



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

for the table

hummus 13

roasted red chili hummus + pipian verde; 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)~

korean corn cheese 15.5

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

fried tofu 13/8

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

elote fritters 14

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

mussels or clams 26.5

guest choice of mussels or littleneck clams + shallot + garlic + white wine + cream; served with bread
~(gf for upcharge)~

hot gorgonzola and roasted garlic 17

sweet italian bleu cheese + roasted garlic clove + tomato jam + house herbs; served with grilled bread
~(gf for upcharge)~

mushroom toast (mp - based on availability)

az toast + fresh foraged mushrooms + shallot + garlic + demi-glace + microgreens
~(this item cannot be vegan, vegetarian, nor gluten-free)~

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 (mp)

celebration of the season's tastiest produce; served with slice of house-made focaccia bread
~(gf 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 General Manager, Michelle, directly by email at mjacob@gertrudesrestaurant.net or text 918.260.4399.



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

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 21

8oz angus **patty + bun + lettuce + tomato + caramelized onion + sharp cheddar + black pepper-ranch aioli; served with crispy fingerling potatoes and house-made pickle spear (add applewood bacon \$3)
~(gf and vegan options available for upcharge)~

lamb mole enchilada 33

3 blue corn tortillas filled with shredded lamb, onion, and poblano + mole sauce + crema + nopales relish + mint + arroz rojo
~(gf, df on request)~

rice noodles 20.5

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

salmon 33

**sustainable salmon + mango risotto + kale tossed with lime vinaigrette + garlic hot honey + crispy shallots
~(gf)~

chickpea curry on forbidden rice 21.5

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

dinner entrees

the following dishes are available after 3:30pm daily

braised boar 33.5

apple cider braised boar shank + roasted cabbage & fennel + fingerling potatoes + house-made focaccia
~(gf for upcharge)~

steak & taters 48

c.a.b. hand-cut prime **ribeye + rosemary mashed potatoes + green peppercorn demi + garlic broccolini
~(gf)~

scallops 49

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

elk chop 48

**elk chop + celery root-parsnip puree + roasted squash + lingonberry yogurt + dill
~(gf)~

add-ons

sauteed garlic shrimp 10
grilled chicken breast 10
6oz c.a.b. sirloin **steak 14
2 jumbo **scallops 22
bread course & compound butter 10.5

seared salmon **fillet 16
4 piece crispy tofu 8.5
roasted market veggies 9
fingerling potatoes 8

plates are priced based on market pricing; additional items or modifications may require a small upcharge.