

# MENU

*\$7 Happy Hour (HH)*  
*Monday - Friday 4-7pm*

## Tapas

*Spinach Dip* Served with Wonton Crisps 12

*Salmon Mousse Dip* A creamy blend of Smoked Salmon, Capers, Lemon Juice, Dill and Cream Cheese served with Assorted Crackers 12

*C & C Board* House Selection of Artisan Cheeses & Cured Meats 16

*Crab Cake Bites* Bite size Blue Crab Cakes served with a tangy Creole Dijonnaise 15

*TWL Mussels* Steamed in a White Wine Cream Sauce & served with our House Fries 15  
Add Linguini 3

*Thunder Shrimp* Battered, flash fried & tossed in our House Aioli 12

*Cajun Shrimp & Grits* Sautéed Shrimp over Chevre Grits, with Red Pepper Butter 12HH

*Fried Goat Cheese Bites* Panko Crusted & served with Blueberry Apricot Sauce 9HH

*Calamari* Flash fried Calamari served Traditional with Marinara OR  
tossed in Thai Sweet Chili sauce with Peppercini & Red Bell Peppers 9HH

*Beef Tacos* Shredded Lettuce, Smoked Cheddar Cheese and Tomato Bruschetta with Sour Cream in crunchy Taco Shells 12

*Thunder Shrimp Tacos* Battered, flash fried & tossed in our House Aioli & Sautéed Red Cabbage in crunchy Taco Shells 14

### *Wings or Tenders*

Sauce Options: Honey Sriracha, Buffalo, House BBQ, Parmesan Black Pepper, or Tuscan Dry Rub  
A Mixture of Drum and Wingettes or breaded Chicken tenders.

Served with Hand Cut Fries, Sweet Potato Fries or House Made Chips 12HH

*Fried Green Beans* TWL's House Chicken Fry on Green Beans 9

*Fries* Hand Cut or Sweet Potato Fries 6

*House made Chips* Regular, Salt & Vinegar or Ranch 6

## Lighter Options

*Caprese Lettuce Wraps* Hand-made Mozzarella, Tomatoes & Basil Pesto, Balsamic Vinegar drizzle & served in Boston Lettuce Cups 10 Add Chicken 4

*Tomato Bruschetta* House made Bruschetta served with crostini's 9HH

*Pineapple Salsa* A sweet and spicy salsa served with house made wonton crisps 7

*\*Seared Ahi Tuna Salad* Blackened Ahi Tuna, Spring Mix, Tomatoes, Apples, Carrots and House Aioli Dressing 18

*Goat Cheese Salad* Fresh Spring Mix, candied walnuts, apples, goat cheese tossed in balsamic dressing and topped with our fried Goat Cheese Bites 12 Add Chicken 4

## Sliders

*Hawaiian Chicken Sliders* Grilled Chicken, lightly charred Pineapple, Lettuce, Tomato, & House Chutney 12

*TWL* Beef Patty, Fully Dressed, Smoked Cheddar & Bacon. Served with your choice of Mayo or Mustard 15

*Pulled Pork* Pulled Pork, Sauteéd Red Cabbage, Fried Onion Straws, House BBQ Sauce 12

- Sliders served on toasted Kings Hawaiian Rolls with your choice of Hand Cut Fries,  
Sweet Potato Fries or House Made Chips -

## Entrees

*Chardonnay Chicken* 15  
Classically fried Chicken with Brûléed Cream Corn, Mashed Potatoes and Chardonnay Pepper Gravy  
*Suggested Pairing - Charles de Fère*

*Bourbon Glazed Pork Chop* 25  
Pan seared and topped with our House-made Bourbon Glazed Fig Chutney and served over Mashed Potatoes  
*Suggest Pairing - Auberge Châteauneuf du Pape*

*Salmon Beurre-Blanc* 26  
8 oz. Salmon Filet served over Creamy Risotto, sautéed Green Beans and topped with our House-made Buerre-Blanc  
*Suggested Pairing - Rombauer Chardonnay*

