



CHEEVER'S

— ☞ cafe ☞ —

BRUNCH MENU

DAY DRINKING

- ALL NIGHTER.....\$9**
coffee-infused bourbon, cinnamon-vanilla syrup,
black walnut bitters, cream
- ESPRESSO MARTINI.....\$13**
ch espresso, licor 43, topped with irish cream whip
- CHEEVER'S BLOODY MARY.....\$10**
dressed with pickled okra, olive, caperberry, celery

SHARED PLATES

- BLEU CHEESE POTATO CHIPS.....\$14**
kennebec potato chips, bacon, green onion pesto,
bleu cheese fondue
- JUAN'S QUESO CHIHUAHUA.....\$16**
southwest layer dip: avocado, tomatillo salsa, tortilla chips
- ROASTED CHICKEN & PEPPER JACK STRUDEL....\$17**
roasted chicken breast, green chiles, jack cheese,
balsamic, curry oil
- BANANA BREAD.....\$8**
house made with maple-cinnamon butter

SALADS AND SOUPS

- QUINOA AVOCADO SALAD.....\$17**
red quinoa, avocado, chile-lime corn, pico de gallo,
goat cheese, almonds, garlic vinaigrette
- SPICY CAESAR SALAD*.....\$15**
little gem lettuce, calabrian chili, grated parmesan,
breadcrumbs
add grilled chicken 5. add shrimp 7.
- CHOPPED SALAD.....\$14**
red onions, spiced pepitas, sun-dried tomatoes,
roasted corn, black beans, bleu cheese, lemon vinaigrette
add grilled chicken 5. add shrimp 7.
- ITALIAN KALE SALAD.....\$15**
grapes, fuji apple, pistachio, breadcrumbs, white cheddar,
white balsamic vinaigrette
add grilled chicken 5. add shrimp 7.
- SOUP OF THE DAY**
Cup 6. Bowl 8.
- CHEEVER'S CHICKEN TORTILLA SOUP**
Cup 6. Bowl 8.

BRUNCH PLATES

- STUFFED FRENCH TOAST.....\$17**
mascarpone filled, caramelized peaches, whipped cream
- FRIED CHICKEN & WAFFLES.....\$18**
cornmeal waffles, whipped butter, maple syrup
- MASA VALLO CON HUEVOS*.....\$19**
shrimp risotto, masa cakes, poached eggs, pico de gallo,
salsa verde, ancho cream
- SMOKED BRISKET HASH*.....\$18**
house smoked brisket, roasted sweet potatoes,
red onions, yellow bell peppers, two sunny side up eggs,
bbq hollandaise
- PAUL'S BIG BOY.....\$15**
two sunny side eggs, bacon, sourdough toast,
brunch potatoes
- COWGIRL BENEDICT*.....\$21**
brunch potatoes, chicken fried steak, fried egg,
red chile hollandaise, avocado
- THE BURGER*.....\$17**
Creekstone Farms Premium Black Angus Beef
double-stacked, american cheese, peppered mayo,
bacon jam, pickles

OLD FAVORITES

- CHEEVER'S CHICKEN FRIED STEAK.....\$22**
jalapeno cream gravy and brunch potatoes
- ROASTED CHICKEN ENCHILADAS.....\$19**
salsa verde, garlic crema, cilantro rice
- SHRIMP AND GRITS.....\$22**
bacon wrapped jumbo shrimp, cheddar-green onion grits,
sriracha-honey butter

KIDS BRUNCH

- KIDS WAFFLE.....\$7**
cornmeal waffle, strawberries, whipped cream, bacon
- KIDS BREAKFAST.....\$7**
scrambled eggs, fresh fruit, bacon

**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

LUNCH MENU

SHARED PLATES

BLEU CHEESE POTATO CHIPS.....	\$14
kennebec potato chips, bacon, green onion pesto, bleu cheese fondue	
JUAN'S QUESO CHIHUAHUA.....	\$16
our version of southwest layer dip: avocado, tomatillo salsa, tortilla chips	
ROASTED CHICKEN & PEPPER JACK STRUDEL....	\$17
roasted chicken breast, green chiles, jack cheese, balsamic, curry oil	
CRAB CAKE.....	\$26
salsa verde, arugula, pico de gallo, charred jalapeño aioli	

SALADS AND SOUPS

All vinaigrettes made with only Extra Virgin Olive Oil	
COWBOY RUBBED SALMON SALAD.....	\$19
salmon, baby spinach, roasted corn, fried okra, pepitas, tomatoes, goat cheese, onion vinaigrette	
QUINOA AVOCADO SALAD.....	\$17
red quinoa, avocado, chile-lime corn, pico de gallo, goat cheese, almonds, garlic vinaigrette	
SPICY CAESAR SALAD*.....	\$15
little gem lettuce, calabrian chili, grated parmesan, breadcrumbs add grilled chicken 5. add shrimp 7.	
CHOPPED SALAD.....	\$14
red onions, spiced pepitas, sun-dried tomatoes, roasted corn, black beans, bleu cheese, lemon vinaigrette add grilled chicken 5. add shrimp 7.	
ITALIAN KALE SALAD.....	\$15
grapes, fuji apple, pistachio, breadcrumbs, white cheddar, white balsamic vinaigrette add grilled chicken 5. add shrimp 7.	
SOUP OF THE DAY Cup 6. Bowl 8.	
CHEEVER'S CHICKEN TORTILLA SOUP Cup 6. Bowl 8.	

