



RECEPTION-STYLE EVENTS

HORS D'OEUVRES

passed or displayed, priced per piece, minimum order of 10 pieces per selection

GRILLED CHEESE BITES 4

gruyere, cheddar, american, parmesan, brioche

SALMON SLIDERS 8

arugula, avocado, dill, tomato, red onion, dill aioli

PORCH BURGER SLIDERS 8

angus beef, bibb lettuce, tomato, american and cheddar cheese, b&b pickles, red onion, mayo

CLASSIC CLUB BITES 5

turkey, ham, bacon, cheddar, provolone, lettuce, tomato, mayo, sourdough

HOUSEMADE PRETZEL 5

individually sized, served with whipped butter & beer mustard

SHRIMP COCKTAIL SHOOTER 7

tomato, onion, cucumber, avocado, lime, cilantro, cocktail sauce, tadjin

HEAVY RECEPTION (serves 10 guests)

BRISKET TACOS 42

braised brisket, queso fresco, cabbage, red onion, cilantro, chipotle hot sauce

OKLAHOMA SMASH SLIDERS 55

USDA prime beef, american cheese, grilled onion, b&b pickles, spicy mayo

CRISPY BRUSSEL SPROUTS 32

parmesan, bacon, lemon

SMOKED MAC & CHEESE 45

smoked ham, port salut, breadcrumbs

SPINACH & PARMESAN DIP 40

toasted breadcrumbs, tortilla chips, fresh lemon

CRUDITE PLATE 38

seasonal baby vegetables, buttered radishes, green goddess dressing, hummus, chermoula

MOM'S PIMENTO CHEESE 40

benton's country ham, grilled sourdough, arugula



PLATED LUNCH

\$35 per person

STARTERS (select 2 for sharing)

PORCH SALAD

mixed greens, bacon, goat cheese, smoked almonds, tomato, pickled red onions, garlic balsamic vinaigrette

GEM CAESAR

little gem, baby romaine, celery, herbs, sourdough croutons, orange zest

SPINACH & PARMESAN DIP

toasted breadcrumbs, tortilla chips, fresh lemon

MOM'S PIMENTO CHEESE

benton's country ham, grilled sourdough, arugula

GIANT PRETZEL

whipped butter, beer mustard

POPCORN CHICKEN

honey mustard

CRUDITÉ PLATE

seasonal baby vegetables, buttered radishes, green goddess dressing, hummus, chermoula

PORK BELLY BURNT ENDS

cornbread muffin, house bbq sauce

PLATED LUNCH CONTINUED

MAINS (pre-select three for guests to choose)

BUTTERMILK FRIED CHICKEN SALAD

romaine, avocado, blue cheese, bacon, tomato, choice of honey mustard or house buttermilk ranch

PORCH BURGER

angus beef, bibb lettuce, tomato, american and cheddar cheese, pickles, red onion, mayo,
served with seasoned fries

OKLAHOMA SMASH BURGER

USDA prime beef, american cheese, grilled onion, b&b pickles, spicy mayo

CLASSIC CLUB

turkey, ham, bacon, cheddar, provolone, lettuce, tomato, mayo, sourdough, served with seasoned fries

POKE BOWL

ahi tuna, shitake, avocado, cabbage, carrot, brown rice, cucumber, sweet soy, jalapeño aioli, furikake

FOUR-CHEESE GRILLED CHEESE & TOMATO SOUP

gruyere, cheddar, american, parmesan, brioche

NASHVILLE HOT CHICKEN SANDWICH

crispy chicken, coleslaw, dill pickles, white bbq sauce
served with seasoned fries

DESSERT (one selection)

GOOEY BUTTER CAKE

henry's butterscotch ice cream, salted caramel

BLACK & WHITE BROWNIE

henry's vanilla ice cream, chocolate sauce

GERMAN CHOCOLATE CAKE

7-layer chocolate cake, coconut, pecans

KEY LIME TART

vanilla chantilly cream, blackberry coulis



FAMILY-STYLE BRUNCH

\$30 per person

STARTERS *(select 2 for sharing)*

CRUDITÉ PLATE

seasonal baby vegetables, buttered radishes, green goddess dressing, hummus, chermoula

AVOCADO TOAST

house ricotta, fennel, cucumber, everything bagel spice, arugula

GIANT CINNAMON ROLL

cream cheese frosting

SPINACH & PARMESAN DIP

toasted breadcrumbs, tortilla chips, fresh lemon

MOM'S PIMENTO CHEESE

benton's country ham, grilled sourdough, arugula

GIANT PRETZEL

whipped butter, beer mustard

MAINS *(select three)*

CHARRITO CHILAQUILES

chicken, salsa verde, avocado crème, queso fresco, pickled red onion, cilantro

BRISKET & EGG TACOS

potato, pepper jack, chipotle, cilantro

ACAI BOWL

granola, chia seed, coconut milk, fresh fruit, honey, lemon zest

BRUNCH QUESADILLAS

eggs, bacon, cheddar, poblano, pico de gallo, sour cream

CRÈME BRULÉE FRENCH TOAST

caramel, fruit, cinnamon whipped cream

JOHNNY CAKES

bacon, corn, peppers, bourbon maple syrup

ask about our bloody mary & bubble bars!



