



URBAN JOHNNIE

BAR & GRILLE

APPETIZERS

- Chips, Salsa & Queso*GF** 8
add guacamole—4
- “Dirty” Hummus*GFO** 8
green olive hummus, pita bread, fresh veggies
- UJ Cheese Fries*GF** 6
served with ranch

- UJ Vegetarian Chili Cheese Fries** 8
served with ranch
- Choice of House Made Onion Dip*GF or Pimento Cheese Dip** 8
with freshly sliced chips

- Nachos** 11
queso, shredded cheese, jalapenos, tomato, sour cream, guacamole, salsa. add chicken—2
- Buffalo Chicken DumDums** 11
stuffed with blue cheese, covered with buffalo sauce, celery, carrots

SALADS

- House Salad*GFO** 5
romaine lettuce tossed with sunflower seeds, croutons and dressing of choice, topped with cucumbers and diced tomatoes
- Kale Salad*GF** 8
lemon vinaigrette, shaved Parmesan, roasted garbanzo beans
- Caesar Salad*GFO** 7
chopped romaine, Johnnie’s Caesar, house made croutons, Parmesan
- Greek Salad*GF** 8
julienne vegetables, Kalamata olives, feta cheese, Greek vinaigrette
- Chef Salad*GF** 10
cucumbers, tomatoes, egg, ham, turkey with balsamic vinaigrette, provolone, white cheddar
- add the following to any salad**
chicken—4, shrimp—6, salmon—8
- UJ Dressings** ranch, lemon vinaigrette, blue cheese, balsamic vinaigrette, Greek vinaigrette

SOUPS

- Chicken Tortilla Soup*GF** 4/6
crispy tortilla strips, topped with queso fresco
- Choice of Vegetarian or Johnnie’s Chili** 4/6

SANDWICHES

- Grilled Cheese** 7
white cheddar, mozzarella, tomato jam
- Chicken Fried Chicken Sandwich** 8
lettuce, tomato, basil mayo
- UJ BLT*GFO** 8
Texas toast, bacon, lettuce, tomato, fried avocado and basil mayo
- Vintage Sub** 8
turkey, ham, provolone, lettuce, tomato, vinegar, oil, cherry peppers, oregano
- Buffalo Chicken DumDum Sub** 8
blue cheese coleslaw, Buffalo DumDums, buffalo sauce
- Philly Cheese Steak*GFO** 8
provolone, UJ cheese sauce, grilled onions and peppers

TACOS

- Shredded Chicken*GF** 12 **Barbacoa*GF** 12 **Shrimp*GF** 14 **Veggie*GF** 11
- served with fresh corn tortillas, sour cream, guacamole, UJ salsa, side of black beans

ENTREES

- Pot Roast*GF** 16
aromatic vegetables, mashed potatoes
- Chicken Fried Chicken** 13
served with mashed potatoes
- Frito Chili Pie** 8
Johnnie’s chili, Johnnie’s cheese, diced tomatoes, onions, sour cream

- Grilled Salmon** 17
served with angel hair pasta, spinach, roasted garlic, balsamic vinaigrette
- Chicken Tenders** 13
hand battered, served with fries and gravy

Please ask your server about children’s menu

SPECIALTY BURGERS

- Hummus A Tune** 7
veggie patty, dirty hummus, grilled onions
- The Vegetarian Wolf** 9
veggie patty, vegetarian chili, shredded American cheese
- Johnnie The Greek** 8
chicken patty, julienne red peppers and onions, Greek dressing, feta
- North Of The Border** 9
chicken patty, poblano chilies, pepper jack, guacamole
- “CCB”** 9
chicken patty, sharp white cheddar, crispy bacon
- #4 Johnnie’s Caesar*GFO** 7
beef patty topped with Johnnie’s Caesar
- #9 Johnnie’s Cheese Theta** 7
beef patty, shredded American, Johnnie’s Hickory Sauce, house made pickles, mayo
- #13 Johnnie’s Chili Cheese Frankfurter** 7
frankfurter, Johnnie’s Chili, Johnnie’s Cheese
- Thunder Burger*GFO** 7
beef patty, house made onion dip, hashbrowns
- Pimento Cheese Burger*GFO** 8
beef patty topped with house made pimento cheese
- Steve McQueen*GFO** 8
beef patty, bacon, blue cheese, drizzled with spiced honey
- Gluten Freedom*GF** 9
gluten-free bun, beef patty, choice of cheese, house made pickle, lettuce, onion

UJ BURGER BAR

served with lettuce, tomato, house made pickles, onion
gluten-free bun—2

- | | | | |
|---------------------------|-----------------|--------------------------|----------------|
| PICK YOUR PROTEIN | | OTHER VEGGIES .50 | |
| frankfurter | 5 | roasted poblanos | grilled onions |
| beef patty | 6 | jalapenos | mushrooms |
| chicken burger patty | 7 | SAUCES | |
| veggie patty | 7 | Johnnie’s Sauce | ketchup |
| PICK YOUR CHEESE 1 | | mayo | honey mustard |
| Johnnie’s cheese | sliced American | yellow mustard | buffalo |
| provolone | blue cheese | basil mayo | Dijon mustard |
| queso fresco | white cheddar | OTHER STUFF 1 | |
| feta | pepper jack | UJ vegetarian chili | fried egg |
| | | Johnnie’s Caesar | hummus |
| | | Johnnie’s Chili | guacamole 1.5 |
| | | | bacon 1.5 |

