



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

## for the table

### hummus 13

*roasted garlic hummus + red chili yogurt + pipian verde; served with raw veggies and house-made tortilla chips  
(gf, vegetarian, vegan on request)*

### 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)*

### korean corn cheese 15

*sweet corn + melty cheese + gochujang-honey drizzle + wasabi aioli + scallions + crispy wonton + sesame seed + radish sprouts (gf on request, vegetarian)*

### mussels or clams 26.5

*choice of mussels or littleneck clams + shallot + garlic + white wine + cream; served with bread  
(gf on request)*

### baked brie & chorizo 19.5

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

### mushroom toast (market price)

*fresh foraged mushrooms with brandy + garlic + shallot + demiglace + grilled bread*

## salads & soup

### lentil chop bowl 14.5

*lentil medley + red onion + grape tomato + herbs + achiote roasted carrot + sonoran nopales + crisp garbanzo + orange-sumac vinaigrette  
(gf, vegan)*

### farmer's soup m.p.

*celebration of the season's tastiest produce; served with slice of house-made focaccia bread (gf & df options available for upcharge)*

### caesar salad 13/7.5

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

### root salad 13/7.5

*mesclun + root veggies + dried fruit + sunflower kernel + sunflower-thai vinaigrette  
(gf, vegan)*

20% gratuity added to all parties of 7 or more; max 2 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](mailto:mjacob@gertrudesrestaurant.net) or text 918.260.4399.



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## entrees

### roasted corn tamale 29/21

house tamale served with calabacitas & refried black beans + poblano cream + cotija + crispy tortilla strips + scallion (gf, vegetarian, vegan on request)

### gertie burger 20

8oz angus \*\*patty + bun + lettuce + tomato + red onion + sharp cheddar + gertie sauce; served with crispy fingerling potatoes and house-made pickles (add applewood bacon for \$3) (gf and vegan options available for upcharge)

### green chili burger 22

8oz angus \*\*patty + bun + lettuce + tomato + red onion + pepper jack + green chiles + applewood bacon + tortilla aioli; served with crispy fingerling potatoes and house-made pickles (gf and vegan options available for upcharge)

### stir fry rice noodles 20.5

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

### salmon 37

\*\*sustainable salmon + bacon-saffron couscous + roasted romanesco + squid ink beurre blanc

### chickpea curry on forbidden rice 21

indigenous chickpeas + curry with tomato, cardamom, cinnamon, and clove + forbidden black rice pilaf + cucumber relish + cilantro; served with garlic naan (gf on request, vegan)

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these items available after 3:30pm

### braised boar 33.5

apple cider braised boar shank + roasted cabbage & fennel + roasted petite carrots + vegetable focaccia (gf on request)

### steak & taters 46.5

\*\*c.a.b. tenderloin + marsala mushroom demi + garlic asparagus & confit tomatoes + rosemary mashed yukons (gf, df with potato substitute)

### scallops 49

\*\*jumbo scallops + squash & leek fritter + basil oil + ga'ivsa (gf)

### elk chop 48

\*\*elk rack chop + juniper gastrique + yam puree + braised greens + crispy sage (gf, df with potato substitute)

### lobster tail 52

\*\*butter-poached lobster tail + pattypan squash + orecchiette pasta + arugula, parsley, & walnut pesto

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## add-ons

butter-poached shrimp 10	**seared salmon fillet 16
butter-poached lobster tail 33	grilled chicken breast 10
**6oz c.a.b. flat iron steak 14	roasted market veggies 9
**2 jumbo scallops 23	fingerling potatoes 8
bread course & compound butter 10.5	4 piece crispy tofu 8.5

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## tasty beverages for all ages

berry-basil lemonade 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  
iced teas by espressions 3.50  
(watermelon green or traditional black)  
juice 5

plates are priced based on market pricing, additional items may come at a small upcharge.