PLATED DINNER

*\$55 per person
available for up to 80 guests*

STARTER (select 3 for sharing)

PORCH SALAD

mixed greens, bacon, goat cheese, smoked almonds, tomato, pickled red onions, garlic balsamic vinaigrette

SPINACH & PARMESAN DIP

toasted breadcrumbs, tortilla chips, fresh lemon

PORK BELLY BURNT ENDS

cornbread muffin, house bbq sauce

PIMENTO CHEESE DIP

benton's country ham, grilled sourdough, arugula

GIANT PRETZEL

whipped butter, beer mustard

POPCORN CHICKEN

honey mustard

SMOKED MAC & CHEESE

smoked ham, port salut, breadcrumbs

PLATED DINNER CONTINUED

MAIN (pre-select three for guests to choose)

BUTTERMILK FRIED CHICKEN SALAD

romaine, avocado, blue cheese, bacon, tomato, chives, honey mustard or house buttermilk ranch

CHICKEN FRIED STEAK

garlic mashed potatoes, green beans, black pepper gravy

SMOKED BRISKET ENCHILADAS

chili roja, white cheddar, sour cream, cilantro, rice, borracho beans, queso fresco

THE PORCH BURGER

angus beef, bibb lettuce, tomato, american and cheddar cheese, pickles, red onion, mayo

ROASTED HALF-CHICKEN

potatoes, sautéed spinach, charred lemon, capers

SHORT RIB STROGANOFF

fresh pappardelle, roasted mushrooms, carrot, cipollini, jus

GRILLED SALMON

quinoa, tabouleh, labneh, avocado, tomato, cucumber

DESSERT (one selection)

GOOEY BUTTER CAKE

henry's butterscotch ice cream, salted caramel

BLACK & WHITE BROWNIE

henry's vanilla ice cream, chocolate sauce

GERMAN CHOCOLATE CAKE

7-layer chocolate cake, coconut, pecans

KEY LIME TART

vanilla chantilly cream, blackberry coulis

FAMILY-STYLE DINNER
three courses, \$60 per person



STARTERS (select three)

MOM'S PIMENTO CHEESE

benton's country ham, grilled sourdough, arugula

CRUDITE PLATE

seasonal baby vegetables, buttered radishes, green goddess dressing, hummus, chermoula

SPINACH & PARMESAN DIP

toasted breadcrumbs, tortilla chips, fresh lemon

GIANT PRETZEL

whipped butter, beer mustard

GEM CZAR

little gem, baby romaine, celery, herbs, sourdough croutons, orange zest

THE PORCH SALAD

mixed greens, bacon, goat cheese, smoked almonds, tomato, pickled red onion, garlic balsamic dressing

PORK BELLY BURNT ENDS

cornbread muffin, house bbq sauce

MAIN (select two)

WOOD-FIRED SALMON

quinoa, tabouleh, labneh, avocado, tomato, cucumber

SHORT RIB STROGANOFF

fresh pappardelle, roasted mushrooms, carrot, cipollini, jus

CLASSIC CLUB

turkey, ham, bacon, cheddar, provolone, lettuce, tomato, mayo, sourdough

ROASTED HALF-CHICKEN

potatoes, sautéed spinach, charred lemon, capers

SMOKED BRISKET ENCHILADAS

chili roja, white cheddar, sour cream, queso fresco, cilantro, rice, borracho beans

CHICKEN FRIED STEAK

garlic mashed potatoes, green beans, black pepper gravy

DESSERT (select one)

GOOEY BUTTER CAKE

henry's butterscotch ice cream, salted caramel

BLACK & WHITE BROWNIE

henry's vanilla ice cream, chocolate sauce

GERMAN CHOCOLATE CAKE

7-layer chocolate cake, coconut, pecans

KEY LIME TART

vanilla chantilly cream, blackberry coulis

BUFFET DINNER

three courses, \$75 per person

STARTER *(select two)*

MOM'S PIMENTO CHEESE

benton's country ham, grilled sourdough, arugula

CRUDITE PLATE

seasonal baby vegetables, buttered radishes, green goddess dressing, hummus, chermoula

SPINACH & PARMESAN DIP

toasted breadcrumbs, tortilla chips, fresh lemon

GIANT PRETZEL

whipped butter, beer mustard

GEM CAESAR

little gem, baby romaine, celery, herbs, sourdough croutons, orange zest

THE PORCH SALAD

mixed greens, bacon, goat cheese, smoked almonds, tomato, pickled red onion, garlic balsamic dressing