LUNCH PLATES

ROASTED CHICKEN ENCHILADAS.....	\$19
salsa verde, garlic crema, cilantro rice	
CHEEVER'S CHICKEN FRIED STEAK.....	\$22
jalapeño cream gravy and garlic red skinned mashed potatoes	
ITALIAN SAUSAGE RIGATONI.....	\$19
parmesan cream sauce, spinach, sundried tomatoes, lemon mascarpone, basil	
CAULIFLOWER BREAD PUDDING.....	\$19
beluga lentils, mushroom pesto, red pepper jus, crispy fried spinach	
SHRIMP AND GRITS.....	\$22
bacon wrapped jumbo shrimp, cheddar-green onion grits, sriracha-honey butter	
FAMOUS SEAFOOD TAMALES.....	\$24
sweet potato tamale, ancho cream, cilantro rice	

SANDWICHES AND BURGERS

All sandwiches are served with your choice of : hand cut french fries, fresh fruit, or housemade potato chips	
FRIED CHICKEN SANDWICH.....	\$18
pickle brined, charred jalapeño slaw, pickles, toasted brioche	
PRIME RIB SANDWICH*.....	\$21
gruyere, arugula butter, fresh horseradish, au jus, rustic white bread	
TURKEY CLUB.....	\$18
smoked turkey, pepper bacon, cheddar, tomato, little gem lettuce, maple dijonnaise, toasted sourdough	
BRIE-LT.....	\$17
pepper bacon, heirloom tomato, brie, arugula, red pepper chutney, rustic white bread	
THE BURGER*.....	\$17
double-stacked, american cheese, peppered mayo, bacon jam, pickles	

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DINNER MENU

SMALL AND SHARED PLATES	MAIN PLATES
<p>BLEU CHEESE POTATO CHIPS.....\$14 kennebec potato chips, bacon, green onion pesto, bleu cheese fondue</p> <p>JUAN’S QUESO CHIHUAHUA.....\$16 our version of southwest layer dip: avocado, tomatillo salsa, tortilla chips</p> <p>ROASTED CHICKEN & PEPPER JACK STRUDEL...\$17 roasted chicken breast, green chiles, jack cheese, balsamic, curry oil</p> <p>CRAB CAKE.....\$26 salsa verde, arugula, pico de gallo, charred jalapeño aioli</p> <p>QUINOA AVOCADO SALAD.....\$17 red quinoa, avocado, chile-lime corn, pico de gallo, goat cheese, almonds, garlic vinaigrette</p> <p>SMALL SPICY CAESAR SALAD*.....\$12 little gem lettuce, calabrian chili, grated parmesan, breadcrumbs</p> <p>SMALL CHOPPED SALAD.....\$12 red onions, spiced pepitas, sun-dried tomatoes, roasted corn, black beans, bleu cheese, lemon vinaigrette</p> <p>SMALL ITALIAN KALE SALAD.....\$12 grapes, fuji apple, pistachio, breadcrumbs, white cheddar, white balsamic vinaigrette</p> <p>SOUP OF THE DAY Cup 6. Bowl 8.</p> <p>CHEEVER’S CHICKEN TORTILLA SOUP Cup 6. Bowl 8.</p>	<p>FILET*.....\$49 green onion butter, garlic red skinned mashed potatoes, sautéed green beans</p> <p>GRILLED RIBEYE*.....\$49 14oz Creekstone Black Angus, bourbon peppercorn sauce, charred jalapeño au gratin potatoes, grilled asparagus</p> <p>BONELESS BEEF SHORT RIBS.....\$44 charred jalapeño au gratin potatoes, crispy brussels sprouts</p> <p>CHEEVER’S CHICKEN FRIED STEAK.....\$27 jalapeño cream gravy and garlic red skinned mashed potatoes</p> <p>MOLASSES ROAST CHICKEN BREASTS.....\$26 crispy brussels sprouts, pistachio, goat cheese, cheddar-green onion grits</p> <p>CAULIFLOWER BREAD PUDDING.....\$21 beluga lentils, mushroom pesto, red pepper jus, crispy fried spinach</p> <p>ITALIAN SAUSAGE RIGATONI.....\$21 parmesan cream sauce, spinach, sundried tomatoes, lemon mascarpone, basil</p>
FRESH SEAFOOD	
	<p>SEARED SALMON.....\$34 crispy goat cheese polenta cake, collard greens, creamy red pepper sauce</p> <p>TORTILLA CRUSTED ALASKAN HALIBUT.....\$45 spicy shrimp risotto, cilantro-lime broth</p> <p>FAMOUS SEAFOOD TAMALES.....\$38 sweet potato tamale, ancho cream, cilantro rice</p> <p>SHRIMP AND GRITS.....\$29 bacon wrapped jumbo shrimp, cheddar-green onion grits, sriracha-honey butter</p>
ADDITIONS	
<p><i>Sautéed Fresh Green Beans</i></p> <p><i>Crispy Fried Spinach</i></p> <p><i>Green Onion – Cheddar Grits</i></p> <p><i>Charred Jalapeño au Gratin Potatoes</i></p>	<p><i>Spicy Shrimp Risotto</i></p> <p><i>Crispy Brussels Sprouts</i></p> <p><i>Garlic Red Skin Mashed Potatoes</i></p>

