



OKLAHOMA *Route 66* RESTAURANT GUIDE



**EAT YOUR WAY
DOWN ROUTE 66**

ABOUT ROUTE 66 IN OKLAHOMA

Oklahoma's stretch of Route 66 is more than just a highway. It's a 400-mile-plus journey through the heart of America. But the state offers more than just scenic drives. It's a place where mouthwatering surprises await, from decadent milkshakes and soda stops to massive chicken-fried steaks, the centerpiece of our official state meal. And the hospitality? It's second to none.

Route 66's story is deeply intertwined with Oklahoma's own. Visionary Tulsan Cyrus Avery played a pivotal role in mapping out and numbering this legendary route, forever linking the state to the romance of the open road. Today, a drive along this celebrated highway is a trip through time, where vintage diners and quirky roadside attractions stand alongside a burgeoning culinary scene that embraces both tradition and innovation.

We created this guide to lure you to an elite group of eateries along our state's stretch of the Route: the Made In Oklahoma Coalition Restaurants. These are the spots that actively seek out foods and beverages made by local producers for their menus. Supporting local is how we keep our dollars here and our plates full of the foods and drinks that make Oklahomans who we are: it's what we grew up on, the dishes and ingredients that help tell the story about life in this panhandle-shaped place. We couldn't do it without these small business owners and their dedication to their communities.

We hope you're hungry. The Mother Road awaits. You're going to want to take it one delicious stop at a time.

Regions of Route 66 in Oklahoma

Western

The prairie of Western Oklahoma is home to some of the broadest horizons you can find on Route 66. As the road unfolds toward the Texas Panhandle, the landscape transforms into a vast canvas of golden fields, offering a sense of freedom central to the Mother Road's mystique. While driving here, expect to see fascinating landmarks like the Tower Station and U-Drop Inn Cafe in nearby Shamrock or the sprawling exhibits of the Oklahoma Route 66 Museum in Clinton. Historic trading posts and quiet ghost towns stand as sentinels of the past, punctuating the wide-open spaces and weathered asphalt. This western expanse offers a meditative stretch of the Oklahoma journey, where the big sky and the rhythmic hum of the highway define the spirit of the American West.

Oklahoma City

This urban region's dining scene is full of surprises, including multiple recent James Beard nods directly on the Mother Road's path. Along the NW 23rd Street alignment, the soulful legacy of Florence's Restaurant, Oklahoma's first James Beard Award winner, serves as a cornerstone of the city's culinary history. As the route turns onto Classen Boulevard, you pass the landmark Milk Bottle Building and find the flavors of the Asian District, home to the best bowl of pho you've ever had. From the neon-lit energy of the Uptown 23rd District to some of the best steak money can buy at historic nearby institutions, the metro's map has expanded far beyond its meat-and-potato roots. An array of world cuisines will have diners feeling like they are exactly where the most exciting conversations in food are happening right now.

Midpoint Corridor

Moving through the heart of the state, the Midpoint Corridor offers 100 miles of classic Americana where small-town charm meets a deep dedication to preservation. Stretching from Edmond to the rolling countryside of Chandler and Arcadia to the historic brick streets of Sapulpa, icons like the Heart of Route 66 Auto Museum and the Arcadia Round Barn stand alongside vintage service stations and local Main Streets. History is alive here, vibrant with road rallies and community events, serving as an essential bridge that captures the timelessness of the Route in Oklahoma.

Tulsa

Tulsa makes a strong case as the birthplace of Route 66. Tulsa businessman and highway commissioner Cyrus Avery was responsible for plotting out a paved highway from Chicago to Los Angeles, established officially as U.S. Highway 66. Avery's contribution is commemorated in a centennial plaza where Tulsa's downtown and Arkansas River meet, nestled amongst the green rolling hills of the former Oil Capital of the World. The drive through the city is a neon-lit gallery of history featuring landmark stops like the Meadow Gold sign and the cosmic roadside charm of Buck Atom's. In between, the city's food scene offers quite the mix, from flash-fried jumbo cinnamon rolls at Bramble Breakfast & Bar to the curated global flavors found at Mother Road Market. With an Art Deco skyline, this stretch of the Route preserves the "East meets West" spirit Avery first envisioned, blending nostalgia with modern innovation.

Eastern

Winding through rolling Green Country, the miles between Tulsa and the border with Kansas are defined by lush hills and flowing rivers that offer a stark, scenic contrast to the open plains further west. Here you'll find legendary roadside attractions like the Blue Whale of Catoosa and the world's largest concrete totem pole at Totem Pole Park. The region's history is etched into iconic architecture, from the Spanish Mission style of the Coleman Theatre in Miami to the sleek Art Deco details of restored filling stations. Classic diners and drive-ins, like the neon-lit Waylan's Ku-Ku Burger, serve as time-honored waypoints, offering a taste of the mid-century nostalgia that still thrives in this corner of the state.



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EASTERN



WHILE YOU'RE IN TOWN, CHECK OUT THESE ATTRACTIONS!

Ed Galloway's Totem Pole Park

Featuring the world's largest concrete totem pole, the park also includes handcrafted fiddles and other sights.

📍 21300 East State Highway 28-A, Foyil

Mickey Mantle's Boyhood Home

See the childhood home of Baseball Hall of Famer Mickey Mantle.

📍 319 South Quincy Street, Commerce

THE NORTHEAST CORNER (MIAMI TO FOYIL)

Waylan's Ku-Ku Burger

📍 915 N. Main St., Miami

A giant, chef's-hat-wearing bird watches over Waylan's Ku-Ku Burger, the final survivor of a 1960s drive-in chain that once dotted the region. This Miami landmark is a blast from the past, instantly recognizable by its cuckoo-clock-inspired architecture and a massive neon sign that has beckoned travelers for decades. Inside, the menu centers on thick, made-to-order burgers and classic road treats like hand-mixed chocolate shakes and tart cherry limeades. A stop here offers a rare chance to experience a specific piece of mid-century fast-food history that has vanished everywhere else but this corner of Oklahoma.

