

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 TACHOS \$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 SPRTIZ \$13
Aperol / Prosecco / Club Soda

MANHATTAN \$10
Whiskey / Vermouth / Bitters

FALL FUSIONS

FALL — FASHIONED \$14
Bourbon / Walnut Bitters / Maple Cidar 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

TODAYS FROZEN FAVORITE IS WAITING!

Ask About Our Rotating Frozen Cocktails!

BREW/SKIS 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

DRAFTS

- \$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 Cermant 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

MONDAY — ALL DAY

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

TUESDAY — 4PM—7PM

1/2 Off Apps \$3 Drafts \$5 Frozen

WEDNESDAY — 4PM—7PM

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

THURSDAY — 4PM—7PM

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