

# DINNER

## Four Points Pretzels

HAM & CHEESE, smoked ham, Fontina cheese, Dijon mustard 11.50

PEPPERONI, mozzarella cheese, tomato sauce, basil 11.50

CHEESESTEAK, provolone cheese, pulled short rib, caramelized onions and peppers, horseradish cream, au jus 11.50

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## Snacks

HUMMUS, pita bread, cucumber, celery 8.00

WINGS, Classic, buffalo sauce, blue cheese 10.00

PARMESAN WINGS, black pepper, Caesar dip 10.00

FRIED GREEN BEANS, with three dips: horseradish aioli, green goddess, sriracha ketchup 8.50

PUB CHEESE & SAUSAGE, pickles, grilled bread 9.00

STOUT BEEF CHILI, sharp cheddar, sour cream, jalapeño corn bread 9.50

TOT- CHOS, tater tots, beef chili, Monterey jack cheese, sour cream, cilantro, jalapeno 9.00

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## Sandwiches

Choice of sea salt potato fries or side green salad

FOUR POINTS CLASSIC BURGER, Angus beef, sharp cheddar, lettuce, tomatoes, onions, brioche roll 12.00

CRISPY FRIED CHICKEN, lettuce, tomato, spicy mayo, brioche bun 11.00

GRIDDLED REUBEN, sauerkraut, gruyere cheese, thousand island, rye bread 11.00

BAKED HAM & GRUYERE, béchamel sauce, fried egg 11.00

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## Soup

ALE POUNDED CHEESE, bacon, roasted poblano peppers, grilled bread 8.50

## The Big Bite

CHARGRILLED 12 OZ. NEW YORK STRIP STEAK, sea salted potato fries and wedge salad with bacon, grape tomatoes, choice of blue cheese dressing or lemon vinaigrette 19.00

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## The Daily

MONDAY, grilled chicken paillard, arugula, cucumber, tomato salad 14.00

TUESDAY, beer battered fish & chips, malt vinegar, tartar sauce 14.00

WEDNESDAY, dry rubbed pork ribs, baked beans, BBQ sauce, coleslaw 14.00

THURSDAY, bacon wrapped meatloaf, sour cream mashed potatoes, mushrooms sauce 14.00

FRIDAY, wild salmon tacos, chili lime aioli, pico de gallo, cabbage, rice 14.00

SATURDAY, chicken & waffle, hot honey, coleslaw 14.00

SUNDAY, spicy italian sausage, rigatoni pasta, spinach, tomato, parmesan 14.00

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## Big Bowls

+ grilled chicken 3.00 + salmon fillet 5.00

CAESAR SALAD, hearts of romaine lettuce, croûtons, Parmesan cheese, Caesar dressing 10.00

CHOPPED, tomato, cucumber, romaine, pickled onion, blue cheese, avocado, hard cooked egg, red wine vinaigrette 11.00

SPINACH GRAIN BOWL, quinoa and brown rice, tomato, cucumber, peppers, onions, feta, olives, humus, pita crisps 11.00

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## Desserts

RUSTIC APPLE TART, vanilla ice cream, caramel sauce 8.00

WARM ROCKSLIDE PECAN BROWNIE, vanilla ice cream, chocolate sauce, whipped cream, toasted pecans 7.50

Four Points by Sheraton Oklahoma City Airport | 4708 West I-40 Service Road, Oklahoma City, Oklahoma 73128 | +1 405-605-0511

# DRINKS

## White Wine

- 14 Hands Winery Moscato, Columbia Valley 9.00
- Seven Daughters Moscato, Piedmont 9.00
- Pacific Rim Riesling, Columbia Valley 7.00
- Ecco Domani Pinot Grigio, Trentino-Alto Adige 6.00
- Matua Sauvignon Blanc, Marlborough 9.00

## Red Wine

- Bogle Pinot Noir, California 6.50
- Gnarly Head Pinot Noir 6.50
- Kaiken Reserva Malbec, Mendoza 9.00
- Red Diamond Merlot, Washington 6.00
- Gnarly Head Cabernet Sauvignon, California 6.00

## Cocktails

- Cucumber Gin & Tonic, American Gin, Sliced Cucumber and Tonic 8.00
- Mojito, Rum Muddled with Fresh Mint, Squeezed Lime Juice and Sugar 9.00
- Espresso Martini, Vodka, Fresh Brewed Espresso, Coffee Liqueur and Ice 10.00
- Blood and Sand, Scotch, Cherry Brandy, Sweet Vermouth and Orange Juice 9.00

## Non-Alcoholic

- Coffee Rainforest Alliance Certified Regula or Decaf 3.00
- Fresh Brewed Iced Tea Unsweetened and Bigelow Hot Tea 3.00
- Soft Drinks 3.00
- Assorted Juices 3.00



**Craft Beer, Locally Sourced,  
Always on Tap**

### **Neon Sunshine, Belgian Wit with Tangerine**

**Zest. 8.50**  
STONECLOUD BREWING CO.  
Oklahoma City, OK

[Click here to enter text.](#)

### **Astrodog IPA, IPA With Grapefruit Zest 9.50**

STONECLOUD BREWING CO.  
Oklahoma City, OK

Stonecloud Brewing Co. opened in the old Sunshine Laundry Building at 1<sup>st</sup> & Classen the Summer of 2017. Stillwater, OK Native Joel Irby is the Owner and Brewer. He brings 8 years of Colorado Brewing Experience via Avery and Boulder Beer. Stonecloud Brewing Co. offers a wide variety of high quality Craft Beer options that are vivid and progressive.

## Local & Craft Favorites

- FAT TIRE 5.00**
- GOOSE ISLAND IPA 5.00**
- SAM ADAMS BOSTON LAGER 5.00**
- LEINENKUGEL SUNSET WHEAT 5.00**
- SAM ADAMS SEASONAL 5.00**
- BLUE MOON 5.00**
- STONECLOUD NEON SUNSHINE 6.00**

## Domestic & Imports

- MICHELOB ULTRA 4.00**
- BUD LIGHT 4.00**
- STELLA ARTOIS 5.00**