Clanton's Cafe

📍 319 E. Illinois Ave, Vinita | clantonscafe.com

A Vinita landmark since 1927, Clanton's Café has been a mainstay on Route 66 for four generations. The diner is known by the glow of its iconic "EAT" sign, a neon invitation to some of the most famous comfort food in the state. The kitchen is a powerhouse of tradition, hand-breading more than 50,000 chicken-fried steaks annually and serving up regional specialties like calf fries and scratch-made chicken and dressing. Surrounded by wood-paneled walls and vintage booths, every meal here is like stepping into a time capsule, an adventure best concluded with a slice of homemade cream pie or fruit cobbler. This legendary stop provides a rare, unbroken link to the highway's golden age, serving a menu that has fueled travelers for nearly a century.



Ropin' Flamingo

751 E. Illinois Ave., Vinita | facebook.com/route66flamingo/

Ropin' Flamingo is a quirky, mobile oasis that trades typical roadside fare for chilled, high-energy treats. This flamingo-themed trailer has become a bright fixture on the route, specializing in icy refreshments like authentic Italian ice and colorful, custom-shaved ice creations. The menu is built for the heat, featuring a rotating lineup of flavored lemonades and iced teas designed for maximum thirst-quenching power. Positioned as a cheerful pause for families and solo travelers alike, the truck offers a whimsical, sugar-dusted break from the open highway.

Piguet's Prime Time

440626 E. 230 Rd., Vinita | piguetstime.com

Friday and Saturday evenings near Vinita are for Piguet's Prime Time, where farm-to-fork eating is a way of life. Chef Carolyn Piguet, a fifth-generation farmer, treats the seasonal menu as a showcase for the region's best, anchored by expertly wood-fired steaks. While the prime rib, pork chops, and fresh seafood are massive draws, the relaxed, family-style service reflects a deep connection to the land you won't find just anywhere. Because of its limited hours and immense popularity, a reservation is a necessity for those looking to give Piguet's a try.



WHILE YOU'RE IN TOWN, CHECK OUT THESE ATTRACTIONS!

The Coleman Theatre

An extravagant 1929 venue featuring a Wurplitzer organ and Louis XV interior.

103 North Main Street, Miami

Downtown Miami Murals

Explore downtown Miami to see more than twenty murals, including several with Route 66 themes.

Main Street, Miami

Will Rogers Birthplace Ranch

Visit the Birthplace Ranch, located north of Route 66, to tour the famed humorist and actor's first home.

9501 East 380 Road, Oologah

THE NORTHEAST CORNER
(MIAMI TO FOYIL)



J. Farley's Pub

820 S. Lynn Riggs Blvd., Claremore | facebook.com/jfarleys

A spirited slice of the Emerald Isle tucked into Claremore, Oklahoma, J. Farley's Irish Pub is a community-forged local hang where the pour is as rich as the history. Since opening in 2018, the pub has balanced its role as a neighborhood social hub with a deep-seated respect for the town's local heroes, creating an atmosphere that feels both storied and welcoming. The kitchen leans into authentic, rib-sticking comfort, from golden-fried cheese curds to traditional bangers and mash, all designed to stand up to an extensive library of Irish whiskeys. Just a short hop from the Will Rogers Memorial Museum, the warm, wood-toned interior serves as a prime setting for travelers to trade the hum of the highway for the ritual of a perfectly poured Guinness.



Hammett House Restaurant

📍 1616 W. Will Rogers Blvd., Claremore | hammetthouse.com

For over half a century, Hammett House has been a Claremore institution, drawing in locals and Route 66 travelers with its promise of homestyle goodness. While their golden-fried chicken and pork chops are certainly crowd-pleasers, it's the pies with towering whipped topping that have truly earned legendary status. Don't overlook the rest of the menu. It's filled with comfort-food classics, including a dinner-plate sized chicken-fried steak, that keep diners coming back for more.

Buffalo Wild Wings

📍 2080 OK-66, Claremore | buffalowildwings.com

Perched right off the iconic Mother Road, Buffalo Wild Wings in Claremore serves as a high-energy crossroads for travelers and locals alike. The kitchen stays in constant motion, churning out crispy wings drenched in signature glazes that range from savory sweets to tongue-numbing peppers. It's a modern take on the classic roadside pit stop, where the focus is squarely on bold salt, rich fats, and high heat. To balance the spice, the bar maintains a deep connection to the community with a selection of Oklahoma-brewed beers. This local tap lineup transforms a familiar franchise into a true regional destination for anyone passing through Green Country.



CHICKEN FRIED STEAK GREATS

Chicken fried steak is a beloved staple of Oklahoma cuisine, and Route 66 offers some of the best. These restaurants are known for their exceptional versions of this hearty dish:

Clanton's Cafe (Vinita)

A Route 66 legend, Clanton's Cafe is famous for its chicken-fried steak, serving over 50,000 each year.

Tammy's Round-Up Café (Davenport)

This cafe is known for its made-from-scratch, homestyle cooking, including their hearty chicken-fried steak.

Lucille's Roadhouse (Weatherford & Clinton)

A retro-cool restaurant that pays homage to the Mother Road with its classic American comfort food, including chicken-fried steak.

TULSA

Bramble Breakfast & Bar

📍 1302 E. Sixth St., Tulsa | bramblebreakfastandbar.com

Located in Tulsa's historic Pearl District, Bramble Breakfast & Bar offers a farm-to-table experience just blocks away from Mother Road Market and the towering Cyrus Avery Centennial Plaza. This Tulsa favorite focuses on scratch-made cooking using ingredients sourced from local farmers and producers, creating a menu that balances refined technique with heartland portions. The kitchen is known for inventive entrees like the Khachapuri, a massive, fresh-baked bread boat filled with cheese fondue and topped with eggs, alongside a full craft bar featuring seasonal cocktails. Whether you are settling in for a slow brunch or a quick, high-quality bite, Bramble serves as a modern waypoint that connects the city's agricultural roots with its contemporary culinary energy.



WHILE YOU'RE IN TOWN, CHECK OUT THESE ATTRACTIONS!

Circle Cinema

A non-profit arthouse theater operating since 1928 on the original Route 66 alignment.

📍 10 South Lewis Avenue, Tulsa

The Blue Whale of Catoosa

A classic Mother Road destination, the Blue Whale is a beloved roadside attraction.

📍 2600 North State Highway 66, Catoosa

Buck and Stella Atom

Visit Buck Atom's Cosmic Curios on 66 in Tulsa's Meadow Gold District to see the muffler man-and-woman duo.

