

SPECIALTY COCKTAILS

REFRESHING

- Coach Pat Jones French '75** 12
Empress 1908 Indigo Gin, lemon, and champagne
- Miller Paloma** 9
Deep Eddy's Grapefruit Vodka and tequila make up this Yukon favorite
- Club Special** 8
Lemon-lime classic with Tito's
- Lavender Hard Lemonade** 10
Bright lemonade made with Empress 1908 Indigo Gin and a hint of lavender
- Margarita** 8
Traditional tequila cocktail. Choose your flavor: Lime, Peach, Watermelon, or Blue. Top Shelf +\$2
- Mimosa** 6
Champagne with orange, pineapple, or cranberry juice
- Lemon Drop Martini** 9
Tart & sweet combine for this brisk cocktail. Make it floral with lavender

BOLD

- Color Me Blue** 8
Jack Daniels, blueberries, lemon, and a little pineapple
- Old Fashioned** 10
The classic cocktail made with Woodford Reserve, dash of bitters, sweetened with Expressed orange & Luxardo cherry
- Knockout Punch** 8
Our version of a Mule made with Jack Daniels, ginger beer
- Bloody Mary** 8
Mild? Spicy? Blazing? You pick. Made with Tito's, bacon, olives, & Tajin
- Offsides** 8
Jack Daniels, lemon, Luxardo cherry
- Manmosa** 8
Striking combination of whiskey, tart OJ, and Luxardo cherry
- One and One** 8
Cup of coffee/shot of Jameson, Bailey's, Skrewball PB Whiskey, or Kahlua. Add a 3-pointer +\$4

SWEET

- Papa's Moonshine** Apple Pie a la mode 8
- Boozy Cherry Limeade** Made with Tito's Handmade Vodka 8
- Violet Mojito** Signature flowery version of the classic 9
- Full Court Press** Deep Eddy's Grapefruit Vodka, pineapple, and lime 8

MOCKTAILS

- Free Throw** 5
Made with zesty ginger beer and violet syrup
- Cherry Limeade** 5
Non-boozy version of the original
- Lavender Lemonade** 5
"Soft" version, still refreshing
- Head Coach** 5
Sweetness dashed with Tajin and attitude. Never a doubt of who's in charge

BEER

DOMESTIC & LOCAL

- Miller Lite – Coors Light – Bud Light
3
- Michelob Ultra — 3.5
- Shiner Bock – Angry Orchard – Yuengling
4
- Blue Moon — 4.5
- Coop IPA — 7

IMPORTS

- Corona Extra – Modelo – Dos XX Lager
4.5
- Heineken – Stella Artois – Pacifico
4.5

Ask your server about our beers on tap.

WINE

- Red — 6
- White — 6

BRUNCH

Brunch is served Saturday and Sunday from 10am-3pm

BREAKFAST PLATES 6.99

- Served with two eggs, country fried potatoes, and choice of white toast, wheat toast, or a homemade biscuit
- Country Ham — 13.99
- Applewood Bacon — 11.99
- Sausage Smash Patty — 11.99
- Chicken Fried Steak — 13.99

WAFFLE STACK 9.99

- Two Belgian waffles served with maple syrup, raspberry jam, lemon, & fresh whipped cream
- Add Chicken Tenders — 14.99

EGGS BENEDICT 9.99

BREAKFAST BOWL 9.99

- Fried country potatoes topped with bacon or sausage, two eggs, sausage gravy & shredded cheese

SUNRISE BURGER 9.99

- Burger with bacon, egg & cheese

RISE & SHINE SANDWICH 9.99

- English muffin with egg, cheese and your choice of bacon, ham, or sausage (2)

