



# CHEEVER'S

☰cafe☰

## LUNCH MENU

### SMALL PLATES

- BLEU CHEESE POTATO CHIPS**.....\$10  
kennebec potato chips, bacon, green onion pesto,  
bleu cheese fondue
- CRISPY CALAMARI**.....\$12  
pepperoncini, parmesan cheese, green chile remoulade,  
house made chipotle-honey ketchup
- JUAN'S QUESO CHIHUAHUA**.....\$13  
our version of southwest layer dip: avocado, tomatillo salsa,  
tortilla chips
- ROASTED CHICKEN & PEPPER JACK STRUDEL**....\$12  
roasted chicken breast, green chilies, pepper jack cheese,  
balsamic, curry oil
- ROASTED QUAIL SHORT STACK**.....\$14  
farm raised quail, corn tortillas, ancho chile sauce,  
mexican cheeses, salsa verde  
top it with a fried egg 1.50

### SALADS AND SOUPS

- COWBOY RUBBED SALMON SALAD**.....\$15  
salmon, baby spinach, roasted corn, fried okra, pepitas,  
tomatoes, goat cheese, smoked onion vinaigrette
- SHAVED BRUSSELS SPROUT & KALE SALAD**.....\$9  
pistachios, chile-lime corn, ruby grapefruit, bleu cheese,  
Texas sweet onion vinaigrette  
add grilled chicken 4.50 add shrimp 6.
- QUINOA AVOCADO SALAD**.....\$13  
red quinoa, avocado, chile-lime corn, pico de gallo,  
goat cheese, almonds, garlic vinaigrette
- SHAROLYNN'S SALAD**.....\$7  
roma tomatoes, red onion, pine nuts, bleu cheese,  
pure maple vinaigrette  
add grilled chicken 4.50 add shrimp 6.
- BLACK BEAN FALAFEL**.....\$11  
arugula, marinated tomatoes, queso fresco,  
red onion, black beans, spiced pita chips, chipotle tahini
- CHOPPED SALAD**.....\$9  
red onions, spiced pepitas, sun-dried tomatoes, roasted  
corn, black beans, bleu cheese, creamy lemon vinaigrette  
add grilled chicken 4.50 add shrimp 6.
- CHEEVER'S CHICKEN SALAD**.....\$12  
fresh fruit, croissant
- CHEEVER'S CHICKEN TORTILLA SOUP**  
Cup 4.50 Bowl 6.
- TODAY'S SOUP**  
Cup 4.50 Bowl 6.

### PASTAS

- SMOKED CHICKEN FUSILLI**.....\$16  
cherry tomatoes, peas, wild mushrooms, bacon,  
arugula parmesan pesto, pan jus
- TEQUILA-LIME SHRIMP LINGUINE**.....\$17  
smoked bacon, roasted corn, red onions, asparagus,  
tequila-lime sauce

### SANDWICHES AND BURGERS

- All sandwiches are served with your choice of hand cut french  
fries, fresh fruit, jicama slaw or housemade potato chips
- FRIED CHICKEN SANDWICH**.....\$12  
jalapeno-pickle brined, charred jalapeno slaw, pickles,  
toasted brioche
- WAGYU SKIRT STEAK SANDWICH**.....\$16  
toasted french roll, avocado-cilantro mayo, fried onions,  
mexican cheese, smoked jalapeno steak sauce
- TURKEY CLUB**.....\$11  
sun-dried tomato aioli, green leaf lettuce, crisp bacon,  
sliced tomato, cheddar, sourdough
- UPTOWN BLT**.....\$11  
applewood smoked bacon, green leaf lettuce, sliced  
tomatoes, avocado, garlic cream cheese, sourdough
- DOUBLE - TRIPLE BURGER**.....\$12  
two quarter pound black angus patties, three slices  
american cheese, peppered mayo, pickles, bacon jam

### LUNCH PLATES

- ROASTED CHICKEN ENCHILADAS**.....\$15  
salsa verde, garlic crema, cilantro rice
- CHEEVER'S CHICKEN FRIED STEAK**.....\$15  
jalapeno cream gravy and garlic red skinned mashed  
potatoes
- PAN SEARED ATLANTIC SALMON**.....\$18  
charred cauliflower, spicy pea puree, peanut romesco
- SHRIMP AND GRITS**.....\$17  
bacon wrapped jumbo shrimp, cheddar-green onion grits,  
sriracha-honey butter
- MIXED SEAFOOD TAMALES**.....\$17  
sweet potato tamale, ancho cream, cilantro rice

*Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked:  
Eggs, Beef, Fish, Lamb and Milk*



# CHEEVER'S

— cafe —

## DINNER MENU

### SMALL PLATES

**CRISPY CALAMARI**.....\$12  
pepperoncini, parmesan cheese, green chile remoulade,  
house made chipotle-honey ketchup

**BLEU CHEESE POTATO CHIPS**.....\$10  
kennebec potato chips, bacon, green onion pesto,  
bleu cheese fondue

**ROASTED CHICKEN & PEPPER JACK STRUDEL**...\$12  
roasted chicken breast, green chilies, pepper jack cheese,  
balsamic, curry oil

**JUAN'S QUESO CHIHUAHUA**.....\$13  
our version of southwest layer dip: avocado, tomatillo salsa,  
tortilla chips

**ROASTED QUAIL SHORT STACK**.....\$14  
farm raised quail, corn tortillas, ancho chile sauce,  
mexican cheeses, salsa verde  
top it with a fried egg 1.50

**SHAVED BRUSSELS SPROUT & KALE SALAD**.....\$6  
pistachios, chile-lime corn, ruby grapefruit, bleu cheese,  
Texas sweet onion vinaigrette

**QUINOA AVOCADO SALAD**.....\$13  
red quinoa, avocado, chile-lime corn, pico de gallo,  
goat cheese, almonds, garlic vinaigrette

**SMALL SHAROLYNN SALAD**.....\$5  
roma tomatoes, red onion, pine nuts,  
bleu cheese, pure maple vinaigrette

**CHOPPED SALAD**.....\$6  
red onions, spiced pepitas, sun-dried tomatoes,  
roasted corn, black beans, bleu cheese,  
creamy lemon vinaigrette

**CHEEVER'S CHICKEN TORTILLA SOUP**  
Cup 4.50 Bowl 6.

**TODAY'S SOUP**  
Cup 4.50 Bowl 6.

### ADDITIONS

*Fire Roasted Vegetables*

*Crispy Fried Spinach*

*Sautéed Fresh Green Beans*

*Grilled Asparagus*

*Sautéed Brussels Sprouts*

*Spicy Shrimp Risotto*

*Cheddar-Green Onion Grits*

*Collard Greens*

*Charred Jalapeno au  
Gratin Potatoes*

*Garlic Red Skin  
Mashed Potatoes*

### MAIN PLATES

**SMOKED CHICKEN FUSILLI PASTA**.....\$16  
cherry tomatoes, peas, wild mushrooms, bacon,  
arugula parmesan pesto, pan jus

**GRILLED RIBEYE**.....\$35  
14oz black angus ribeye, ancho-red wine sauce,  
crispy onion strings, charred jalapeno au gratin potatoes

**AMERICAN WAGYU SKIRT STEAK**.....\$38  
chimichurri, sweet potato enchiladas, candied onion

**BONELESS BEEF SHORT RIBS**.....\$25  
charred jalapeno gratin, sautéed brussels sprouts

**CHEEVER'S CHICKEN FRIED STEAK**.....\$20  
jalapeno cream gravy and garlic red skinned mashed  
potatoes

**MOLASSES ROAST CHICKEN BREAST**.....\$19  
collard greens, cheddar-green onion grits

**CAULIFLOWER BREAD PUDDING**.....\$18  
beluga lentils, mushroom pesto, red pepper jus,  
crispy brussels sprouts, pistachio, goat cheese