📍 1347 East 11th Street, Tulsa

Route 66 Historical Village

An open-air museum dedicated to the area's oil, refining, and transportation industries.

📍 3770 West 61st Street, Tulsa

THE TULSA METRO AREA

Meat & Cheese Show

📍 1306 E. 11th St., Tulsa | themeatandcheeseshow.com

A world-class pantry in the heart of Tulsa's Meadow Gold district, The Meat & Cheese Show invites travelers for a masterclass in artisan charcuterie. Chefs Amanda Simcoe and Joel Bein have curated a specialty shop that functions as a high-end toolkit for the modern explorer, stocking global cheeses and meats rarely found elsewhere in the region. The shelves are a discovery of gourmet craft, featuring everything from rare salts and oils to the specific accompaniments needed for a professional-grade grazing board. Positioned perfectly along the historic 11th Street corridor, the space offers a sophisticated, hands-on shopping experience just steps away from the iconic Meadow Gold sign. Whether you're assembling a refined gift or gathering supplies for a scenic roadside picnic, this chef-driven destination provides a delicious, intentional pause in your journey.



WHILE YOU'RE IN TOWN, CHECK OUT THESE ATTRACTIONS!

The Outsiders House Museum

Visit the original house used in Francis Ford Coppola's classic film *The Outsiders*.

📍 731 North St. Louis Avenue, Tulsa

Woody Guthrie Center & Bob Dylan Center

These centers document the lives and archives of two of America's greatest songwriters.

📍 102 East Reconciliation Way, Tulsa

Greenwood Rising

An immersive history center exploring the rise, destruction, and rebuilding of the historic Greenwood District.

📍 10 North Greenwood Avenue, Tulsa

Meadow Gold District

Named after the iconic neon sign, this district is a hub for unique shops, photo opportunities, and eateries.

📍 1324 East 11th Street, Tulsa

The Church Studio

Formerly Shelter Records, this historic studio serves as a premier recording facility and museum.

📍 304 South Trenton Avenue, Tulsa

THE TULSA METRO AREA

Baloney Maroney's

📍 1347 E. 11th St., Tulsa

Parked just steps from the 19-foot-tall "Stella" Space Cowgirl, Baloney Maroney's brings a vintage, cherry-red 1966 Shasta trailer to the heart of the Meadow Gold District. This mobile kitchen focuses on a quintessential Oklahoma staple: smoked bologna, glazed and thinly sliced to-order on toasted white bread. Operating out of the parking lot of Buck Atom's 66, the concept pairs savory, smoked nostalgia with fresh, daily-made salads like the "Stella," featuring local pecans and strawberries. Because the trailer only opens its window Thursday through Saturday for a few midday hours, catching a meal here feels like a well-timed reward for travelers exploring the neon-rich corridor. Whether you are grabbing a sandwich for a picnic or just passing through on a weekend trek, this bright red landmark offers a specialized taste of the trail that is both whimsical and deeply rooted in local flavor.

Mother Road Market

📍 1124 S. Lewis Ave., Tulsa | motherroadmarket.com

Mother Road Market serves as a bustling culinary hub in the heart of Tulsa's Route 66 corridor. This non-profit food hall brings together more than 20 local vendors under one roof, offering everything from artisan tacos and hand-scooped ice cream to gourmet fried chicken and Brazilian street food. The space is designed for discovery, featuring a curated retail shop, a central bar, and a massive back patio complete with a Route 66-themed mini-golf course. Just a short hop from the iconic Meadow Gold neon sign, the market provides a high-energy transition from vintage sightseeing to modern flavor. Whether you're stopping for a quick lunch or gathering for a community event, it offers a vibrant, versatile destination that celebrates the diverse spirit of the city's food scene.

Empire Slice House

📍 1502 E. 11th St., Tulsa | empireslicepizza.com

A rock-and-roll edge defines the atmosphere at Empire Slice House, where the vibe is as bold as the flavors. Just a short walk from Tulsa's historic Circle Cinema, the menu centers on massive, New York-style slices and whole pies with imaginative identities, like the pork-loaded "Notorious P.I.G." and the truffle-scented "Fungus Among Us." By pairing these creative toppings with a solid craft beer list, the shop serves as a social hub for the late-night crowd and families looking for a fresh take on the classics. Each oversized slice delivers a chef-driven taste of the city's modern culinary scene.

MIDPOINT CORRIDOR

Billy Sims BBQ

 1024 E. Taft Ave., Sapulpa | billysimsbbq.com

Billy Sims BBQ combines a love for the gridiron with a dedication to the pit. Positioned along the route as a nod to Oklahoma's devotion to all things football, this spot carries the name of the University of Oklahoma's legendary Heisman winner. Served with a side of sports memorabilia, the kitchen delivers a straightforward lineup of slow-smoked staples, from ribs and brisket to plates of pulled pork, offering travelers a high-energy atmosphere for a quick, hearty refueling. Whether you're a die-hard Sooner fan or just a hungry explorer passing through, Billy Sims provides a familiar, family-friendly spot that celebrates two of the state's biggest passions: sports and smoked meats.

Rock Café

 114 W. Main St., Stroud | rockcafert66.com

Found in a sturdy 1939 sandstone structure built from local rock excavated during the construction of the highway itself, Rock Cafe stands as a resilient pillar of Stroud's history. The building's storied walls offer a unique bit of cinematic lore, as longtime owner Dawn Welch served as the real-life inspiration for Sally Carrera in the Pixar film *Cars*. Beyond the Hollywood connection, the kitchen presents a surprising menu that bridges continents, serving up authentic Jägerschnitzel and spaetzle alongside buffalo burgers. Surrounded by decades of travel artifacts and animation memorabilia, visitors find an environment that captures the grit and whimsy of the open road. Whether you're browsing the curated treasures in the gift shop or settling into a booth for a German-influenced feast, a stop here provides a tangible link to the global fascination with Route 66.



