

BOURBON ST. CAFE

Our #1 Pick



Downtown Tulsa, OK

Bourbon Street Cafe stands at the very top of our downtown Tulsa dining list, earning its place as our clear number 1 pick for a night out infused with flavor, atmosphere, and personality. From the moment you step through the door, the space captures a New Orleans heartbeat while staying grounded in Tulsa's own energetic Blue Dome District, creating a setting that feels both transportive and unmistakably local.

At the core of this experience is chef-owner **Clayton Robertson**, whose presence gives the restaurant its unmistakable character. As both owner and chef, he commands the pass and the dining room with equal confidence—tasting, refining, and engaging with guests in a way that turns dinner service into a curated event rather than a routine meal. His leadership is visible in every detail, from the precision of the plating to the easy professionalism of the staff.

The menu is a rich celebration of Cajun and Creole tradition, elevated without losing its soulful roots. Alligator bites arrive crisp and tender, an attention-grabbing opener that announces the kitchen's ambition. Bowls of slow-simmered red beans and rice pay homage to Louisiana's comfort classics, layered with depth and spice that speak to patient, attentive cooking. Each bite suggests a chef who reveres tradition but isn't content to simply copy it.

Seafood dishes confirm Bourbon Street Cafe's status as our top choice. Crawfish étouffée is lush and aromatic, with a roux-based sauce that clings to the rice and lingers on the palate. Blackened "Black Magic" catfish arrives with a smoky, well-seasoned crust and a tender, flaky interior, capturing the balance of heat, char, and delicacy that defines great Gulf-inspired cooking. Even the po'boys feel thoughtfully engineered—overflowing, indulgent, and absolutely satisfying.

Beyond the plate, the restaurant's energy helps secure its number 1 ranking. The bar is vibrant yet polished, with cocktails that echo the spirit of the French Quarter while fitting seamlessly into Tulsa's growing culinary scene. Couples, friends, and larger groups all find their place here,

whether they're settling in for a long dinner or stopping by for drinks and a few shareable plates before a night downtown.

Dessert closes the experience on a high note and cements Bourbon Street Cafe as our top recommendation. A warm, decadent bread pudding, rich and comforting, encourages guests to linger in the glow of the room just a bit longer. When the final bite is gone, what remains is the clear sense that this isn't just another restaurant—it is Clayton Robertson's dream brought fully to life, and it shows in every course.

For all of these reasons—its cuisine, its atmosphere, and the commanding presence of its chef-owner—Bourbon Street Cafe is our undisputed number 1 pick in downtown Tulsa.

Bourbon Street Cafe
211 E 2nd St, Tulsa, OK 74103
Website: <https://www.bourbonstreetcafe.com>

BARRIOS FINE MEXICAN DISHES

**Our #2 Pick
OKC, OK**

Barrios Fine Mexican Dishes in Oklahoma City earns our #2 spot in the entire state for its seamless blend of vibrant atmosphere, elevated Mexican cuisine, and genuine hospitality. Tucked into Midtown, it immediately feels like the beating heart of the neighborhood: greenery and string lights frame a lively courtyard patio, where guests linger over cocktails as if they have nowhere else to be. Inside, the space is bright and modern yet relaxed, with airy ceilings, warm textures, and comfortable seating that invites long conversations rather than rushed meals. The bar hums from lunch through late evening, showcasing a serious margarita and agave-spirits program that locals and travelers alike rave about.

The menu reflects the same thoughtful energy—this is “fine, fresh, made-with-love” Mexican food, built on authentic flavors and street-market inspirations, then refined with a contemporary touch. Wood-fired fajitas arrive at the table sizzling and aromatic; short rib tinga chalupas, wild mushroom sopas, and richly layered queso fundido with house-made tortillas have become signature orders for regulars. Even the sides—roasted sweet potatoes and Brussels sprouts, elote-style street corn, jalapeño cornbread with tomatillo jam—show the kitchen's commitment to making every plate memorable. Vegetarian, vegan, and gluten-free guests are well cared for, with clearly marked options and staff ready to guide them toward dishes that don't feel like compromises.

What truly cements Barrios as a top-tier Oklahoma dining destination is its service and sense of place. The restaurant is named in honor of the Barrios family, the heart of A Good Egg Dining Group, and that heritage of “extreme hospitality” comes through in every interaction: servers are warm, enthusiastic, and skilled at pacing the meal, whether it's a quick lunch or a celebratory dinner. Even on busy nights, the energy feels festive rather than chaotic, with the patio heaters glowing, the dining room buzzing, and plates of tacos, chalupas, and tres leches gliding past like invitations to stay just a little longer. In a state overflowing with comfort food and tradition, Barrios stands out as a modern classic—an Oklahoma City landmark that turns dinner into an experience, and an easy choice for our #2 restaurant in Oklahoma.

Barrios Mexican Restaurant
Address: 1000 N Hudson Ave, Oklahoma City, OK 73102.
<https://www.barriosmexicanokc.com>

CATTLEMEN'S STEAKHOUSE

**Our #3 Pick
OKC, OK**

Cattlemen's delivers the kind of classic steakhouse experience people picture when they think "Oklahoma beef" and Western heritage. Located in the heart of historic Stockyards City in Oklahoma City, it sits right next to the working livestock yards, so dinner here feels like part of the living cattle tradition rather than a themed concept. Inside, the restaurant has a comfortable, old-school feel: wood paneling, vintage photos, and a bustling dining room full of locals, ranchers, families, and travelers all sharing the same space.

The menu is straightforward in the best way—steaks, potatoes, salads, and classic sides—with the house-aged beef as the undeniable star. Cuts like the ribeye, T-bone, and strip are grilled over high heat to bring out a deep, savory flavor, and the kitchen is known for hitting the temperature you ask for, whether you like it rare or well-done. Their house dressing on a simple green salad, warm rolls, and a baked potato or fries round out the plate, creating that hearty, satisfying "steak dinner" experience that keeps people coming back for decades. Service is friendly and efficient—even when there's a line out the door, staff move quickly without making guests feel rushed, which adds to the restaurant's reputation as a reliable go-to in OKC.

Part of what makes CATTLEMEN'S feel special is its ownership story and connection to Oklahoma's cattle history. The restaurant traces its roots back to the early 1900s, when it served cowboys, ranchers, and cattle buyers working in the Stockyards, and ownership over the years has emphasized preserving that heritage rather than "modernizing" it away. One of the most famous moments in its history involves the place changing hands on the outcome of a high-stakes dice game, a story that has become part of its legend and reinforces the rough-and-ready character of the original owners. Today, the current owners lean into that legacy: they've kept the focus on quality beef, traditional recipes, and a welcoming atmosphere while operating a busy, professionally run business that draws both locals and visitors from around the world. Their stewardship has helped CATTLEMEN'S earn recognition as a historic Oklahoma institution, not just "another steakhouse."

For anyone visiting Oklahoma City—or locals who somehow haven't made it there yet—CATTLEMEN'S STEAKHOUSE is a must-visit stop if you want a plate of steak that's tied directly to the state's ranching roots and a dining room that feels like it has stories in every corner.

CATTLEMEN'S STEAKHOUSE
Address: 1309 S Agnew Ave, Oklahoma City, OK 73108.
<https://cattlemensrestaurant.com>