

FOOD

SHARABLES

CHIPS + DIPS	8
your choice of dip served with house made tortilla chips or toast points	
poblano hummus (vgn)	
spinach artichoke(vgt)	
guacamole (vgn)	
CHICKEN WINGS	14
spicy fresno, honey bbq or cajun dry rub	
MARGARITA FLATBREAD (♥, vgt)	13
mozzarella, basil, overnight tomatoes, balsamic reduction	
ADD CHICKEN	5
CHICKEN QUESADILLA	14
pulled chicken, pico, chihuahua cheese, salsa verde	
CEVICHE ONE HITTERS	12
shrimp, cilantro, avocado, tajin chip, citrus roja sauce	

HAND HELDS

GRILLED CHICKEN BURRITO	16
pulled chicken, coconut lime rice, chili verde, black beans, pico, cotija cheese	
ISLAND PHILLY	14
prime ribeye, sweet peppers, pineapple, onions, cilantro, provolone, caribbean chili sauce, cuban roll	
CHICKEN SANDO	16
fried chicken breast, provolone, arugula, honey mustard, brioche bun	
THE TEICH	16
smash burger with prime patties, white American cheese, maple onion jam, garlic aioli	
TURKEY SANDO	14
roasted turkey, provolone, tomatoes, caramelized onions	

SIDES

FRIES (vgn)	4
sea salt brined	
DEVEILED EGG POTATO SALAD	4
potatoes, eggs, pickles, dill, mayo, mustard	
TORTILLA CHIPS (vgn, gf)	4
tajin, lime	

SOUPS & SALADS

BOWL OF HOUSEMADE SOUP	8
PB CHOP (♥, vgt, gf)	12
mixed greens, romaine, bleu cheese, pickled fresno, cherry tomato, cucumber, tortilla, tajin, fancy ranch	
SPINACH MIXED GREEN SALAD (v)	13
blackberries, celery, candied pecans, goat cheese, balsamic vinaigrette	
SPICY CAESAR SALAD (vgt)	12
cotija, garlic croutons, jalapenos, Caesar dressing	
add pulled chicken	4
add shrimp	6
add cauliflower	4
add guacamole	4

DINNER available after 4pm

STEAK FRITES	24
sirloin, chimichurri, fries	
SHRIMP PLATE (♥, gf)	20
rice pilaf, charred veggies, mango chutney	
VEGAN PESTO PASTA (vgn, df)	18
fettuccine, sun dried tomatoes, basil, spinach, mushrooms, toasted pine nuts, house made vegan pesto sauce	
CHICKEN MILANESE	20
breaded chicken breast, shaved fennel and kale salad, lemon cream sauce	

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	

♥ = 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

FROZEN MARGARITA	12
house	
hibiscus	
spiced pomegranate	
cranberry	

CRAFTED COCKTAILS

STRAWBERRY FIELDS	12
vodka, strawberry, peppercorn, white chocolate, hazelnut	
PEACHES & CREAM	12
spiced peach whiskey, pecan, vanilla, frangelico, demerara whip cream	
ITALIAN MARGARITA	12
blanco tequila, amaretto, agave, citrus, toasted almond	
TURK & BERRIES	12
apple rye, spiced brandy, cranberry, demerara, bitters	
POMGRIA	12
white rum, pear liqueur, pomegranate, red wine	
BLACKBERRY BEESKNEES	12
blackberry gin, benedictine, honey lemon	
JELLO SHOT	5

FALL-TINI'S

Chocolate	10
White Chocolate	10
Pumpkin Spice	10
Hazelnut	12
Grasshopper	12
Espresso	12

WINE AND BEER

SPARKLING

Kraemer Blanc de Blancs Brut	10
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ROSÉ

Bodegas Olivares Rosado	10
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WHITE

Stel + Mar Chardonnay	10
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RED

Stel + Mar Cabernet	10
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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
Stonecloud Lageritaville	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

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