

## COFFEE

HOUSE DRIP COFFEE	3.50
COLD BREW	5
ESPRESSO / AMERICANO	3.50
CORTADO	4
CAPPUCINO	4.50
LATTE	4.75
LONDON FOG	5.25
CHAI TEA LATTE	5.25
MATCHA LATTE	6
S'MORES LATTE	5.75

## BARISTA FAVORITES

APPLE CIDER	4
+ shot of your choice spirit	5
BODEGA HOT CHOCOLATE	5.25
SCARY SPICE VANILLA CREAM COLD BREW	5.25
SNICKERDOODLE LATTE	5.75
LEMON LAVENDER HONEY TEA	5
PUMPKIN CREAM COLD BREW	5.75
PUMPKIN SPICE LATTE	5.75
+ SWEET CREAM OR PUMPKIN COLD FOAM	1.50

## MAKE IT YOURS

<u>SYRUPS</u>	.50
VANILLA, CARAMEL, MOCHA, LAVENDER, CINNAMON, MARSHMALLOW, HONEY, DEMARARA, WHITE MOCHA, CHERRY, PUMPKIN SPICE	
<u>MILK ALTERNATIVES</u>	1
ALMOND	
OAT	
COCONUT	
SOY	

## LOCAL LOOSE LEAF TEA

URBAN TEAHOUSE / AVAILABLE HOT OR ICED 4

MOROCCAN MINT
ENGLISH BREAKFAST
EARL GREY
STRAWBERRY PASSION
GINGER PEACH
SWEET ALMOND
LEMON LAVENDER
CHAMOMILE
ORANGESICLE

MAKE IT A REFRESHER WITH COCONUT MILK OR LEMONADE +1.50

## SMOOTHIES

STRAWBERRY-BANANA ( <i>vgt, gf</i> ) yogurt, agave, orange juice	7
SPINACH-GINGER-PINEAPPLE ( <i>vgn, gf</i> ) agave, spinach	7
CHOCOLATE-PEANUT BUTTER ( <i>vgt, gf</i> ) banana, oat milk, figs	7
CARROT-ORANGE-PEACH ( <i>vgt, gf</i> ) banana, agave, carrot, orange	7
+ PLANT-BASED PROTEIN	2

## BOOZE

MIMOSA orange, grapefruit, cranberry, pineapple	6/40
IRISH COFFEE	8
BLOODY MARY	8
SHOT OF WELL VODKA, TEQUILA, WHISKEY, GIN	5
SPIKED DIRTY CHAI	10
HOUSE WINES (RED / WHITE / ROSE)	10
ROTATING CRAFT CANNED BEERS AND SELTZERS	

FOLLOW US FOR MENU UPDATES  
AND UPCOMING EVENTS  
@poolbarokc

## BREAKFAST (6:30am - 11:00am)

## LUNCH (11:30am - 4:00pm)

### BREAKFAST AND BOWLS

THE CLASSIC <i>(gfo)</i> two eggs your way, sausage or bacon, toast, & side of crispy potatoes	14
FARM EGG OMELETTE <i>(gf)</i> your choice of sausage or bacon, mushrooms, poblanos, onion, cheddar, & side of crispy potatoes	14
SWEET CREAM PANCAKES <i>(vgt)</i> maple syrup, whipped butter + blueberry, strawberry, or chocolate chips + whipped cream	9 2 1
BREAKFAST SANDO <i>(gfo)</i> fried egg, cheese, bacon, croissant, aioli, & side of crispy potatoes	11
GREEK YOGURT BOWL <i>(vgt)</i> almond granola, Cheatwood honey, mixed berries	8
STEEL CUT OATMEAL BOWL <i>(vgt)</i> vanilla cream, strawberry-basil jam, almonds	8
AVOCADO TOAST <i>(vgn, gfo)</i> arugula, puffed quinoa, toasted seeds	9
ADD EGG	2
SUB VEGAN 'JUST EGG'	2

### BREAKFAST SIDES

BACON OR SAUSAGE <i>(gf)</i>	5
TWO EGGS <i>(gf)</i>	4
FRUIT CUP <i>(vgn, gf)</i>	6
CRISPY POTATOES <i>(vgn, gf)</i>	4
TOAST <i>(vgt)</i> white, wheat, gluten free	3
BAGEL <i>(vgt)</i> plain, blueberry, everything	3

### SANDWICHES AND SUCH

served with a dill pickle and your choice of side	
HOUSE PASTRAMI <i>(gfo)</i> swiss cheese, sauerkraut, mustard aioli	15
CROQUE MONSOIUR sliced ham, mornay sauce add egg and make it a madame	12 3
MEDITERRANEAN CHICKEN WRAP <i>(dfo)</i> pulled chicken, spinach, feta, cucumber dressing	15
CURRY APPLE WRAP <i>(vgt, dfo)</i> romaine lettuce, apples, goat cheese, pickled onion, curry dressing	14
OPEN-FACED TURKEY SANDO <i>(dfo)</i> roasted turkey, provolone, tomatoes, caramelized onions	14
LUNCH BURGER <i>(gfo)</i> beef patty, american or swiss cheese, pickles fix it up with LTO	13 2

### LUNCH SIDES

CUCUMBER SALAD <i>(vgt, gf)</i>	4
POTATO SALAD <i>(gf)</i>	4
FRIES	4
PASTA SALAD <i>(df)</i>	4

### FROM THE BAKESHOP

LEMON LOAF <i>(vgt)</i>	3.50
MUFFIN <i>(vgt)</i>	3.50
ROTATING SCONE <i>(vgt)</i>	3.50
BODEGA CHOCOLATE CHUNK COOKIE <i>(vgt)</i>	2
CROISSANT <i>(vgt)</i>	5
BLUEBERRY DANISH <i>(vgt)</i>	6
SPECIALTY DESSERT <i>(vgt/vgno)</i>	5

vgt = vegetarian  
gf = gluten free  
df = dairy free

vgn = vegan  
gfo = gluten free option  
vgno = vegan option