

BREAKFAST

Served weekdays from 6:30am until 11:00am

something quick

superfood oats 11

Chilled fresh vanilla overnight oats with blueberries, peaches and honey-toasted almonds

seasonal fruit parfait 12

Greek honeyed yogurt topped with fresh berries and house-made granola

fresh fruit 11

Personal-sized seasonal fruit selection

deviled toast 12

fresh deviled egg on multigrain bread with melted Wisconsin cheddar

biscuits & gravy 12

fluffy buttermilk biscuits with country gravy

morning savory

park avenue breakfast 14

2 eggs your way, and choice of applewood bacon or pork sausage with hash browns and your choice of toast

skirvin omelet your way 15

Choice of: Wisconsin cheddar, mozzarella, bacon, sausage, ham, peppers, onions, mushrooms, spinach

skirvin breakfast bowl 15

Applewood bacon, pork sausage, eggs, home fries, peppers and onions topped with Wisconsin cheddar

breakfast sandwich 13

All butter croissant, seasoned eggs, cracked pepper sausage patty, or applewood bacon, cheddar and orange marmalade

from the griddle

strawberry belgian waffle 14

Fresh pressed malted waffle topped with Strawberries and sauce with whipped cream

stacks 12

Buttermilk shortcakes with whole butter and maple syrup

bundled breakfast express

superfood oats with juice or coffee 15

skirvin breakfast sandwich with juice or coffee 15

yogurt parfait or fresh fruit and croissant with juice or coffee 15

à la carte/ sides/ beverages

order of bacon or sausage 5

pancake 4

one egg 3

toast 3

hash browns 4

greek yogurt 8

salsa 2

egg whites 4

coffee 4

iced tea/soda 3

juice 5

breakfast cocktails

mimosa or poinsettia carafe 25

classic bloody mary 13

irish coffee 13

skirvin driver 13

perle mesta sunrise 13

skirvin breakfast shot 12

kids' menu

pancakes 6

1 egg breakfast 6

yogurt parfait with fruit & granola 6

bacon & cheese english muffin 6

waffle with whipped cream & sprinkles 6

\$20

BUFFET

Saturdays & Sundays only

Scrambled Eggs
Applewood Smoked Bacon
Local Sausage Links
Skillet Potatoes
Biscuits and Sausage Gravy
Vanilla-Infused Pancakes
Oatmeal with Assorted Toppings
Smoked Salmon
Meats & Cheeses
Seasonal Fruit & Berries
Assorted Yogurt
Homemade Muffins
Breakfast Pastries
Toast & Jam

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked.*

LUNCH

Served weekdays from 11am until 2pm

soup & salad

lobster bisque 11

Fresh Maine lobster with brandy and lobster napoleon and fresh green onion

today's soup 9

always fresh, ask your server

classic caesar salad 16

Romaine hearts, Gran Padano, anchovy, butter croutons, and house-made dressing

apple walnut salad 15

Baby greens and heirloom tomatoes with shaved apple, candied walnuts, smoked cheddar and bell pepper

arugula caprese salad 15

Baby arugula and english cucumber with pesto marinated heirloom tomato and buffalo mozzarella

cobb parfait 16

Layers of greens with grilled chicken, ham, bacon, egg, tomatoes, smoked cheeses, chick peas and quinoa

add protein to your salad

chicken 6 salmon 8 beef 10

between the crusts

pork belly sliders 19.50

Crisp pork belly, whiskey BBQ sauce, fried onions, smoked gouda, and ciabatta bread

piri piri chicken 19

Piri piri and brown sugar caramelized chicken tenders, citrus mayonnaise, shaved spinach, cucumber, and feta cheese

skirvin avocado club 19

Skirvin's classic club with roast turkey, applewood bacon, avocado, pimento cheese, heirloom tomato, baby arugula on wheat berry bread

skirvin burger 19.50

8 oz fresh angus patty, bacon jam, boursin and cheddar cheeses, lettuce and tomato on brioche

open house new york steak sandwich 23

New York strip, herb-crusted flatbread, balsamic, arugula, shaved daikon, crumbled bleu cheese

beyond burger 19

Seasoned and grilled plant-based burger, humus mayo, crisp lettuce and tomato with dairy-free cheese

sandwich of the week 14

ask your server

Skirvin Triple S 14

Soup, Salad & 1/2 sandwich of your choice

from the bricks

margherita 18

House-made marinara, fresh mozzarella, roma tomatoes, and basil oil

black & blue 20

Ginger and soy-marinated steak, baby spinach, blended mozzarella and bleu cheeses, crispy onions

