



not only farm-to-table, but proudly, table-to-farm

lunch

carrot & beet hummus 13

garbanzo hummus + roasted carrot-turmeric & red beet-ginger purees + pesto; served with raw veggies and house-made tortilla chips (gf, vegan)

fried cauliflower & shishito 14

cauliflower + shishito peppers + pickled onion + sesame seeds + scallion + agave sambal (gf, vegan)

shaved root salad 13/8

mesclun + shaved root veggies + golden raisin + sunflower kernel + sunflower-thai vinaigrette (gf, vegan)

fried tofu 13/8

firm tofu, pressed + achiote + pipian verde (gf, vegan)

lentil chop bowl 14

lentil medley + red onion + grape tomato + herbs + achiote roasted sweet potato + sonoran nopales + crispy AZ garbanzo + orange-sumac vinaigrette (gf, vegan)

caesar salad 13/8

romaine + parmesan + house-made crouton + grape tomato + traditional caesar dressing (gf on request)

pulled pork sandwich 17

slow-roasted pork + green chilis + green chili bbq + sonoran slaw; served with house-made tortilla chips (sub gf bun 3)

b.l.t.e. 17

*applewood bacon + lettuce + tomato + tortilla aioli + **egg; served with house-made tortilla chips*

gertie burger 20

*8oz angus **patty + swiss + mushroom duxelles + steak sauce + bun + lettuce + red onion + tomato; served with fingerling potatoes and house-made pickles (sub gf bun \$3) (sub vegan pattie \$3)*

add-ons

5oz shrimp, chilled 10

5oz grilled **steak 11

4pc fried tofu 8

grilled & chilled chicken breast 10

side sausage links or bacon 5

bowl fresh fruit 8

ricotta donut holes 14/8

20% gratuity added to all parties of 7 or more; max 4 tabs per table

Your delight is our delight. If you have questions, comments, compliments, or concerns, please reach out to our GM/DoO, Michelle, directly by email at mjacob@gertrudesrestaurant.net or text 918.260.4399.



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breakfast

huevos ranchero scramble 13

*corn tortilla + refried beans + scrambled **eggs + ranchero sauce + cotija; served with breakfast potatoes (gf, vegetarian, & vegan option available for upcharge)*

american breakfast 12

*2 **eggs + choice of bacon or sausage links + breakfast potatoes + grain toast (gf and vegan options available for upcharge)*

sonoran benedict 14

*poached **eggs + english muffin + green chili pork + green chili **hollandaise; served with breakfast potatoes*

crab benedict florentine 19

*crab cake + spinach + poached **eggs + **choron; served with petite spinach salad*

hot mess 13

*tostadas + hatch chili salsa + green chili pork + refried beans + poblano cream + sunny up **eggs (gf)*

bread pudding french toast 14/8

fresh baked bread pudding with cranberries, cherries, and white chocolate + maple syrup

garden frittata 14

garden veggies + cotija; served with petite spinach salad (gf, vegan option available for upcharge. df on request)

breakfast burro 15

*chorizo + scrambled **eggs + poblano-onion + chihuahua + breakfast potatoes; served with house-made tortilla chips + salsa verde (df on request)*

breakfast fried rice 14

arroz verde + corn & peas + tamari-garlic oil + green onion + bacon & breakfast sausage + scrambled eggs + sesame seeds (gf, df, vegan option available for upcharge)

scone & gravy 14

*bacon-poblano scone + breakfast gravy + 2 **eggs + choice bacon or sausage links + green onion*

tasty beverages for all ages

berry-basil lemonade 4.25
cucumber-mint-lemon cooler 5
house-made cold brew 4.25
coca-cola products 3.50
coffee by espressions 3.50
slushie 7

AZ big marble ginger beer 5
AZ lauro sparkling cactus water 6
bartender choice mocktail 6
iced teas by espressions 3.50
(watermelon green or traditional black)
juice 5