Substitute egg whites or GF Toast – 2

A LA CARTE

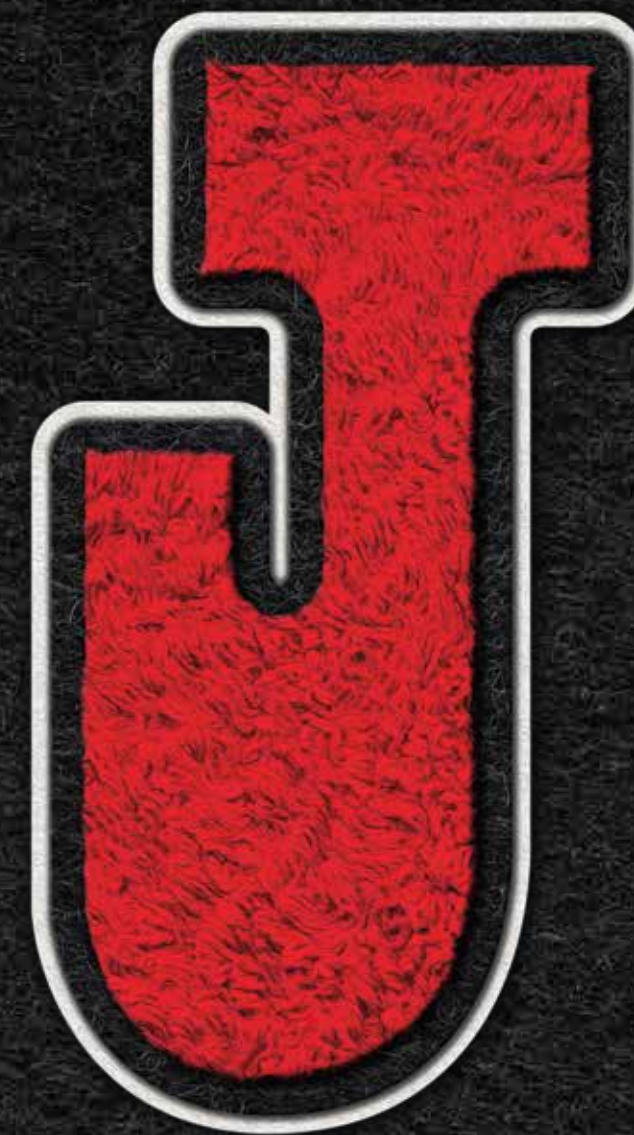
- BISCUIT 0.85
- TWO BISCUITS & GRAVY 4.99
- EGG (GF) 1.59
- BACON OR SAUSAGE (GF) 3.99
- HAM STEAK (GF) 7.99
- COUNTRY FRIED POTATOES 3.99
- PEARL SUGAR WAFFLE 5.99
- WHITE OR WHEAT TOAST 2.59
- FRUIT (GF) 4.99

BEVERAGES

- Tea/Sweet Tea · Coke · Coke Zero · Diet Coke · Sprite
- Root Beer · Dr Pepper · Diet Dr Pepper · Lemonade
- Coffee · Milk/Juice



Since Johnnie Haynes opened his first Johnnie's Charcoal Broiler in 1971, Oklahomans have savored the taste of his charbroiled burgers, fresh cut fries, and hand-battered onion rings.



Johnnie's
KITCHEN & BAR

STARTERS

CHIPS & SALSA (GF/V)4.99

Add Queso (GF/V) – 7.99

FRENCH ONION DIP & CHIPS (GF/V)5.99

CHEESE FRIES

Original (GF) – Sm 5.99/Lg 7.34
Chili – Sm 6.99/Lg 8.34
Chicken Bacon Ranch (GF) – Sm 7.99/Lg 9.34

WINGS

Tossed in sauce of choice
6 – 8.99 12 – 12.99 18 – 17.99
Traditional Wings (GF)
Boneless Wings

FRIED BITES

Chicken Fried Steak – Sm 5.99 – Lg 10.99
Pickles – Sm 3.99 – Lg 7.99
Chicken Fried Chicken – Sm 4.99 – Lg 9.99
Catfish – Sm 5.99 – Lg 10.99
Cinnamon Biscuits – Sm 3.99/Lg 7.99
Flight of Bites, choose 3 small – 13.99

CHICKEN TENDERS

Fried · Spicy Cajun Fried · Baked (GF)
2 – 5.99 4 – 8.99

BISCUITS

(V)
ea. 0.85 1/2 doz. – 4.99 doz. 9.99

Sauces

Spicy BBQ Sauce
Bourbon Sweet Heat
Lupillo's Butt Burnin' Hot
Teriyaki
Cajun Buffalo
Blue Cheese
Garlic Parmesan
BBQ
Sriracha
Sriracha Ranch
Spicy Honey
Buffalo

Dressings

Cranberry
Vinaigrette
Honey Mustard
Vinegar & Oil
Ranch
Caesar
Balsamic
Vinaigrette

SALADS, SOUPS & MORE

HOUSE SALAD (GF)5.74

Spring Mix Greens, Cucumber, Tomato, Carrots,
Sunflower Seeds & Dressing Of Choice

MANDARIN CRANBERRY SALAD8.89

Fresh mixed greens, Mandarin oranges, dried cranberries, blue cheese
crumbles, candied pecans, and cranberry vinaigrette dressing

WEDGE SALAD (GF)9.99

Iceberg lettuce, dressing, blue cheese crumbles, bacon and tomatoes

Add chicken breast (GF) – add 3.90

Add fried chicken tenders – add 4.50

Add grilled salmon (GF) – add 6.99

CHEF SALAD (GF)11.24

Fresh Greens, turkey, ham, cheese, & boiled egg
with your choice of dressing

VEGETABLE BEEF SOUP (GF)