Fourth and James

 723 W. 4th St., Stroud, OK | [facebook.com/p/Fourth-James-61554991597520](https://www.facebook.com/p/Fourth-James-61554991597520)

Fourth & James offers a bright, welcoming pause for a quick caffeine fix or a light bite. This little coffee shop serves up a versatile drink menu, from coconut-infused iced coffees to colorful Lotus energy drinks, paired with easy, made-to-order options like breakfast sandwiches, wraps, and yogurt parfaits. The space is particularly known for its playful treats, including mini pancakes and cakesicles, making it a natural hit for families traveling through Stroud on the Route. With its adorable outdoor seating and a focus on fast, kind service, it's a convenient and cheerful pit stop for those who need a fresh spark before getting back on the road.

Tammy's Round-Up Café

 1025 Broadway Ave., Davenport | [tammysroundupcafe.com](https://www.tammysroundupcafe.com)

The scent of oven-warm yeast rolls serves as the first hello at Tammy's Round-Up Café. Just a stone's throw from the historic Round Barn and the quiet waters of Lake Hiwassee, this kitchen specializes in time-tested, made-from-scratch home cooking. The menu wanders through a catalog of heartland staples, including hand-battered chicken-fried steak, crispy catfish, and smoked brisket. Wrapped in a collection of music and Mother Road mementos, the space offers a bit of time travel where a simple meal feels like a shared piece of Oklahoma history. Whether you're stopping for a quick tray of rolls or a full-plate lunch, Tammy's delivers an experience that honors the heritage of the route.

Boom-a-rang Diner

 912 Marvel Ave., Chandler | [boomarangdiner.com](https://www.boomarangdiner.com)

Boomarang Diner serves as a bright, nostalgic anchor for travelers making their way through Lincoln County. This local favorite says good morning with the charm of an old-school soda fountain, offering a 1950s-inspired atmosphere that fits perfectly alongside Chandler's rich Mother Road lore, like the historic WPA-built Armory and the restored Phillips 66 cottage station just blocks away. The kitchen is a celebration of the quintessential Oklahoma diner, specializing in all-day breakfasts, hand-breaded chicken fried steak, and the kind of thick, creamy milkshakes that have fueled road trips for decades. Whether you're fueling up before sight-seeing or just pulling off the highway for a slice of homemade pie, Boomarang offers familiar bites that ensure the spirit of the road remains vibrant and well-fed.



The Butcher BBQ Stand

 3402 OK-66, Wellston | butcherbbqstand.com

The Butcher BBQ Stand serves as a high-stakes destination for anyone with a serious appetite. Inside are world-champion pitmasters whose expertise has been showcased on national stages like BBQ Pitmasters. The focus here is on the low-and-slow craft of tender-smoked brisket, ribs, and their sought-after burnt ends, paired with inventive sides like apple pie beans. Because they only fire up the pits Friday through Sunday, and often serve until they sell out, getting there is more like a pilgrimage than a simple drive. The Butcher BBQ Stand continues into the Route's next 100 years as a soulful, award-winning waypoint that proves where there's smoke, the food is fire.

Chicken Shack

 212 OK-66, Arcadia | <https://eatatchickenshack.com/arcadia>

Just before the Mother Road leads you to the neon glow of Pops 66 or the historic Round Barn, Chicken Shack in Arcadia offers a quintessential pit stop for Route 66 travelers. The star of the show here is their broasted chicken, a specialized technique that locks in juices while delivering a serious crunch, served up in a setting that feels like a massive backyard party. With a sprawling outdoor venue featuring fire pits, volleyball nets, and plenty of room for kids to roam, Chicken Shack trades the rush of the highway for a laid-back, open-air bite. Whether you're settling in for live music with a cold beer from the extensive tap list or just stretching your legs, this is the kind of soulful, roadside landmark that makes the journey through Arcadia feel like an event in itself.

Pops 66 Soda Ranch

 660 OK-66, Arcadia | pops66.com

Cruising down the Mother Road, you'll know you've arrived in Arcadia when a glowing, 66-foot-tall LED soda bottle appears on the horizon like a neon beacon. Stepping inside Pops 66 feels like entering a fizzy wonderland where floor-to-ceiling glass shelves showcase over 700 varieties of soda, from the comforting sweetness of Oklahoma-made root beers to the dare-you-to-try-it flavors like enchilada sauce and ranch dressing. The air is thick with the nostalgic scent of sizzling burgers and hand-dipped malts from the diner, inviting weary travelers to pull up a seat and soak in the atmosphere that's classic Americana with a modern edge.



The Old Icehouse

📍 19 W. 1st St., Suite 150, Edmond | theoldicehouse.com

Located in the historic 1900s Edmond Ice Company creamery, The Old Icehouse brings a chef-driven perspective to the heart of downtown Edmond. Led by James Beard nominee and *Chopped* champion Zach Hutton, the kitchen focuses on elevated comfort food that respects the building's industrial roots while introducing modern techniques. The menu features a refined take on regional classics, ranging from heritage-breed smashburgers to artisan small plates that highlight a commitment to scratch-made quality. Within its restored brick walls, the atmosphere bridges the gap between a historic local landmark and a contemporary dining destination, offering a sophisticated yet welcoming stop along the Mother Road.

Hatch Early Mood Food

📍 851 W. 135 Frontage Road, Suite 130, Edmond
hatchearlymoodfood.com/locations/east-edmond

Hatch Early Mood Food says good morning with a culinary ambition usually reserved for dinner. The kitchen at Hatch specializes in playful, high-concept breakfasts, ranging from sprawling pancake flights to bold, reimagined benedicts that highlight regional ingredients. The interior reflects a sunny, sophisticated energy that makes it a natural waypoint for travelers seeking a bright start before hitting the road. By merging a chef-led approach with a lively, upbeat environment that offers the comfort of a favorite diner, Hatch has turned the most important meal of the day into a vibrant social event that feels both contemporary and wonderfully indulgent.



Pub W

📍 2452 E. 2nd St., Edmond | pubdub.com

Pub W reimagines the traditional neighborhood tavern as a sleek, modern American pub that balances high-energy style with comfort. The space is anchored by a massive, craft-focused bar featuring a rotation of local brews and innovative cocktails, but the kitchen is the real draw, putting a fresh, scratch-made spin on pub standards. From their signature shareable plates to mouth-watering entrees, the menu reflects an intentional focus on quality ingredients and vibrant presentation. Whether you're settling into a swing chair on the spacious fire-lit patio or gathering inside for a weekend brunch, Pub W offers a polished yet relaxed atmosphere that feels like a natural extension of the Edmond community.