## Desserts

Limited Quantity

*Cheesecake* 7  
House made Turtle Cheesecake with candied walnuts

*Sparkling Pineapple Sorbet* 4  
House made Pineapple Sorbet infused with Sparkling Wine 21+ only

*Blueberry Vanilla Bites* 10  
Blueberry Vanilla Goat Cheese coated in Graham Crackers and Sugar & Cinnamon served with Vanilla dipping sauce

*Irish Car Bomb Cake* 12  
A personal serving of rich Guinness Chocolate Cake, filled with a Whiskey Chocolate Ganache and topped with an Irish Cream liquor Butter Cream Icing

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Some items can be made Gluten Free. Please notify your server when ordering Gluten Free.

We are a scratch kitchen and cannot guarantee food has not come in contact with allergens.

We do not have a dedicated Fryer.

# | Be In The Know |

## November Events

**Rombauer Wine Dinner**  
**Tuesday, November 13th 6:30 p.m.**  
**Last dinner of the year...**

1st Course: Rombauer Sauvignon Blanc

A dual pairing of Tuna Tartare with our house made Pineapple Salsa and a baked Artichoke Heart with Herbed Goat Cheese

2nd Course: Rombauer Chardonnay

A skinless Cedar Plank Salmon marinated and topped with melted Butter and black Roe, with sautéed Swiss Chard on the side

3rd Course: Rombauer Zinfandel

BBQ Bacon Wrapped Chicken and Jasmine Rice Stir Fry with a Vegetable Medley

4th Course: Rombauer Napa Cabernet Sauvignon

A Boar Scotch Egg over Potato Terrine and Dijon Mustard accompanied by a 3 oz. Filet with a Dijonnaise sauce

5th Course: Rombauer Merlot

Dark Chocolate Ice Cream with a Caramel swirl and Candied Nuts drizzled with a Pomegranate Sauce

**Rombauer Wine Dinner**– Thursday, November 13th, 6:30pm  
\$95 per person (\$60 wine/\$35 food) before tax and gratuity  
\*Reservation Required

**Thanksgiving Wine Pairing Class**-Saturday, November 17th,  
6:30pm  
Five wines paired with Turkey and all the trimmings  
Hosted by our In-house Sommelier & Premium Rep  
\$40 per person ( \$20 wine & \$20 food)  
\*Reservation Required

**Black Friday Party**– Friday, November 23rd,  
Doors open @4 - Party starts at 8pm  
\*Our biggest party of the Year!!!!

**Details:**

Free Entry—Canned food donations requested  
**Casino Night** - Benefits Bixby Outreach Center  
Great Swag & Door Prizes  
Live band @8, DJ Sea @ 10:30

**Wine Tasting**– Wednesday, November 28th, 6:30-8pm  
Astrolabe & Angels and Cowboys  
Details TBA

**Join us for our Weekly Drink Specials**  
**Fall into Monday's** with a Pumpkin Spice Latte Martini \$7  
**Tulsa Tuesday** - Tulsa Renaissance Gold Ale \$5  
**Wine Down Wednesday** - Raywood Chardonnay  
& Leese-Fitch Firehouse Red Blend only \$5 ea.  
**Therapeutic Thursday** –\$8 French Martini with  
Mobile Masseur in house for a Massage  
(Massage sold separately)  
**Friday Night Flights** - Ketel One Botanical flight,  
3 flavors only \$10  
**Sensual Saturday** –Haute Couture \$10 a glass  
Fortant Cabernet \$8 a glass,  
Chronology Red Blend \$16 a glass

\*For more details, please ask your server or bartender

**Friday Bands \*Cover Bands**

Nov 2nd-Barrett Lewis

Nov 9th-Hydromatics

Nov 16th-Michelle Warren

Nov 23rd-Doctor's Orders & DJ Sea

Nov 30th-Michelle Warren

**Saturday Bands \*Easy Listening, Blues, Jazz**

Nov 3rd-Mike Herndon

Nov 10th-TBA

Nov 17th-Ayngel & John

Nov 24th-Bassically Sax

To Make Reservations for an Event

Or

Join our Email List  
Please See The Bartender