Sm – 4.44 Lg – 6.89

CHILI

Sm – 4.54 Lg – 6.99

FRITO CHILI PIE8.99

(GF) = Gluten-Free

(V) = Vegetarian

JOHNNIE'S BURGERS & FRANKFURTERS

THETA CHEESBURGER7.99

Beef patty with Johnnie's sauce, shredded cheese, mayo, & pickles on sesame seed bun

CAESAR BURGER7.99

Beef patty with chopped lettuce & Caesar dressing on sesame seed bun

CHILI CHEESEBURGER8.99

Beef patty with chili & shredded cheese on a sesame seed bun

CHILI CHEESE FRANK8.99

Frankfurter with chili and shedded cheese on a sesame seed bun

FRENCH ONION BURGER8.99

Served on a sesame seed bun with French Onion Dip and topped with onion ring

THUNDER BURGER8.99

Served on a sesame seed bun topped with bacon, blue cheese crumbles, & spicy honey

OKLAHOMA ONION BURGER6.99

Onion infused beef patty topped with pickles & mustard on a sesame seed bun

BUILD YOUR OWN BURGER OR FRANKFURTER

On a sesame seed bun Jr – 5.79 Reg – 6.99 Veggie – 7.14

Lettuce · Tomato · Onion

Grilled Onions · Pickles · Jalapenos

Mayo · Mustard · Ketchup · Johnnie's Sauce

*Add Cheese – 1

*Add Bacon – 1

*Add Chili – 1

*Add Caesar – 1

*Substitute Impossible Burger – 3

*Substitute GF bread or bun – 2

SANDWICHES

MEATLOAF SANDWICH9.99

Meatloaf on sesame seed bun with lettuce, tomato, red onion, & melted cheese

CHICKEN FRIED CHICKEN SANDWICH9.99

Served on a sesame seed bun with lettuce, tomatoes, red onion, & mayo

CLUB SANDWICH9.99

Turkey, ham, bacon, sliced American cheese, lettuce, tomato, mayo,
honey mustard on white or wheat bread

CHICKEN FRIED STEAK SANDWICH9.99

Sesame seed bun with lettuce, tomato, red onion, & mayo

FRIED CATFISH SANDWICH9.99

Served on a sesame seed bun with tartar sauce and pickles

BAKED CHICKEN TENDER SANDWICH9.99

Lettuce, tomato, red onion, & mayo

BLT7.99

Bacon, lettuce, tomato, and mayo on white or wheat toast

GRILLED HAM & CHEESE7.79

GRILLED CHEESE5.79

PLATTERS

Each platter includes one biscuit and a choice of two
small vegetable sides or 1 small Classic Johnnie's Side

MEATLOAF (GF)12.99

FRIED CHICKEN (4 PIECES)15.99

POT ROAST (GF)17.99

CHICKEN FRIED STEAK18.99

SALMON (GF)17.99

CHICKEN TENDERS12.99

(Fried · Cajun Fried · Baked(GF) – no breading)

SALT & PEPPER CATFISH Fried or Blackened (GF)

1 fillet – 12.99 2 fillet – 19.99

CHICKEN FRIED CHICKEN11.99

PROTEIN PLATE WITH BEEF PATTY (GF) ... 11.09

SIDES

CLASSIC JOHNNIE'S SIDES

French Fries (GF) Sm 3.99/Lg 5.34

Onion Rings Sm 4.79/Lg 6.54

Homemade Chips (GF) 2.99

VEGETABLE SIDES 2.99/5.99/9.99

Fried Okra (V)

Pauline's Baked Beans (GF/V)

Cheezy Corn (V)

Roasted Brussel Sprouts & Carrots (GF/V)

Mashed Potatoes (GF/V)

Green Salad (GF)

.....

DESSERTS

HOMEMADE CREAM PIES Slice 4.99 Whole Pie 21.99

Chocolate, Coconut, & Banana

STRAWBERRY SHORTCAKE5.99

FRIED CINNAMON BISCUITS Sm 3.99/Lg 7.99

CHEESECAKE OF THE DAY (GF)5.99

For parties of 10 or more people, gratuity of 18% will be added. If you feel
that our service doesn't warrant this, please ask to speak with a manager.

*Consuming raw or undercooked meat could lead to foodborne illness.

**Johnnie's Burgers made with a gluten-free bun are prepared in a
common kitchen with the risk of gluten exposure. Guests with gluten
sensitivities should exercise judgement when consuming Johnnie's food.

