, GRILLED, BASTED
- 7 SPINACH AND FRENCH ONION DIP, WHOLE WHEAT PITA

SOUPS & SALADS

- 6 FRENCH ONION SOUP - CARAMELIZED ONION, BEEF STOCK, BRANDY, PORT, GRUYERE CROUTON
- 6 SAUSAGE TOMATO SOUP - TOMATO BROTH, SAUSAGE, ONION, POTATO
- 7 CAESAR - GARLIC AND LEMON CAESAR DRESSING, CROUTONS, PARMESAN CRISP // ADD CHICKEN +4
- 9 HOUSE SALAD - BROCCOLI, GREEN BEANS, GRAPE TOMATOES, RED BELL PEPPERS, CUCUMBER, SHAVED RED ONIONS, PARMESAN CHEESE, CHIVE VINAIGRETTE // ADD CHICKEN +4
- 8 FIG, PROSCIUTTO, ARUGULA, LEMON OLIVE OIL
- 13 QUINOA CRAB CAKE, ARUGULA, SPINACH, ROASTED BELL PEPPER, CITRUS VINAIGRETTE

ENTREES

\$ MKT SCRATCH CATCH, SCRATCH CUT // SUBJECT TO AVAILABILITY, SERVER WILL DESCRIBE TODAY'S CHOICES

- \$ MKT** FRESH ALASKAN SALMON // SEASONED, GRILLED, CITRUS BEURRE BLANC [LIMITED AVAILABILITY + MARINE STEWARDSHIP COUNCIL CERTIFIED SUSTAINABLE]
- 14 GRASS-FED FLANK STEAK // SOUTHWEST SPICED, GARLIC RUBBED
- 23 RACK OF LAMB // LOCALLY SOURCED, CHIMICHURRI MARINATED, PANCETTA TOMATO SAUCE
- 12 SEARED CHICKEN LEG // HERB MARINATED, SEARED, CRISPY GARLIC SAGE POMODORO SAUCE
- 14 PANCETTA WRAPPED CHICKEN BREAST // BASIL, SUN-DRIED TOMATO, PARMESAN, THYME PAN JUS
- 9 HOUSE-GROUND BURGER ON POTATO BUN // LETTUCE, TOMATO, ONION, HARISSA KETCHUP
- 9 GRILLED CHICKEN ON WHOLE WHEAT BUN // BACON, PROVOLONE, ARUGULA, CARAMELIZED ONIONS, OVEN ROASTED TOMATOES, ROASTED GARLIC AIOLI
- 10 GRASS-FED FLANK STEAK ON WHOLE WHEAT HOAGIE // ARUGULA, CARAMELIZED ONIONS, OVEN ROASTED TOMATOES, CHIVE AIOLI
- 8 SMOKED BLT ON SOURDOUGH // THICK SLICED PEPPER BACON, CRISP LETTUCE, APPLE BRANDY TOMATO RELISH, HONEY-LEMON AIOLI
- 8 PULLED PORK ON WHOLE WHEAT BUN // GRILLED PINEAPPLE, CHIPOTLE SLAW

KIDS

SERVED WITH HOUSE SALAD OR VEGGIES

- 6 CHICKEN TENDERS - BREADED, PAN-SEARED, FINISHED IN OVEN
- 4 MAC + CHEESE
- 5 SWEET POTATO GNOCCHI IN TOMATO SAUCE
- 4 CHICKEN LEG
- 6 KID BURGER
- 6 CHICKEN SANDWICH
- 3 SNEAKZ ORGANIC CHOCOLATE MILKSHAKE (WITH A FULL SERVING OF VEGGIES, DELICIOUSLY DISGUISED)

SIDES

- \$ VARY** TODAY'S FRESH VEGGIE
- 5 HERBED POTATOES AU GRATIN
- 6 PANCETTA MAC + CHEESE
- 5 SAUTEED BROCCOLINI, ASPARAGUS, ROASTED BELL PEPPERS
- 4 MASHED POTATOES
- 5 CREAMED SPINACH
- 3 SHOESTRING FRIES

DESSERTS

- 6 COOKIE BROWNIE TORTE
- 6 MOONSHINE APPLE PIE WITH BOURBON CARAMEL SAUCE

EXECUTIVE CHEF
NATHAN P. NUSS



COCKTAILS

SUMMER SELECTIONS

Scratch's seasonal cocktails reflect our love for fresh, flavorful ingredients. We squeeze the juices daily. We make the syrups ourselves. We pluck and prepare our garnishes by hand. In short, we create each cocktail with care. It doesn't hurt that our craft cocktails are devised and revised by Bittercube, the acclaimed cocktail and bitters company. Bittercube was co-founded by Ira Koplowitz, a native of Norman. **If you see him, buy him a drink!**