**FILET**.....\$39  
green onion butter, garlic red skinned mashed potatoes,  
green beans

### FRESH SEAFOOD

**PAN SEARED ATLANTIC SALMON**.....\$27  
charred cauliflower, spicy pea puree,  
peanut romesco

**TORTILLA CRUSTED ALASKAN HALIBUT**.....\$34  
spicy shrimp risotto, cilantro-lime broth

**FIVE SPICE TROUT**.....\$26  
tequila-lime butter sautéed spinach, sweet corn sun-dried  
tomato masa pancakes

**TEQUILA-LIME SHRIMP LINGUINE**.....\$19  
smoked bacon, roasted corn, red onions, asparagus,  
tequila-lime sauce

**MIXED SEAFOOD TAMALES**.....\$29  
sweet potato tamale, ancho cream, cilantro rice

**SHRIMP AND GRITS**.....\$19  
bacon wrapped jumbo shrimp, cheddar-green onion grits,  
sriracha-honey butter

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bleu cheese fondue
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our version of southwest layer dip: avocado, tomatillo salsa,  
tortilla chips
- ROASTED CHICKEN & PEPPER JACK STRUDEL....\$12**  
roasted chicken breast, green chilies, pepper jack cheese,  
balsamic, curry oil
- HOMEMADE CINNAMON ROLL.....\$5**

### SALADS AND SOUPS

- COWBOY RUBBED SALMON SALAD.....\$15**  
baby spinach, roasted corn, fried okra, pepitas, tomatoes,  
goat cheese, smoked onion vinaigrette
- SHAVED BRUSSELS SPROUT & KALE SALAD.....\$9**  
pistachios, chile-lime corn, ruby grapefruit, bleu cheese,  
Texas sweet onion vinaigrette  
add grilled chicken 4.50 add shrimp 6.
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arugula, marinated tomatoes, queso fresco,  
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roasted corn, black beans, bleu cheese,  
creamy lemon vinaigrette  
add grilled chicken 4.50 add shrimp 6.
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fresh fruit, croissant
- CHEEVER'S CHICKEN TORTILLA SOUP**  
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### MAIN PLATES

- SHRIMP AND GRITS.....\$17**  
bacon wrapped jumbo shrimp, cheddar-green onion grits,  
sriracha-honey butter
- ROASTED CHICKEN ENCHILADAS.....\$15**  
salsa verde, garlic crema, cilantro rice
- CHEEVER'S CHICKEN FRIED STEAK.....\$15**  
jalapeno cream gravy and skillet potatoes
- FRENCH TOAST BREAD PUDDING.....\$12**  
maple crème anglaise, macerated berries,  
skillet potatoes, crispy bacon
- GREEN CHILE PORK STACK.....\$12**  
green chile pulled pork, honey black beans, sunny side egg,  
avocado, queso fresco
- MASA VALLO CON HUEVOS.....\$14**  
shrimp risotto, masa cakes, poached eggs, pico de gallo,  
salsa verde, ancho cream
- COWGIRL BENEDICT.....\$16**  
skillet potatoes, chicken fried steak, fried egg, red chile  
hollandaise, avocado
- BISCUITS AND SAUSAGE GRAVY.....\$11**  
cheddar biscuit, black pepper-sage gravy, sunny side egg
- FRIED CHICKEN & WAFFLES.....\$15**  
cornmeal waffles, whipped butter, maple syrup

### DRINKS

- ALL-NIGHTER.....\$8**  
coffee-infused bourbon, cinnamon-vanilla syrup, black  
walnut bitters, cream
- CHEEVER'S BRUNCH PUNCH.....\$6**  
uniquely crafted each weekend.
- CHEEVER'S BLOODY MARY.....\$8**  
served with pickled okra, celery and jalapeno.
- THE MIMOSA.....\$5**  
a weekend classic!

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# CHEEVER'S

cafe

## CRAFTED COCKTAILS

All citrus juices are fresh-squeezed daily. Syrups, drams, jams and infusions are made in-house.

**Capulet** 8.00

Cucumber gin, lemon and raspberry syrup.

**El Matador** 10.00

Corralejo blanco tequila, lime juice and muddled pineapple – accents of crème de violette, orange bitters and a chili oil garnish.

**Farrow** 7.00

Rosemary vodka, masala chai syrup, pear liqueur – balanced with lemon and soda.

**Tempest** 7.00

Our take on the Dark and Stormy. Vanilla spiced rum, ginger beer and lime juice.

**Uptown** 10.00

Oak-rested Manhattan cocktail served in the style of an Old Fashioned.

**Bandit** 9.00

Buffalo Trace bourbon, hint of smokey scotch, local honey and fresh lemon.