SIDES

- | | | | |
|--------------------|---|--|---|
| mashed potatoes*GF | 3 | mac and cheese | 5 |
| black beans*GF | 3 | French fries*GF | 3 |
| onion rings | 4 | sweet potato fries*GF | 3 |
| bowl of fruit | 4 | grilled broccoli covered in UJ cheese sauce*GF | 5 |

DESSERTS

- Johnnie Crack Corn*GF** 5
house made caramel toffee popcorn with peanuts
- Dip of Roxy’s Ice Cream** 5
- Battered Apple Rings** 8
cinnamon sugar, Roxy’s vanilla ice cream, caramel sauce
- Chocolate Chip Cookies** 4 for 6
1 for 1.5

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Urban Johnnie’s kitchen is not a gluten-free environment. We do everything we can to make sure there is no cross contamination between products. However, we are unable to guarantee that menu items are completely free of gluten allergens.

*GF indicates that item is gluten-free. *GFO indicates that item is gluten-free optional. Please ask your server for more details.



URBAN JOHNNIE

BAR & GRILLE

DRINKS

Lynda's Pimm's Cup

Made with Pimm's #1 Liqueur, strawberries, cucumber and mint.

Not Your Momma's Apple Juice

Fireball Cinnamon Whisky, apple schnapps and apple juice served with a cinnamon sugar rim.

Señor Juan

Jalapeno tequila, Cointreau, olive and citrus juice.

West Old Fashioned

This classic is made with your choice of Woodford Reserve or Bulleit Rye and house made bitters.

Who's On My Couch

A light and refreshing Cocktail made with St. Germain and fresh squeezed lemon juice. Served on the rocks.

8

6

10

9

7

Skinny Club Special

An Oklahoma classic without the calories.

Skinny Margarita

Made with all natural ingredients. Your choice of Original or fresh Jalapeno.

Princess Peach*

Prairie Wolf vodka, organic peach schnapps, pineapple juice and a hint of mint make for the perfect patio experience.

Main Squeeze

A citrus fizz made with muddled orange, lemon, lime and Prairie Wolf Vodka

6

6

7

7

BEERS

BOTTLES & CANS

Prairie Bomb*	10
Chimay Grande Reserve (Blue)	9
Modelo Esp.	5
Roughtail 12th Round*	5
Abita Purple Haze	5
Sam Adams Boston Lager	5
Pabst Blue Ribbon 16 oz. can	3

Bud Light	3
Budweiser	3
Coors	3
Coors Light	3
Michelob Ultra	3
Miller Light	3

THE TAPS

Guinness	7	Roughtail IPA*	6
Coop DNR*	7	Smithwicks	6
Angry Orchard Hard Cider	6	Stella	6
Dos Equis Lager	6	Coop F5 IPA*	5
Harp	6	Sam Adams Seasonal	5
Hoegaarden	6	Shock Top	3.5
Pacifico	6	Bud Light	3
Red Hook ESB	6	Coors Light	3

Please ask your server about our rotating beer selection.

WINES

WHITE WINE

Maschio Prosecco, Italy	7
Corvidae "Mirth" Chardonnay, Washington	6/30
Kung Fu Girl Riesling, Washington	6/30
Tintero Moscato D'Asti	7/35
Mayu Sauvignon Blanc, Chile	7/35

RED WINE

The Velvet Devil Merlot, Washington	6/30
Rickshaw Pinot Noir, Sonoma	8/40
La Posta 'Tinto' Malbec Blend, Argentina	8/40
Decoy By Duckhorn Cabernet Sauvignon, Sonoma	12/60

WINE ON TAP

Please ask your server about our Wine On Tap Selection

*Indicates Locally Made Products

URBAN JOHNNIE IS NOW OFFERING CATERING!

Having a special event coming up? Let us do the work! You can have your favorite **Burgers, Tacos, Salads,** and **Appetizers** catered right to your door. Contact Vicki Banta for more information at vicki.b@johnniesok.com.

ABOUT US

The idea for Urban Johnnie came around in early 2013. While Johnnie's Charcoal Broiler has been an Oklahoma staple for more than 40 years, this wonderful city of ours is growing and changing. We wanted to create an updated concept that would please the modern citizen, as well as honor where we came from. Urban Johnnie is a Bar and Grille located in the heart of Deep Deuce. Our goal is to provide inspired food and drink in a comfortable setting. We are proud to serve contemporary American cuisine with special attention to classic Oklahoman taste.

THE MAN BEHIND THE NAME

Johnnie became a legend from his days at the Split-T. After managing and operating from 1953-1971, he knew it was time to open his own restaurant. Today, Johnnie's Charcoal Broiler is still an Oklahoma staple, serving people at 7 metro locations.