Eddie's Bar & Grill

 2828 E. 2nd St., Edmond | eddiesdining.com

Eddie's Bar & Grill is a reliable Edmond pitstop that prioritizes scratch-made quality over the typical roadside fare. This locally owned anchor has built its reputation on award-winning wings, but the kitchen goes much deeper, turning out everything from hand-cut steaks to fresh seafood and pasta. The atmosphere is consistently warm and neighborly, complete with a high-energy bar that showcases creative cocktails and a solid lineup of Oklahoma-grown craft beers.

Bricktown Brewery

 1150 E. 2nd St., Edmond | bricktownbrewery.com

Bricktown Brewery carries the legacy as a true pioneer of the Oklahoma craft beer scene. While it has grown from a single micro-brewery in an old candy factory into a statewide staple, the Edmond location maintains the welcoming, local-pub feel that defined the original. The menu is built on the classics of American comfort food, featuring their standout hickory-smoked barbecue alongside a handcrafted tap list brewed in downtown Oklahoma City. Whether you're stopping in for one of Bricktown's flagship beers or for a pint from the seasonal rotation, this local stop remains a bustling downtown fixture where reliable pub fare and local brewing make for a laid-back, delicious welcome.

The Lounge Kitchen & Cocktails

 3601 W. 2nd St., Edmond | eddiesdining.com/the-lounge/

Deco-inspired finishes and plush seating define The Lounge Kitchen & Cocktails, where local ingredients dictate the seasonal rotation of the kitchen, which executes a menu of steaks, fresh seafood, and gourmet burgers. The bar program emphasizes craft techniques and balanced profiles in every pour. This space functions as a neighborhood cornerstone for celebrations or refined nights out. By prioritizing their signature attention to detail, The Lounge offers a sophisticated retreat that honors the spirit of the historic corridor.

Sunnyside Diner

 7 E. 2nd St., Edmond | eatatsunnyside.com



Retro diner stools and a broad breakfast counter define Sunnyside Diner, an Edmond fixture where the kitchen prepares morning staples from scratch. The menu is built on local bread, eggs, and house-blended sauces to power a lineup of pancakes, biscuits and gravy, and Southwestern plates. Unlike traditional stops, the kitchen offers a dedicated vegan section featuring items like tofu scrambles to accommodate a range of travelers. Here, the clatter of ceramic mugs and the hiss of the flat-top provide the soundtrack for a meal where the quality of each ingredient drives the dish. Sunnyside Diner remains a reliable stop for those who demand substance and a clear connection to place with their morning coffee.



**WHILE YOU'RE IN
TOWN, CHECK OUT
THESE ATTRACTIONS!**

The Teepee Drive-in

A renovated vintage drive-in featuring a neon sign and vintage trailer overnight stays.

 1701 West Dewey Avenue, Sapulpa

Bristow Route 66 Toy Museum

Relive childhood memories at the Bristow Route 66 Toy Museum on Route 66.

 118 North Main Street, Bristow

Blue Hippo

Happy the Hippo has been located on Broadway since 1991, adding a bit of Zen to your travels.

 912 North Broadway, Edmond

**HEADING SOUTHWEST
(SAPULPA TO EDMOND)**



OKLAHOMA CITY

Patty Wagon

📍 3600 N. May Ave., OKC | thepattywagonok.com

The Patty Wagon has carved out a reputation as a gourmet burger destination that refuses to take shortcuts. The kitchen's philosophy is built on a foundation of 100% grass-fed beef sourced from a network of local ranching families, ensuring every patty has roots in Oklahoma soil. The made-to-order approach where bakery-fresh, buttered buns are piled high with an array of customizations—ranging from zesty green chiles and creamy avocado to thick-cut bacon and fried eggs—offers that fun, retro fast-food feel without the turn-offs of the typical drive-thru. The playful lineup of sides like corn nuggets, tater tots, and hand-cut fries are all served alongside signature house-made sauces that elevate the experience far beyond the standard neighborhood burger joint.

Guyutes

📍 730 N.W. 23rd St., OKC | guyutes.com

Perched in the heart of the Uptown 23rd District, Guyutes brings a vibrant, rhythmic energy to the Oklahoma City dining scene with its self-described elevated street food. Named after a Phish song and lined with over a hundred iconic tour posters, the space feels like a curated tribute to music and community. The kitchen stays busy from lunch until 2 a.m., spinning an eclectic menu where gourmet creativity meets late-night cravings, offering a deep bench of vegan and gluten-free adaptations alongside their famous Tequila Sunfryz and Disco Biscuits. Whether you're grabbing a seat in the dining room or heading up to the open-air rooftop bar, it's a spot that prioritizes a "phamily" atmosphere and an adventurous spirit in every dish.



Jamil's Steakhouse

📍 3825 N. Lincoln Blvd., OKC | jamilsteakhouseokc.net/

Steeped in sixty years of tradition, Jamil's Steakhouse stands as a legendary fixture on Oklahoma City's stretch of Route 66. This family-owned landmark, just steps from the State Capitol, has been perfecting the art of the Lebanese-American steakhouse experience since 1964. While the certified Angus beef steaks and fresh seafood are the main attractions, every local remembers the complimentary spread of cabbage rolls, tabouli, and hummus. Every meal here is a delicious immersion into Oklahoma's rich and varied culinary history, coming together here with a blend of south-midwestern comfort with Mediterranean roots.

Whiskey Cake Kitchen & Bar

📍 1845 NW Expressway, OKC | whiskeycake.com

Whiskey Cake is a high-energy kitchen and bar that champions the farm-to-fork movement through a down-home, seasonal lens. The menu serves as a revolving tribute to local sourcing, where wood-grilled salmon and creative, bold pairings take center stage. Inside the rustic-modern space, the atmosphere hums with a commitment to from-scratch craft, extending from the garden-to-glass cocktails to the legendary namesake dessert: a sticky toffee cake drenched in bourbon anglaise and topped with house-made vanilla whipped cream. It's a destination that manages to feel both sophisticated and soulful, celebrating the best of regional bounty one plate at a time.