**Gran Torino** 8.00

Refreshing spritzer of Cocchi di Torino, fresh cucumber and strawberry.

**C<sup>2</sup> Cocktail** 8.00

Citrus x Cilantro equals this delicious vodka libation.

**Cheever's Seasonal Cocktail** A/Q

Ask your server about our seasonal cocktail feature!

## BOTTLED BEERS

Crispin Apple Cider | *Minnesota* 5.00

Avery White Rascal | *Colorado* 5.50

Lionshead Lager | *Pennsylvania* 3.50

Stella Artois | *Belgium* 5.50

Bohemia Cerveza | *Mexico* 5.00

Boulevard Wheat | *Missouri* 4.50

Duvel Belgian Golden Ale | *Belgium* 8.00

Rogue Dead Guy | *Oregon* 5.50

Oskar Blues IPA | *Colorado* 5.50

Coop F5 IPA | *Oklahoma* 5.00

Moose Drool Brown Ale | *Montana* 5.00

Rahr Ugly Pug Black Lager | *Texas* 5.00

Anthem Uroboros Stout | *Oklahoma* 5.50

Sam Smith Oatmeal Stout | *England* 6.50

## FORTIFIED WINE

Fonseca Bin 27 Reserve Port

Graham's 10 year Tawny Port

RWC Madeira Charleston Sercial

## SIPPING SPIRITS

### *Fine Brandy*

Germain Robin Apple Brandy

Germain Robin XO Barrel Select

Hennessy VSOP

Marie Duffau Armagnac Napoleon

### *Irish*

Black Bush

Jameson

### *Blended Scotch*

Dewars White Label

Johnnie Walker Black

Monkey Shoulder

### *Single Malt Scotch*

Ardbeg 'Uigeadail' Islay

Auchentoshan American Oak

Glenmorangie 'Lasanta' 12, Highland

Highland Park 18, Orkney

Talisker 10, Isle of Skye

The Balvenie 14 'Caribbean Cask', Highland

The Glenlivet 12, Speyside

The Macallan 12, Speyside

### *Bourbon*

Blanton's Single Barrel

Buffalo Trace

Elijah Craig Barrel Proof (139.4)

Knob Creek 9, Small Batch

Maker's Mark

Woodford Reserve, Small Batch

## DESSERTS

**ROASTED PECAN ICE CREAM BALL** 11.00

Vanilla ice cream rolled in brown sugar roasted pecans and red chile – smothered in chocolate sauce.

**GIANT CARROT CAKE** 12.00

The Grand Canyon of carrot cakes with six luscious layers of moist carrot cake and cream cheese icing. This should be a group event!

**CHOCOLATE LAYER CAKE** 12.00

Seven layers of rich chocolate cake and gooey chocolate butter cream icing, perfect for sharing.

**STRAWBERRY SWEET BISCUITS** 8.00

Topped with lemon curd, macerated berries and whipped cream.



## *Uptown History...*

On May 19th, 1889, the first baby was born in the newly formed Oklahoma City. She was proudly named “Oklahoma Belle Cunningham”, and—in 1912—she married Lawrence “L.L.” Cheever. In 1927, Oklahoma Belle began her flower career selling roses from her backyard to help with family finances. When L.L. became unemployed during the Great Depression, the flower business became the family trade.

In 1938, the Cheevers moved into Belle’s family home on Hudson Avenue, and purchased the property from her grandmother. They added a stylish Deco storefront—built of limestone and black glass with huge plate glass windows and terrazzo floors. The Cheevers also procured a 20-foot flower display cooler from Chicago. All the while, they lived in the back portion of the original Victorian house. Cheever’s flowers continued in this location until the mid-nineties and served as the home to three generations of Cheevers.

The Cheever’s Building was sold in 1998 to a young woman from Louisiana and had a short life as a French Cajun restaurant before Heather and Keith Paul purchased the building in 2000. Much of the original property remains as it was years ago. The flower case still sits as the centerpiece of the storefront—now displaying a variety of desserts and wine bottles. The back portion of the house has been converted to business use—including a private dining area, while the front houses a bar and wine case as well as the original terrazzo floors. Cheevers Café proudly retains the name of the family that made the location a part of Oklahoma City history, and we thank you for sharing in its present and future.