



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

shareables

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)

elote fritters 14

roasted corn + fermented chilis + cilantro-lime aioli + cotija + achiote (gf, vegetarian)

fried tofu 13/8

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

clams 26

littleneck clams + shallot + garlic + white wine + cream; served with bread (gf on request)

baked brie & chorizo 19

brie wheel + chorizo + corn-nopales relish; tortillas (gf on request)

pork rind nachos 16

pork rinds + cotija + calabrian chilis + crema + avocado + hot sauce (gf)

salads & soup

roasted corn and arugula salad 13/8

arugula + roasted corn + roasted bells + cotija + creamy cilantro dressing + achiote (gf, vegetarian)

lentil chop bowl 14

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

green chili corn chowder 13/8

roasted green chilis & corn + heavy cream + bacon (gf)

caesar salad 13/8

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

shaved root salad 13/8

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

bread service 9

bread + agave-sumac butter (vegan on request)

add-ons

5oz shrimp, chilled or sautéed 10

veggies, chilled or roasted 8

4pc fried tofu 8

5oz grilled **steak 11

grilled chicken, chilled or hot 10

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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entrees

roasted corn tamale 28/21

corn & hemp tamale served with calabacitas & smashed black beans+ poblano cream + cotija + crispy tortilla strips (gf, vegan on request)

tortellini 24

cheese-filled tortellini + italian sausage + crimini mushroom + roasted bell pepper + tomato cream sauce + parmesan

gertie burger 20

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

stir fry rice noodles 20

rice noodles + tamari + garlic + mushroom + thai basil + bean sprouts-cabbage-carrot medley + sriracha + sesame seed + scallion (gf, vegan)

seafood enchiladas 32

crab & shrimp + poblano + onion + chihuahua + corn tortilla + crema + lobster enchilada sauce; served with smashed black beans & arroz verde (gf)

steak & taters 38

***ny strip + herbed butter + garlic red potatoes + roasted baby carrots (gf)*

AVAILABLE AFTER 3:30pm

bison short rib 52

braised bison short rib + white beans + bone gravy (df, gf)

teriyaki duck breast 35

*pan-seared and roasted **duck breast + sticky rice + wasabi **hollandaise+ teriyaki glaze + kimchi vinaigrette sautéed brussels sprouts (gf, df on request)*

shrimp & scallops 41

*jumbo **shrimp + pan-seared **scallops served on moroccan-spiced rice + **choron + roasted asparagus (gf)*

tasty beverages for all ages

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

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