Basil Mediterranean Cafe

📍 211 NW 23rd St., OKC | basilmediterraneancafe.com

The commitment to fresh ingredients and a variety of regional flavors has made Basil Mediterranean Cafe a neighborhood staple, offering Route 66 travelers a sun-soaked menu centered on traditional recipes. Look for the traditional gyro platters and handcrafted pita sandwiches, plus specialty dishes like pasta pancetta, savory grilled kebabs, and sweet saffron tea. Definitely don't skip the pastries.



WHILE YOU'RE IN TOWN, CHECK OUT THESE ATTRACTIONS!

El Reno Fried Onion Burgers

Visit the birthplace of the fried onion burger at local legends like Jobe's, Johnnie's, and Sid's.

📍 Sunset Drive (Route 66), El Reno

Oklahoma Route 66 Museum

The state's largest museum dedicated to the history and culture of the Mother Road.

📍 2229 West Gary Boulevard, Clinton


OKLAHOMA CITY AND WESTWARD



WHILE YOU'RE IN TOWN, CHECK OUT THESE ATTRACTIONS!

First Americans Museum

This museum explores the cultures of the thirty-nine Native tribes headquartered in Oklahoma.

 650 American Indian Boulevard, Oklahoma City

Pony Truss Bridge

A nearly 4,000-foot-long structure built in 1933 and featured in the film *The Grapes of Wrath*.

 US Highway 281 / Route 66, Bridgeport

OKLAHOMA CITY AND WESTWARD

Junior's Supper Club

 2601 NW Expressway, OKC | juniorsokc.com

Low-slung crystal chandeliers and deep leather booths set the stage for an experience that has remained virtually unchanged since 1973. At Junior's Supper Club, the low lighting and nightly piano music invite Mother Road travelers to trade the highway for white tablecloths and hand-cut Black Angus steaks, cold-water lobster, and a tableside Caesar salad that remains a local rite of passage. Whether you are leaning into nostalgia or celebrating a milestone, Junior's serves up plenty of charm and unhurried evenings.

Belle Isle Restaurant & Pub

 1900 NW Expressway, OKC | belleislerestaurant.com

Belle Isle Restaurant & Pub has served as a dining and social landmark in OKC since 1995. The heart of the experience is rooted in brewing, where handcrafted beers are still produced in-house following traditional German methods. The menu is an intentional blend of American comfort and regional flair, offering a wide range of options from wood-fired pizzas and burgers to scratch-made enchiladas and street tacos. The commitment to a high-energy atmosphere and that Route 66 brand of hospitality shows up at Belle Isle in the lively environment, complete with plenty of big-screen TVs for sports and a stage for live music on the weekends.



The RH Rooftop Restaurant at RH Oklahoma City

 2100 NW Expressway, OKC
rh.com/us/en/oklahomacity/restaurant/menu

A fixture on North Western Avenue since 1985, Flip's Wine Bar & Trattoria is the quintessential red-sauce joint where the atmosphere is intentionally high-energy and unpretentious. This longtime favorite balances a comfortable, lived-in charm with a kitchen that serves up the real deal, hand-rolling meatballs, smoking their own meats, and prepping everything from whole-wheat pizza dough to classic sauces in-house. Whether it's a late-night supper under the patio lights, a lively Sunday brunch a round of mimosas, or a quiet weeknight bottle of wine, Flip's remains a timeless OKC landmark.

Rococo On Western

📍 4308 N. Western Ave., OKC | loverococo.com

Rococo brings an East Coast sensibility to the Oklahoma City dining scene, blending the sophistication of classic seafood with Midwest warmth. The chic interior, complete with a fireplace and deep leather couches, sets the stage for a chef-driven menu where fresh oysters, hand-cut steaks, and creative pastas are the primary draw. It's a space that feels both stylish and lived-in, anchoring a high-end experience that remains approachable. Whether you're leaning into their specialty wine list or settling in for a plate of their signature crab cakes, Rococo on Western serves as a polished destination for those looking for a bit of coastal flair along a prairie stretch of Route 66.

The Lobby Cafe & Bar

📍 4322 N. Western Ave., OKC | willrogerslobbybar.com

Housed within the historic Will Rogers Theatre, The Lobby Cafe & Bar bridges Art Deco elegance and contemporary dining. The interior features a restored antique wine bar and a mural depicting the life of Will Rogers, honoring the building's roots that date back to 1946. The menu explores global flavors, highlighting Spanish and American cuisines alongside a selection of handcrafted cocktails and wines. The commitment to a high-end experience has made the cafe a neighborhood staple for breakfast, lunch, or dinner. The spirit of Route 66 thrives here, offering travelers a bite and a drink where historic architecture takes center stage.

The Tasting Room

📍 4322 N. Western Ave., OKC | thetastingroomokc.com

A floor-to-ceiling collection of labels from global viticultural regions defines the interior of The Tasting Room, an intimate wine outpost housed within the Will Rogers Theatre complex. Guests navigate an extensive rotation of pours available by the glass or bottle, curated to encourage sampling across diverse styles and territories. The kitchen supports the cellar with a menu of artisan cheeses, charcuterie boards, and shareable small plates designed for pairing. Knowledgeable service and a quiet pace define this neighborhood staple. Whether stopping for a single glass or an evening of discovery, the quality of the pour and the precision of the pairings drive the experience.





Flips Wine Bar & Trattoria

📍 5801 N. Western Ave., OKC | flipswinebar.com/

A fixture on North Western Avenue since 1985, Flip's Wine Bar & Trattoria is the quintessential red-sauce joint where the atmosphere is intentionally high-energy and unpretentious. This longtime favorite balances a comfortable, lived-in charm with a kitchen that serves up the real deal, hand-rolling meatballs, smoking their own meats, and prepping everything from whole-wheat pizza dough to classic sauces in-house. Whether it's a late-night supper under the patio lights, a lively Sunday brunch a round of mimosas, or a quiet weeknight bottle of wine, Flip's remains a timeless OKC landmark.

Hideaway Pizza

📍 5022 N. Western Ave., OKC | hideawaypizza.com

Hand-tossed crusts and a signature red sauce are always on the menu at Hideaway Pizza, a brand that originated in 1957 near the Oklahoma State University campus. The Western Avenue kitchen in OKC continues the legacy, utilizing high-heat ovens to serve up a packed menu of classics alongside original creations like the Aporkalypse, the Big Country (complete with Polish sausage), and the Pepperonipalooza with multiple types of pepperoni. This location serves as the metropolitan successor to the Stillwater original, maintaining a specific focus on heavy toppings and local craft beer.