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== House Cocktails ==

Lavender Haze 12.00
purple cucumber gin, elderflower liqueur,
lime juice, simple syrup

Road to Hana 12.00
jalapeno infused blanco tequila, curacao,
pineapple shrub, lime, tajin rim

Preservation 12.00
can run rum, mixed berry jam,
triple sec, lime, sugar rim

Boomtown 13.00
rye & sons whiskey, lemon,
hot-honey, mathilde peach

The Motto 12.00
garden club citrus vodka, blueberry syrup, lemon
juice, soda water, pickled blueberries, mint

== The Classics ==

Cheever's Old Fashioned 15.00
new riff bottled in bond bourbon,
turbinado sugar, angostura bitters

Red Negroni Sbagliato 14.00
campari, punt e mes, lambrusco

Grapefruit Hibiscus French 75 13.00
kapriol grapefruit & hibiscus gin,
lemon, simple syrup, bubbles

Corpse Reviver No. 2 13.00
haymans gin, lillet blanc, curacao, lemon

== Mocktails ==

Florence's Potion 8.00
cucumber-celery juice, ginger syrup,
lemon soda, grapefruit bitters, tajin rim

The Golden Glow 8.00
fresh ginger, lemon and honey syrup,
turmeric, cayenne pepper, topo chico

== Dessert Cocktails ==

Brandy Ice 12.00
brandy, creme de cacao, vanilla ice cream

All-Nighter 9.00
coffee infused bourbon, cinnamon-vanilla syrup,
black walnut bitters, cream

Martinis



Cheever's Signature Martini 14.00
ketel one vodka, housemade dirty brine

Espresso Martini 13.00
ch espresso, licor 43,
topped with irish cream whip

Red Lantern 15.00
japanese manhattan with iwai whiskey,
cocchi di torino and angostura bitters

Oklahoma Belle 14.00
strawberry-lemongrass grey goose vodka,
housemade strawberry syrup,
amaro nonino, lemon

Almost Famous 13.00
prairie wolf vodka,
passion fruit syrup, lime, bubbles

== Beers ==

Austin East Cider Blood Orange | Texas 7.00

Stonecloud Neon Sunshine | Oklahoma 7.00

Carta Blanca | Mexico 6.00

Yuengling | Pennsylvania 5.00

Duvel Belgian Golden Ale | Belgium 11.00

Coop F5 IPA | Oklahoma 7.00

New Belgium Honey-Orange Tripel | Colorado 7.00

Chimay Blue | Belgium 14.00

Neff Astronaut Cookies Oatmeal Stout | Oklahoma 9.00

Cabin Boys Cast A Line Kolsch | Oklahoma 7.00

Anthem Unplugged Golden Pils NA | Oklahoma 5.00

Athletic Free Wave Hazy IPA NA | California 6.00

≡ Sipping Spirits ≡

Japanese Whiskey

Iwai Green Label, Nagano

Ohishi 8 Sherry Cask, Kumamoto

Blended Scotch

Johnnie Walker Black

Johnnie Walker Blue

Monkey Shoulder

Single Malt Scotch

Ardbeg 'Uigeadail' Islay

Bruichladdich 'The Classic Laddie' Islay

Glenmorangie 'Lasanta' 12, Highland

Highland Park 18, Orkney

The Glenlivet 12, Speyside

The Macallan 12, Speyside

American Whiskey

Green River

Willett Pot Still Reserve

Same Old Moses

Basil Hayden

New Riff Bottled in Bond

Elijah Craig Small Batch

Woodford Reserve

Rye & Sons

High West Double Rye

Pinhook Rye

Pendleton Rye

≡ Fortified Wines ≡

Taylor Fladgate 10-year Tawny Port

Taylor Fladgate 20-year Tawny Port

RWC Madeira Charleston Sercial

Desserts

ROASTED PECAN ICE CREAM BALL 14.00

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

GIANT CARROT CAKE 18.00

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 18.00

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

COCONUT CREAM PIE 12.00

whipped cream, toasted coconut,
and white chocolate shavings



Cheever's 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.