THE SPARROW BEE FLOR DE CANA 7 YR RUM, LEMON, HONEY SYRUP, MINT, JAMAICAN #2 BITTERS

CAPTAIN TRUMAN PAUL MASSON BRANDY, LEMON, GINGER LIQUEUR, BITTERCUBE BOLIVAR BITTERS, SPARKLING WINE

MARGARITA CAZADORES REPOSADO TEQUILA, LIME, ORANGE LIQUEUR, BITTERCUBE ORANGE BITTERS

AVIATION BOMBAY SAPPHIRE, LEMON, MARASCHINO, VIOLETTE

SOONER COBBLER PRAIRIE ORGANIC VODKA, LEMON, BLACKBERRIES, JAMAICAN #2 BITTERS

OF THE OLDER FASHIONED OLD WELLER ANTIQUE BOURBON, MUSCOVADO SYRUP, BITTERCUBE TRINITY BITTERS

DARK & STORMY RHUM BARBANCOURT, LIME, JAMAICAN #1 BITTERS, GINGER BEER, BLACKSEAL RUM

WHISKEY SOUR RUSSELL'S RESERVE RYE, LEMON, EGG WHITE, TURBINADO SYRUP, CHERRY BARK VANILLA BITTERS

ALL COCKTAILS \$8



WINE & BEER

WINE

HOUSE

- 6.5 // 26 GREYSTONE CELLARS CHARDONNAY California
- 6.5 // 26 GREYSTONE CELLARS MERLOT California
- 6.5 // 26 GREYSTONE CELLARS CABERNET SAUVIGNON California

AMERICAN RED BLENDS

- 7 // 28 CRIMSON California
- 7 // 28 PRIMAL ROOTS RED BLEND California
- 9 // 36 DREAMING TREE CRUSH North Coast California
- 10 // 40 IF YOU SEE KAY RED BLEND Lazio, Italy IGT

SPARKLING

- 7 // 28 CRISTALINO BRUT Spain
- 65 NICOLAS FEUILLATTE BRUT ROSE Champagne, France

THE REST

- 7 // 28 HOGUE RIESLING Columbia Valley Washington
- 7 // 28 SEAGLASS SAUVIGNON BLANC Santa Barbara County, California
- 7 // 28 ESTANCIA PINOT GRIGIO California
- 9 // 36 KENDALL-JACKSON AVANT CHARDONNAY California
- 8 // 32 TOASTED HEAD CHARDONNAY California
- 7 // 28 MARK WEST PINOT NOIR California
- 8 // 32 BONTERRA MERLOT ORGANIC Mendocino County, California
- 7 // 28 RAVENSWOOD VITNERS ZINFANDEL California
- 9 // 36 THE SHOW CABERNET SAUVIGNON California
- 7 // 28 DISENO MALBEC Mendoza Argentina
- 8 // 32 ANTINORI SANTA CRISTINA CHIANTI Chianti, Italy
- 46 SALVESTRIN SAUVIGNON BLANC St. Helena, Napa Valley California
- 44 CARMEL ROAD CHARDONNAY Monterey, California
- 44 BELLE GLOSS MEIOMI PINOT NOIR Sonoma/Monterey/Santa Barbara, California
- 45 JIM BARRY LODGE HILL SHIRAZ Clare Valley, Australia
- 70 MOUNT VEEDER CABERNET SAUVIGNON Mount Veeder, Napa Valley California
- 50 FISTICUFFS CABERNET SAUVIGNON Napa Valley, California

BEER

COOP ALE WORKS, OKLAHOMA CITY

- 18 DNR BELGIAN-STYLE GOLDEN ALE 25.4 oz Bottle
- 5 HORNY TOAD CERVEZA 16 oz Can
- 5 NATIVE AMBER 16 oz Can

MARSHALL BREWING COMPANY, TULSA

- 4.5 ATLAS INDIA PALE ALE 12 oz Bottle

MUSTANG BREWING COMPANY, OKLAHOMA CITY

- 3.5 GOLDEN ALE 12 oz Bottle
- 3.5 WASHITA WHEAT 12 oz Bottle