PORK BELLY BURNT ENDS

cornbread muffin, house bbq sauce

SIDES *(select three)*

MASHED POTATOES

CRISPY BRUSSELS

GREEN BEANS

CORN BREAD

QUINOA SALAD

SMOKED MAC & CHEESE

BORRACHO BEANS

CILANTRO RICE



MAIN *(select three)*

SHORT RIB STROGANOFF

fresh pappardelle, roasted mushrooms, carrot, cipollini, jus

WOOD-FIRED SALMON

beurre blanc, fresh herbs

BUTCHER'S CUT

chimichurri, voodoo sauce

ROASTED CHICKEN

charred lemon, capers

SMOKED BRISKET ENCHILADAS

chili roja, white cheddar, sour cream, cilantro, queso fresco

CHICKEN FRIED STEAK

black pepper gravy

DESSERT *(select two)*

GOOEY BUTTER CAKE

henry's butterscotch ice cream, salted caramel

BLACK & WHITE BROWNIE

henry's vanilla ice cream, chocolate sauce

GERMAN CHOCOLATE CAKE

7-layer chocolate cake, coconut, pecans

KEY LIME TART

vanilla chantilly cream, blackberry coulis

SIGNATURE COCKTAILS

16 each

BABY'S FIRST BOURBON evan williams, orgeat, lemon, angostura

OLD FASHIONED balcones pot still, rittenhouse rye, house bitters

STRAWBERRY CRUSH tito's, st. germain, strawberry, lemon, mint

NEGRONI tanqueray, campari, punt e mes

PASSION FRUIT MARGARITA

lunazul blanco, chinola passion fruit, lime, agave, habanero tincture

FROSÉ vodka, rosé, st. germain, peach, lemon

RED WINE

PINOT NOIR Benton-Lane, 2022 Willamette Valley, OR 16/60

PINOT NOIR J. Lohr, 2021 Monterey, CA 14/52

MERLOT Charles Krug, 2022 Napa Valley, CA 17/63

RED BLEND Allegrini Palazzo Della Torre, 2021 Veneto, IT 14/52

CABERNET SAUVIGNON Mondavi, 2021 Napa Valley, CA 22/82

CABERNET SAUVIGNON Three Rivers, 2021 Columbia Valley, WA 14/52

WHITE WINE

RIESLING Dr. Loosen 'Eroica', 2023 Columbia Valley, WA 13/48

PINOT GRIGIO Via Alpina, 2023 Friuli-Venezia Giulia, IT 14/52

SAUVIGNON BLANC Groth, 2022 Napa Valley, CA 17/63

SAUVIGNON BLANC Whitehaven, 2022 Marlborough, NZ 14/52

CHARDONNAY Davis Bynum, 2022 Russian River, CA 15/56

WHITE BURGUNDY Louis Latour Mâcon-Villages 'Chameroy' 2022 Burgundy, FR 14/52

SPARKLING & ROSÉ

PROSECCO Mionetto Valdobbiadene, NV Veneto, IT 12/44

BRUT ROSÉ Gérard Bertrand, 2021 Limoux, FR 15/56

ROSÉ Minuty, 2023 Cotes de Provence, FR 14/52

ROSÉ Flowers, 2023 Sonoma Coast, CA 16/60

INFLATION-FREE COCKTAILS

10 each

MARGARITA lunazul blanco, jalisco orange, lime, tiny bit of agave nectar for luck

FREEZER MARTINI stratusphere gin, salers aperitif, vermouth blanc

TEXAS DERBY evan williams bourbon, grapefruit, agave

PAINKILLER bacardi spiced, citrus, coconut cream

PEACH TEA SMASH evan williams bourbon, peach, lemon, mint

ESPRESSO MARTINI new amsterdam vodka, mr black cold brew

COCONUT MOJITO rumhaven coconut, lime, mint

HIBISCUS HYBRID hibiscus-infused blanco tequila, grapefruit cordial

BOTTLED BEER 5

COORS LIGHT / MILLER LITE / SHINER / MICHELOB ULTRA / MODELO ESPECIAL

DRAFT 7

YUENGLING TRADITIONAL LAGER Lager/4.5%

STELLA ARTOIS European Lager/5%

FOUR CORNERS LOCAL BUZZ Golden Ale/5.2%

BELL'S TWO HEARTED American IPA/7%

REVOLVER BLOOD & HONEY American Wheat Ale/7%

COMMUNITY MOSAIC American IPA/8.6%

ZERO PROOF

PTA SPRITZ lyre's italian spritz classico grande, shiso-lime cordial 15

HENDERSON SHANDY texas select, grapefruit cordial, splash of lemon 12

MAIN SQUEEZE passion fruit, coconut, orgeat, citrus, topo chico 16