Classen Grill

📍 5124 N. Classen Cir., OKC | classengrill.com/lunch

A true original of the OKC breakfast scene, Classen Grill has returned to its roots as a haven for homestyle comfort, celebrated for its legendary fresh-squeezed orange juice and a menu that balances classic Americana with bold, Mexican-inspired flavors. The interior serves as a gallery for local talent, with art-filled walls that reflect the creative spirit that has so long had a home here. Whether you're stopping in for their signature scrambles or a late-morning brunch, Classen Grill offers a nostalgic yet revitalized experience that treats every diner like a long-time regular.



Chicken Shack 2Go

📍 4309 N. Western Ave., OKC | eatatchickenshack.com/okc

Marinated and pressure-cooked in peanut oil, the broasted chicken at Chicken Shack 2Go delivers a specific, heavy crunch that has made its original Arcadia location a Mother Road legend. This Oklahoma City outpost mirrors that technique, utilizing specialized equipment to seal in moisture while the exterior reaches a deep, golden shatter. The process transforms standard poultry into a regional specialty where the skin achieves a hard-shell texture without the grease of traditional deep-frying. The menu centers on this signature preparation, supported by a lineup of classic sides like hand-cut fries and okra that lean into the traditions of regional comfort food. House sauces add a sharp contrast to the salt and fat of the bird, rounding out a profile designed for the highway traveler.

Bedlam BAR-B-Q

📍 610 NE 50th St., OKC | bedlambarbq.com

Steeped in the heritage of northeast OKC, Bedlam BAR-B-Q is a flavorful crossroads of state history and old-school technique. Since 2003, the kitchen has stayed loyal to the labor-intensive traditions of dry-rub applications and family recipes passed down through generations. The space itself is a tribute to the iconic figures of the plains, creating an atmosphere where orange and crimson rivalries actually take a backseat to a shared love of slow-smoked meats. It's a soulful, deeply rooted destination where the focus remains on the rugged spirit of Oklahoma and the timeless art of the pit.



BEST BETS FOR BURGERS

Oklahoma's relationship with the burger is a love story written in juicy patties and toasted buns. From the iconic fried onion burgers of El Reno to gourmet creations that push the boundaries of flavor, the state offers a burger experience for every palate. Here are some standout spots along Route 66 where you can get your burger fix:

Waylan's Ku-Ku Burger (Miami)

A Route 66 icon, this spot serves up classic, made-to-order burgers in a retro setting. The giant, chef's-hat-wearing bird is a landmark in itself.

Patty Wagon (Oklahoma City)

For those who take their burgers seriously, Patty Wagon offers high-quality beef on buttery buns with a tempting array of toppings.

The Lokal Yukon (Yukon)

Offers a modern twist on the classic Okie Burger, celebrating local ingredients

Sid's Diner, Robert's Grill, and Johnnie's Hamburgers & Cones (El Reno)

El Reno is burger heaven, famous for its fried onion burgers, where thinly sliced onions are smashed into the patty while it cooks. Each of these diners offers its own take on this local specialty.



WHILE YOU'RE IN TOWN, CHECK OUT THESE ATTRACTIONS!

Tower Theatre

A popular restored venue for musicians, comedians, and performers in the heart of the city.

📍 425 Northwest 23rd Street, Oklahoma City

The Gold Dome and the Milk Bottle

Two Route 66 legends, the Gold Dome and the Milk Bottle Grocery, are historic landmarks.

📍 Near Northwest 23rd Street and Classen Boulevard, Oklahoma City

Milk Bottle Grocery

This historic building near Route 66 displays a Braum's logo, representing the beloved Oklahoma fast-food chain.

📍 2426 North Classen Boulevard, Oklahoma City

OKLAHOMA CITY AND WESTWARD



WESTERN

Emma Elle's

📍 4401 Grant Blvd., Yukon | emmaelles.com

Located where the Kilpatrick Turnpike meets the historic Mother Road in Yukon, Emma Elle's Italian Kitchen is a locally owned destination that prioritizes thoughtful sourcing and scratch-made basics. The kitchen emphasizes artisan preparation, utilizing a wood-fired oven for traditional favorites like margherita pizzas and housemade lasagna. Beyond the classics, the menu features a deep selection of gluten-free and vegan options that maintain the high standards for fresh ingredients. With a bright, airy dining room, Emma Elle's offers a refined yet casual experience where the focus remains on quality and a commitment to the region.

The Lokal Yukon

📍 10 W. Main St., Yukon | thelokal yukon.com

The Lokal serves as a high-energy tribute to Okie cuisine, claiming its spot on historic Route 66 with a menu that feels like a love letter to the state. From the first bite of their signature fried deviled eggs to the last of the bison meatloaf or Indian tacos, the focus here is on elevated comfort and local pride. By pairing these Oklahoma staples with a curated list of homegrown wines and craft beers, they've created a bustling community hub that serves forth a laid-back, authentically local personality.

Green Chile Kitchen

📍 12 E. Main St., Yukon | greenchilekitchen.com

Green Chile Kitchen is a family-owned fixture that brings the soul of New Mexican tradition to the heart of Oklahoma. Since 2012, it has served as a reliable neighborhood haunt for anyone chasing the authentic heat of the Hatch valley. Every dish is a testament to the art of carrying tradition forward, with a scratch-made menu built around vibrant, affordable staples, from blue corn enchiladas smothered in zesty sauce to soul-warming stews. With a laid-back vibe and a rotating selection of famous house-made pies, Green Chile Kitchen remains a quintessential stop that prioritizes heritage and deep culinary flavor.

Bad Brad's BBQ

📍 700 W. Main St., Yukon | badbrads.com

Iron pits outside Bad Brad's Bar-B-Q maintain a constant wood fire, venting smoke that signals the menu's Texas-style origins long before arrival. The kitchen staff manages these pits smoke brisket, turkey, and ribs low and slow, characterized by a heavy, salt-and-pepper crust. BBQ trays are loaded with these crafted bites and paired with sides like jalapeno cornbread and cowboy beans. The inside of Bad Brad's serves as a functional backdrop for the main event (that's the meat), where the clink of silverware provides the soundtrack for every meal. Don't miss this stop if authentic pit barbecue is on your roadtrip checklist.