thai chicken 19

Spicy Thai chicken, sweet hoisin, roasted pepper, scallions with cheddar and mozzarella

classic 20

Pepperoni, fresh mozzarella, and basil

lite entrées

pesto chicken pappardelle 21

Tender pappardelle pasta, roasted brick oven chicken, spinach, grana padano parmesan, and grape tomatoes

linguini carbonara 23

Pancetta, peas, roasted garlic, scallions, grana padano and poached egg

calamari gnocchi piémontaise 24

Sun dried tomatoes, mushrooms, shallots, roasted black garlic, and crisp fried calamari

sweeter thoughts

raspberry lemon drop 11

Lemon pound cake layered with lemon Mousse and fresh raspberries

tiramisu 11

Whipped Mascarpone cream with espresso sponge and fresh berries

crème brûlée cheesecake 12

Skirvin's house-made vanilla bean and caramel cheesecake with salted caramel sauce

beverages

Iced tea 3

soda 3

kid's menu - comes with fresh fruit or fries

chicken tendies 12

grilled cheese 10

pb & j 10

cheese pizza 12

burger 14

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DRINKS

LUNCH COCKTAILS

Watermelon Margarita 10

1800 Tequila Blanco, watermelon, fresh lime juice, sugar rim

Perle's Punch 10

Malibu Coconut Rum, grenadine, orange & pineapple juice, ginger ale, sugar rim

Blood Orange Margarita 10

1800 Tequila Blanco, blood orange juice, fresh lime juice, salt rim

Classic Bloody Mary 13

Titos handmade vodka, tomato & fresh lime juice, worchestershire, hot sauce, s&p

Park Avenue Paloma 10

1800 Tequila Blanco, grapefruit & fresh lime juice, ginger ale

Skirvin Spritzer 10

White wine, soda water, juice

WINES

Sparkling Wine

Lunetta Prosecco, Italy (187 ml)

Riondo Spumante DOC, Italy

White Wine

Cavit Moscato, Italy

Fleur de Mer Rosé, France

Terlato Family Colli Orientali del Friuli DOC, Italy Pinot Grigio

Wairau River Sauvignon Blanc, New Zealand

Ferarri-Carano Fumé Blanc, Sonoma

Stoneleigh, Sauvignon Blanc, New Zealand

Decoy Chardonnay, Sonoma County, California

Sonoma-Cutrer, Russian River Ranches, California

Chateau Ste. Michelle Riesling, Washington

Red Wine

Belle Glos, Pinot Noir, California

Wente Merlot, Livermore Valley, California

Bodega Norton Barrel Select Malbec, Argentina

Joel Gott 815, Cabernet, Washington

Kendall-Jackson "Estate", Cabernet, California

The Federalist, Zinfandel, Lodi

6oz 9oz

12 --

13 --

6oz 9oz

10 14

12 --

14 --

12 --

12 17

13 19

16 22

16 22

10 15

6oz 9oz

20 28

10 --

15 20

13 19

19 28

14 20

BEERS

Local

Prairies Vape Tricks Sour Ale, Krebs, OK 9

Stoncloud Neon Sun Belgian White Ale, OKC, OK 8

Everything Rhymes with Orange IPA 8

Vanessa House 401k, OKC, OK 7.5

Stoncloud Astrodog IPA, OKC, OK 8

Coop Seasonal (ask your server) 9

Draft

Shiner Bock 8

Goose Island IPA 8

Bud Light 7

Guinness 8

Roughtail Frickin Hazer Beams 8

The Best of the Rest-Bottles

Bud Light 5

Budweiser 5

Coors Light 5

Coors Original 5

Michelob Ultra 5

Miller Lite 5

Angry Orchard 9

Heineken 7

Modelo Especial 7.5

Modelo Negro 7.5

Stella Artois 8

Blue Moon 7

Dos Equis 7

Bud Light Black Cherry 6

Lagunitas IPA 6

Sierra Nevada Hazy Little Thing 7

Truly Wild Berry 6

Heineken 0.0 (non-alcoholic) 6

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DINNER

Served weekdays from 5pm until 10pm

starters

charcuterie for two 24

chef's selection of cured meats, grilled and baked crisps, boursin, asiago and chèvre cheeses, local honey, with dried fruit and nuts

shrimp cocktail 19

court bullion-poached jumbo shrimp on mixed greens, served with louis and cocktail sauces

sea salt and cracked pepper calamari 18

crisp, fried calamari with tonkatsu sauce

the skirvin dips 13

specialty tahina humus, olive tapenade, and dilled feta chimichuri, with grilled flatbread

