

FOOD

SNACKS

CHIPS + DIPS	8
your choice of dip served with house made tortilla chips or toast points	
poblano hummus	(vgn)
pimento cheese	(vgt)
guacamole	(vgn)

CHICKEN WINGS	14
spicy fresno wing sauce	

CRAB CROQUETTE	14
pickled cabbage slaw and house tartar sauce	

BOWL OF HOUSEMADE SOUP	8
rotating chef's selection	

HAND HELDS

SLIGHTLY SPICY TACOS	
cabbage slaw, avocado, pepitas, red onion, cilantro	
CAULIFLOWER or TOFU (♥, vgn, gf)	13
CHICKEN and cotija (gf)	14

HOUSE PASTRAMI	14
swiss cheese, sauerkraut, mustard aioli	

MEDITERRANEAN CHICKEN WRAP	14
pulled chicken, spinach, feta, cucumber vinaigrette	

VEGGIE WRAP (♥, vgn)	13
mixed greens, hummus, avocado, tomato, carrot, pickled chickpeas, cucumber dressing	

PIMENTO CHEESE BURGER	14
bacon, dilly pickle, fresno aioli	

TURKEY SANDO	14
roasted turkey, provolone, tomatoes, caramelized onions	

SIDES

FRIES (vgn)	4
sea salt brined	

CUCUMBER SALAD (♥, vgt, gf)	4
cucumber, onions, fresnos	

TORTILLA CHIPS (vgn, gf)	4
tajin, lime	

SIDE SALAD	4
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IN A BOWL

BURRITO BOWL (vgt, gf)	12
charred black bean-corn salsa, cotija, coconut-lime rice, cherry tomato, romaine, sour cream	

PB CHOP (♥, vgt, gf)	12
mixed greens, romaine, bleu cheese, pickled fresno, cherry tomato, cucumber, tortilla, tajin, fancy ranch	

HARVEST SALAD (♣, vgt, gf)	12
spring mix, pickled beets, goat cheese, roasted winter squash, honey-poppy vinaigrette	

CAESAR SALAD (vgt)	12
parmesan, garlic crouton, caesar dressing	

add pulled chicken	4
add shrimp	6
add tofu	4
add guacamole	4

DINNER available after 4pm

STEAK FRITES	24
sirloin, chimichurri, fries	

SHRIMP PLATE (♥, vgt, gf)	20
scallion rice, roasted brussels	

VEGGIE MAC (vgt, gf)	18
seared asparagus, roasted broccoli, garlic bread	

SWEETS

LITTLE ICE CREAM SANDOS	6
chef's choice of housemade cookies, vanilla ice cream	

POOL BAR ITALIAN ICE (vgn)	6
strawberry, blackerry, lemon-lime	

**A GRATUITY OF 20%
WILL BE ADDED
TO ALL TABS LEFT OPEN**

♥ = healthy option vgt = vegetarian vgn = vegan gf = gluten free df = dairy free

Follow us for upcoming happenings @PoolBarOKC

PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. OUR KITCHEN IS NOT ALLERGEN FREE; WE DO TAKE PRECAUTIONS TO PREVENT CROSS-CONTAMINATION.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DRINK

COCKTAILS

FROZEN COCKTAIL

FROZEN MARGARITA 12
house
spicy pomegranate
strawberry passionfruit

FROZEN DOLE WHIP 12
rum, pineapple, orange, coconut, lime, agave

CRAFTED COCKTAILS

TOMORROWS GARDEN 11
vodka, genepy, kiwi shrub, honey, lemon, fennel

SOUTHERN BELLE 11
gin, st germain, cranberry, lemon

MELONICIOUS (SO DELICIOUS) 11
vodka, ginger liqueur, cantaloupe, lemon, basil

WAVES OF THYME 11
mezcal, scotch, benedictine, honey, orange,
thyme, bitters

MIDNIGHT COWBOY 11
bourbon, rum, banana liqueur, chocolate bitters

SPINNING FREE 11
rum, falernum, passionfruit liqueur, pineapple,
lime

JELLO SHOT 4

POOL BAR SPRITZ FAVORITES

CLASSIC APEROL SPRITZ 10
MEXICAN APERTIF SPRITZ 10
RYE WHISKEY SPRITZ 10
COLD BREW COFFEE SPRITZ 10

WINE AND BEER

SPARKLING

Kraemer 10

ROSÉ

When & Where OK, Where's the Pool? 10

WHITE

Stel + Mar Chardonnay 10

RED

Stel + Mar Red Blend 10

12OZ CANS

Miller High Life 6
Coors Banquet 6
Modelo Especial 6
Lively IPA 8
Lively Amber 8
Stonecloud Lite 7
Stonecloud Pilsner 8
Stonecloud Neon Sunshine 7
Neff Spacerveza 8
Neff Raspberry Pride 8
Clubby Seltzer 7

ZERO PROOF

Hibiscus Lemonade 6
Aqua Panna or Pelligrino (500ml) 3.50
Red Bull or Sugar Free 5
Topo Chico 4

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