The Big Easy

📍 359 E. Main St., Yukon | thebigeasyok66.com/

This family-owned kitchen recognizes the shared DNA of the South, linking the cattle-country grit of Route 66 to the Delta's reliance on the holy trinity of onions, bell peppers, and celery. The scent of cayenne and bay leaves replaces the dust of the highway the moment the door opens. Within this utilitarian space, the kitchen staff playfully executes Creole favorites, from the layered heat of the seafood gumbo to the richness of the crawfish étouffée. Blackened catfish, crawfish trios, and gator tail spice up the standard roadside burger-and-fries rotation, showing up instead with the dark roux and slow-simmered stocks that have migrated northwest from Oklahoma's neighbor to the southeast.

Pecina's Mexican Cafe

📍 1218 Sunset Dr., El Reno | pecinas.com

While El Reno is famous for its onion burgers, Pecina's Mexican Cafe is a family-owned destination that emphasizes fresh, made-to-order Tex-Mex, specializing in scratch-made favorites like sizzling fajitas and hand-rolled enchiladas. The commitment to quality and approachable feel have made Pecina's a neighborhood staple, offering travelers a flavorful alternative with roots in traditional recipes. The Route 66 tradition of small-town hospitality is alive and well here, complete with a basket of warm tortilla chips and cups of fresh salsa.

White Dog Hill & Beany Bar

📍 22901 OK-66 N, Clinton | whitedoghill.com

Perched on a ridge three miles east of Clinton, White Dog Hill occupies a restored 1925 sandstone clubhouse overlooking the Western Oklahoma plains. The restaurant is renowned for its panoramic sunset views and a menu centered on hand-cut ribeyes and signature grilled pork chops. A short walk away, the Beany Bar offers a cozy, speakeasy-style setting in the property's original caretaker's cottage for pre-dinner cocktails. Operating Wednesday through Saturday, this hilltop destination provides a sophisticated, quiet escape from the highway hum.



Swadley's Bar-B-Q

📍 1629 OK-66, El Reno | swadleys.com

Swadley's BBQ is an Oklahoma staple that grew from a humble parking lot stand into a successful family-owned tradition built on faith, integrity, and hard work. Known for its commitment to community—including honoring the Sabbath by closing on Sundays—this establishment has expanded to eight locations dedicated to serving quality food with a mission of service. While its recent history includes a high-profile effort to revitalize Oklahoma's state park dining, Swadley's remains a testament to the resilient Oklahoma spirit, focusing on its roots of family values and the pursuit of truth even in challenging times.

Sid's Diner

📍 300 S. Choctaw Ave., El Reno | sidsdinerelreno.com

A Route 66 institution, Sid's Diner is where the famous Oklahoma fried onion burger takes center stage. Since 1927, they've been serving up these juicy creations, where thinly sliced onions are smashed right into the beef patty as it cooks on the griddle. But don't stop at the burgers. Sid's also offers coney's with their signature coney slaw, crispy fries, and rich, satisfying milkshakes.



Robert's Grill

📍 300 S. Bickford Ave., El Reno | facebook.com/robertsgrill1926/

Operating from the same corner since 1926, Robert's Grill serves as a preserved piece of El Reno's culinary heritage. This compact, no-frills diner is a primary destination for the town's legendary fried onion burgers. Beyond the signature burgers, the counter-service menu features classic coney's and hearty chili, maintaining the same straightforward recipes that have sustained travelers for a century. With just a select few stools available, a seat at the lunch counter offers a front-row view of a long-time cooking tradition that remains a staple of the Oklahoma Route 66 experience.

Johnnie's Hamburgers & Conneys

📍 301 S. Rock Island Ave., El Reno | johnnieselreno.com

Since 1946, Johnnie's Hamburgers & Conneys has served as a cornerstone of the El Reno dining landscape, specializing in the city's historic fried onion burger. The kitchen follows a decades-old technique of smashing a mountain of thinly sliced onions into a fresh beef patty, creating a caramelized crust that has earned national acclaim. While the onion burger is the centerpiece, the menu extends to classic chili-topped conneys, hand-breaded onion rings, and a full breakfast service. Whether seated at the vintage counter or in a booth, visitors experience a mid-century roadside ritual that has remained largely unchanged for over seventy-five years.



Lucille's Roadhouse

📍 1301 N. Airport Rd., Weatherford, OK | lucillesroadhouse.com

A visit to Lucille's Roadhouse is truly like a step back in time. The restaurant pays homage to the legendary Lucille's Service Station, complete with a retro-cool exterior. Inside the Weatherford location, you'll find three distinct dining areas: a classic steakhouse, an old-school diner, and a laid-back lounge, each offering its own charm. The menu is a celebration of American comfort food, featuring chicken-fried steak, grilled salmon, pork chops, and a variety of sandwiches.

Braum's

📍 2022 W. 3rd St., Elk City | braums.com

Perched on the western-most stretch of Oklahoma's Route 66, the Braum's location in Elk City serves as a quintessential stop for travelers looking to experience a true Oklahoma staple. This location is a three-in-one experience, featuring an old-fashioned soda fountain, a full-service grill, and a Fresh Market grocery store stocked with dairy products delivered straight from the Braum's farm in Tuttle. It's an ideal spot to grab a signature 1/3 pound burger or a hand-dipped sundae before heading just down the street to explore the National Route 66 Museum in Clinton. Whether you're fueling up for a long drive or cooling off with a milkshake, this stop perfectly captures local flavors and the Oklahoma brand of hospitality.



ON THE SWEET SIDE

No road trip is complete without some sweet treats, and Route 66 in Oklahoma offers a variety of memorable desserts:

Hammett House Restaurant (Claremore)

Famous for their towering pies with sky-high whipped cream.

Whiskey Cake Kitchen & Bar (Oklahoma City)

Their signature Whiskey Cake is a toffee-soaked delight.

Braum's (Multiple Locations)

An Oklahoma institution for creamy milkshakes and towering sundaes.

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ROUTE 66 WAS JUST THE APPETIZER.

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MADE IN OKLAHOMA HAS COOKING.

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