## START HERE

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

## SALADS

Add Hot Chicken: +$2 Add Cold Turkey +$2

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEET</strong></td>
<td>7</td>
</tr>
<tr>
<td>Roasted Beets, Chili Peanut Brittle, Goat Cheese, Arugula, Strawberry, Orange Tarragon Vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>CAESAR</strong></td>
<td>7</td>
</tr>
<tr>
<td>Arugula, Grilled Cheese Croutons, Parmesan</td>
<td></td>
</tr>
<tr>
<td><strong>OUR HOUSE</strong></td>
<td>7</td>
</tr>
<tr>
<td>Mixed Greens, Tomato, Onions, Cucumber, Grilled Cheese Croutons, Parmesan, House Dressing</td>
<td></td>
</tr>
</tbody>
</table>

**SOUP & SALAD**
MACARONI PONY  Jalapeño Cornbread, Chipotle BBQ Pulled Pork, 3 Cheese Mac and Cheese, Pickle.

H.A.M.  Sourdough, Prosciutto, Gruyere, Blue cheese, Figs, Balsamic Reduction.

OUR CAPRESE  Sourdough, Sundried Tomato Pesto, Basil Pesto, Fresh Tomatoes, Fontina, Parmesan, and Rosemary Balsamic.
Add Prosciutto: +$2

CROQUE MADAME  Sourdough, Black Forest Ham, Gruyere, Dijon Mustard, House Gravy, Egg

TURKEY  Vienna Wheat, Shaved Turkey Breast, Gruyere, Sharp Cheddar, Lettuce, Tomato, Avocado, Spicy Aioli. Add Bacon: +$1

BIG ASS GRILLED CHEESE  Sourdough Bread, Chef’s Choice of Cheese. Let us Know if You’re Feeling Bleu. Add Bacon: +$1

F.Y.D.H  Sourdough, Avocado, Goat Cheese, Pepperoncino, Bacon, Spicy Aioli, Egg

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)
PORTACATOOSA  Sourdough, Roasted Portobello, Fontina, Goat Cheese, Sundried Tomato Pesto, Balsamic Reduction.

BCLT  Sourdough, Thick Cut Bacon, Gouda, Gruyere, Lettuce, Tomato, Mayo.
Add Egg: +$1 Add Avocado: +$1

FANCY PANTS  Vienna Wheat, Roasted Chicken, Brie, Gruyere, Caramelized Onion, Pear, Basil Pesto, Balsamic Reduction.

Let us know if you want it vegan.

THE CORTEZ  Jalapeño Cornbread, Braised Short Ribs, Peperoncino, Grilled Jalapeño, Caramelized Onion, with Spicy Aioli.

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

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Beer Battered Fry</td>
<td>3.5</td>
</tr>
<tr>
<td>Large Beer Battered Fry</td>
<td>6</td>
</tr>
<tr>
<td>Small Beer Battered Onion Ring</td>
<td>3.5</td>
</tr>
<tr>
<td>Large Beer Battered Onion Ring</td>
<td>6</td>
</tr>
<tr>
<td>Side Salad</td>
<td>3.5</td>
</tr>
<tr>
<td>Soup Bowl</td>
<td>4</td>
</tr>
<tr>
<td>Rotating Seasonal Side</td>
<td>3</td>
</tr>
</tbody>
</table>

### Sweets

**Grand Lake Monte Cristo** White

White Bread, Peanut Butter, Raspberry Preserves, Dark Chocolate, w/ a heaping scoop of Roxy’s Salted Caramel Ice Cream.

2 Scoops of Roxy’s Ice Cream

### Drinks

**Sodas** Coke, Diet Coke, Dr. Pepper, Sprite.

**Craft Sodas**

- Boylan’s Ginger Ale
- Triple AAA Root Beer, Maine Root Ginger Brew.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sodas</td>
<td>2</td>
</tr>
<tr>
<td>Craft Sodas</td>
<td>2.5</td>
</tr>
</tbody>
</table>
## Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Moscow Mule</strong></td>
<td>Stoli Vodka, Ginger Beer, Lime</td>
<td>7</td>
</tr>
<tr>
<td><strong>Kentucky Mule</strong></td>
<td>Jim Beam Bourbon, Ginger Beer, Lime</td>
<td>7</td>
</tr>
<tr>
<td><strong>Gin Mule</strong></td>
<td>Beefeater Gin, Ginger Beer, Lime</td>
<td>7</td>
</tr>
<tr>
<td><strong>Burro</strong></td>
<td>Sauza Blue Tequila, Ginger Beer, Lime</td>
<td>7</td>
</tr>
<tr>
<td><strong>Mule Feather</strong></td>
<td>Maker’s Mark Bourbon, Bitters, Ginger Ale, Lemon</td>
<td>7</td>
</tr>
<tr>
<td><strong>Rosy Palmer</strong></td>
<td>Deep Eddy Sweet Tea Vodka, Lemonade, Rosemary Sprig</td>
<td>7</td>
</tr>
<tr>
<td><strong>Blt</strong></td>
<td>Bulleit Bourbon, Lemon, Tonic</td>
<td>6</td>
</tr>
</tbody>
</table>

## Beer Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beer Bite</strong></td>
<td>Lake Beer, topped with Angry Orchard Cider</td>
<td>5</td>
</tr>
<tr>
<td><strong>Freestyle Shandy</strong></td>
<td>Freestyle pils, ginger beer, lemon</td>
<td>6.5</td>
</tr>
<tr>
<td><strong>Fire and Cider</strong></td>
<td>One shot of Fireball Cinnamon Whiskey, poured into Angry Orchard Cider</td>
<td>8</td>
</tr>
</tbody>
</table>

## Shots

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dragons Breath</strong></td>
<td>Hornitos Anejo Tequila, Zing Zang Back</td>
<td>6</td>
</tr>
<tr>
<td><strong>Jameson Pickle Back</strong></td>
<td>Jameson Irish Whisky, Pickle Juice Back</td>
<td>6</td>
</tr>
<tr>
<td><strong>Broken Bellini</strong></td>
<td>Absolut Peach Vodka, Champagne Back</td>
<td>6</td>
</tr>
</tbody>
</table>

## Wine

- **Big House Pinot Grigio** | 6
- **Big House Red**         | 6
- **Dreaming Tree Chardonnay** | 9
- **Dreaming Tree Cabernet Sauvignon** | 9

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

**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

**LIQUORS**

**BOURBON**
- Basil Hayden
- Blanton’s
- Booker’s
- Breckenridge
- Bulleit
- Charley 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
- Glenturret 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

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

Please excuse any outages, good beer sometimes plays hard to get.
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
twitter · @themuleokc