

THE

# FIVE01

## FOR THE TABLE

"Great for Groups, Better with Company"

### TRIPLE DIP TRIO \$10

Three Favorites - Queso, Guacamole, Salsa

### 501 QUESO \$10

Sour Cream, Pico, Sliced Avocado  
Add Ground Beef \$2.99

### CRISPY CHEESESTEAK EGGROLLS \$14

Steak, Peppers, Onions and Melted Cheese - Fried to Perfection

### SPINACH AND ARTICHOKE DIP \$14

Creamy Spinach and Artichoke Heart Dip in a Cast Iron  
With Corn Tortilla Chips

### BANG BANG ROCK SHRIMP \$16

Crispy Rock Shrimp, Cucumber and Cabbage Salad, Togarashi

### LOADED SKILLET TACOS \$13

A Crunchy Twist on Classic Nachos - Made with Crispy Tots  
Cheese, Seasoned Ground Beef, Sour Cream, Jalapeños, Pico, and Over Easy Egg

### FIRECRACKER WINGS 6/\$10 - 12/\$20

Your Choice of Lemon Pepper, Cajun Dry Rub, Buffalo, BBQ, or Naked  
Side of Ranch or Blue Cheese

### CEVICHE \$14

\*Fresh Citrus Marinated Fish Served with Crispy Corn Tortilla Chips

### BLACK ANGUS BEEF SLIDERS \$15

Black Angus Beef, Potato Roll, Cheddar Cheese, Tomato, Lettuce,  
Spice Sauce, and Horseradish Pickles

## FROM THE GARDEN

"Crisp Greens and Cozy Spoons"

\*ADD CHOICE OF PROTEIN TO ANY SALAD / \$4 CHICKEN / \$6 SHRIMP / \$7 SALMON / \$7 STEAK

### TEXAS CHICKEN COBB SALAD \$15

Chicken, Bacon, Egg, Avocado, Tomato, Red Onion, Iceberg and Romaine Lettuce  
Your Choice of Dressing

### BABY SPINACH SALAD \$11

Spinach, Apples, Strawberries, Candied Pecans, and Herbed Goat Cheese  
Raspberry Vinaigrette

### CAESAR SALAD \$12

Romaine Hearts, Roasted Garlic, Caesar Dressing, Croutons, and Pecorino Cheese

### CHICKEN CAESAR WRAP \$16

Romaine Lettuce, Garlic Caesar Dressing, Parmesan Crisp, Pecorino Cheese, Chicken and  
Spinach Wrap - Served with Parmesan Fries

### TOMATO BASIL SOUP \$8

Comfort in a Bowl - Tomato Basil Soup Topped with Fried Mozzarella Bites

### SOUP OF THE WEEK \$8

A New Favorite Every Week - Ask Your Server for Details.

## ON THE SIDE \$7

CRISPY PARMESAN FRIES  
BACON MAC AND CHEESE  
GARLIC WHIPPED POTATOES  
GRILLED ASPARAGUS

GRILLED VEGGIES  
CRISPY TATER TOTS  
COLESLAW  
SIDE SALAD

## HOUSE FAVORITES

"Tried, True and Always Delicious"

### SMASH BURGER \$15

Two Juicy Smash-Seared Black Angus Patties, Toasted  
Brioche, Onions, Cheddar Cheese, and Dijonnaise  
Served with Parmesan Fries

### THE 501 CHEESEBURGER \$16

Black Angus Patty, Toasted Brioche, Cheddar Cheese,  
Lettuce, Tomato, Pickles, and Dijonnaise  
Served with Parmesan Fries  
Add Bacon and Blue Cheese + \$2.99

### GRILLED CHICKEN SANDWICH \$16

Tenderized Grilled Chicken Breast, Lettuce, Tomato,  
Onions, Avocado, Crispy Bacon, Swiss Cheese, Jalapeño  
Aioli - Served with Parmesan Fries

### BLACKENED CHICKEN ALFREDO \$18

Classic Alfredo meets Smoky Blackened Flavor  
Your Choice of Blackened Chicken or Shrimp - \$3

### GRILLED SEAFOOD TACOS \$15

3 -Grilled Fish or Shrimp Tacos  
Shredded Cabbage, Pico, Avocado Crema and  
Sour Cream Drizzle

### FULLY LOADED SPUD \$14

Open Faced Baked Potato, Butter, Sour Cream, Chives,  
Melted Monterey Cheese, Bacon, Jalapeños, Drizzled  
with BBQ Sauce - Add Ground Beef or Chicken - \$3.99

### SOUP AND SAMMIE \$14

Melted Cheese Layered Between Toasted Artisan Bread,  
Paired with a Cup of House-Made Tomato Basil Soup

### The FLAT-OUT Favorites \$15

Flatbread Favorites - Your Choice of:

• Pepperoni - Marinara, Mozzarella, and Pepperoni

• Margherita - Fresh Mozzarella, Tomatoes, and Basil

### FISH AND CHIPS \$17

Lightly Battered, Alaskan White Cod, Creamy Tartar  
Sauce, Served with Parmesan Fries

### GRILLED SALMON FILLET \$23

Lemon Garlic Butter, Parsley, Garlic Whipped Potatoes  
and Sautéed Asparagus

### TEXAS CHICKEN FRIED STEAK/CHICKEN \$16

Tenderized and Battered Beef or Chicken, Garlic  
Whipped Potatoes, and Bacon Gravy

### NEW YORK STRIP \$32

Black Angus NY Strip Served with Sautéed Asparagus  
and Garlic Whipped Potatoes  
Loaded Baked Potato - \$5

# CONFECTIONS & COCKTAILS

## 501 CLASSICS

### BARREL AGED OLD FASHIONED \$14

Bourbon / Angostura / Simple

### ESPRESSO MARTINI \$14

Vanilla Vodka / Coffee Liqueur / Espresso / Simple

### FRENCH 75 \$14

Gin / Lemon / Simple / Champagne

### AMARETTO SOUR \$10

Amaretto / Lemon / Egg White / Simple

### APEROL SPRITZ \$13

Aperol / Prosecco / Club Soda

### MANHATTAN \$10

Whiskey / Vermouth / Bitters

## FALL FUSIONS

### FALL - FASHIONED \$14

Bourbon / Walnut Bitters / Maple Cider Syrup / Orange

### THE CRISP KISS \$14

Aperol / Apple Cider / Prosecco / Brandy Float

### MILK AND MISCHIEF \$12

Chai / Vanilla Vodka / Baileys / Egg White  
Cinnamon Toast Crunch Rim

### VELVET STING \$14

Gin / Spiced Honey / Lemon / Egg White

### CHATA LOCA \$12

Dark Rum / Pumpkin Horchata

## TODAY'S FROZEN FAVORITE IS WAITING!

Ask About Our Rotating Frozen Cocktails!

### MONDAY – ALL DAY

\$4 Domestics \$5 Premiums \$6 Wells / \$10 Specialty Cocktails

### TUESDAY – 4PM–7PM

12 Off Apps / \$3 Drafts / \$5 Fizzens

## BREWSKIS AND SELTZERS

### BOTTLED

\$6 Michelob Ultra

\$6 Bud Light

\$6 Miller Lite

\$6 Coors Light

\$6 Eight Beer

\$7 Dos Equis

\$7 Corona

\$7 Shiner

\$7 Blue Moon

\$8 Angry Orchard

\$8 Half-Life Hazy IPA

\$8 White Claw Black Cherry

\$8 High Noon (Flavors)

\$8 Sun Cruiser

### DRAFFTS

\$6 Michelob Ultra

\$6 Miller Lite

\$6 Eight Beer

\$7 Modelo Especial

\$7 Coors Light

\$7 Shiner

## VINO AND BUBBLES

### REDS

Banshee, Pinot Noir, Sonoma County, California

Unshackled by Prisoner, Cabernet, California

Clos De Los Siete, Malbec, Uco Valley, Argentina

Franciscan, Cabernet Sauvignon, California

GL / BTL

\$9 / \$38

\$9 / \$38

\$10 / \$40

\$9 / \$38

### WHITES

Barone Fini, Pinot Grigio, Valdadige, Italy

Whitehaven, Sauvignon Blanc, Marlborough, New Zealand

Ferrari Carano, Chardonnay, Soma County, California

Running Wild, Chardonnay, Paicines, California

\$8 / \$34

\$11 / \$42

\$9 / \$38

\$10 / \$40

### SPARKLING

Mionetto Prosecco, Treviso, Italy

Gratien and Myer Cermanit Brut Rose, Loire, France

\$8 / \$30

\$12 / \$45

## DESSERTS \$8

### CLASSIC NY CHEESECAKE

Grand Marnier / Strawberry Compote

### CHOCOLATE BROWNIE

Rocky Road Brownie / Vanilla Ice Cream /  
Caramel and Raspberry Sauce / Fresh Berries

### CARROT CAKE

Spiced Carrot Cake Layered with Cream Cheese Frosting,  
Walnuts, and a Hint of Cinnamon.

### THE CRUMBLE COLLECTION

A Flight of Warm Cobblers: Cherry, Blackberry, and Apple,  
Served in Mason Jars - Vanilla Ice Cream +\$1.99

### BANANA PUDDING

Southern Style Banana Pudding with Sweet Layers of  
Banana Chunks and Vanilla Wafers

## WEEKLY HAPPY HOUR

### WEDNESDAY – 4PM–7PM

\$1 Wings / \$5 Drafts / 1/2 Priced Bottles of Wine

### THURSDAY – 4PM–7PM

\$4 Domestics / \$5 Premiums / \$6 Wells