piri piri cauliflower bites 13

spicy piri pepper-marinated cauliflower bites with garlic ginger dip

soup & salad

lobster bisque 11

Fresh Maine lobster with brandy and lobster napoleon and fresh green onion

today's soup 9

always fresh, ask your server

classic caesar salad 16

Romaine hearts, Gran Padano, anchovy, butter croutons, and house-made dressing

arugula caprese salad 15

Baby arugula and english cucumber with pesto marinated heirloom tomato and buffalo mozzarella

add protein to your salad

chicken 6 salmon 8 beef 10

sweeter thoughts

1930's Skirvin Baked Alaska 14

Returning to a time of elegance with layers of fresh Spumoni ice cream and vanilla sponge cake topped with Royal Icing and brought to the table under the blue flame of Sambuca

crème brûlée 12

Fresh Madagascar vanilla crème with caramelized sugar and fresh berries

raspberry lemon drop 11

Lemon pound cake layered with lemon Mousse and fresh raspberries

chocolate decadence 13

Layers of rich dark and milk chocolate cake with crème Anglaise

entrées

pesto chicken pappardelle 26

tender pappardelle pasta, roasted brick oven chicken, spinach, grana padano parmesan, and grape tomatoes

linguini carbonara 26

Pancetta, peas, roasted garlic, scallions, grana padano and poached egg

smoked gouda mac & cheese 26

hand-pulled chicken, tender cavatappi pasta, rich smoked gouda mornay

from the grill

served with Chef's choice of starch and veg

cauliflower steak 26

beautifully roasted and grilled cauliflower steak topped with roasted pepper tapenade and chimichurri sauce

roast chicken 30

coop pilsner-marinated 10oz airline chicken breast served with mushroom peppercorn sauce

cold water northern salmon 37

With vine ripe tomato, capers, and bianco beurre blanc

maple leaf farms duck 36

crisp, pan seared duck with blackberry jus and sweet green peppercorns

center cut rib eye 14oz 55

fillet 6oz 44 8oz 51

N.Y. strip 14 oz 52

steak sauce selection- hollandaise, bearnaise, veal demi-gloze, chimichurri, peppercorn

from the bricks

margherita 18

House-made marinara, fresh mozzarella, roma tomatoes, and basil oil

black & blue 20

Ginger and soy-marinated steak, baby spinach, blended mozzarella and bleu cheeses, crispy onions

thai chicken 19

Spicy Thai chicken, sweet haisin, roasted pepper, scallions with cheddar and mozzarella

classic 20

Pepperoni, fresh mozzarella, and basil

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DRINKS

SPECIALTY COCKTAILS

The Red Piano 13

Bacardi dragonberry rum, pomegranate liqueur, cranberry juice

Skirvin Seduction 12

Stoli Ohranj vodka, grapefruit juice, agave nectar, lemon juice, cranberry juice

The Caribbean 11

Cruzan pineapple & coconut rums, pineapple juice, Goslings dark rum

Irish Mule 13

Jameson, lime juice, ginger beer

Blueberry Smash 12

Stoli Blueberi vodka, agave nectar, lemon sour, pineapple juice

Añejo Old Fashioned 13

Hornitos black barrel tequila, agave nectar, Angostura bitters

Makers Mark Old Fashioned 14

Traditional Bourbon Old Fashioned

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Sparkling Wine

Lunetta Prosecco, Italy (187 ml)

Riondo Spumante DOC, Italy

White Wine

Cavit Moscato, Italy

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Joel Gott 815, Cabernet, Washington

Kendall-Jackson "Estate", Cabernet, California

The Federalist, Zinfandel, Lodi

SPECIALTY MARTINIS

Lemon Zest 13

Stoli Citros vodka, Cointreau, fresh lemon squeeze, sweet & sour, sugar rim

Pomegranate 13

Stirrings pomegranate, Stoli Citros vodka, cranberry juice, splash of sour

Wedding Cake Martini 13

Stoli Vanil vodka, pineapple juice, cranberry juice

SPECIALTY MARGARITAS

Skirvin Signature Margarita 11

Original margarita on the rocks, salted rim

Champagne Margarita 13

Traditional margarita, champagne float, sugared rim

Pineapple Margarita 12

Sauza gold tequila, orange juice, pineapple juice, and cranberry juice,

sweet & sour, Cointreau float

Spicy Margarita 12

Choose between Jalapeño or habanero tequila, Cointreau, lime juice,

simple syrup, salted rim

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