

Breakfast

IN-ROOM DINING MENU

6:30a-11:30a

Mains

Breakfast Sando - \$11

fried egg, cheese, bacon, croissant, chili pepper crunch sauce, crispy potatoes

The Classic - \$14

two eggs, bacon or sausage, potatoes, toast

Farm Egg Omelette- \$14

sausage or bacon, mushrooms, poblanos, onion, cheddar, crispy potatoes

Sweet Cream Pancakes - \$11

add blueberries, strawberries, chocolate chips - \$2
add whipped cream - \$1

Greek Yogurt Bowl - \$8

almond granola, Cheatwood honey, mixed berries

Sides

Bacon or Sausage - \$5

Two Eggs - \$5

Vegan 'Just Egg' - +\$2

Fruit Cup - \$6

Crispy Potatoes - \$4

Toast – white, wheat, plain bagel, gf - \$3

Assorted Pastries and Muffins - \$3.50 - \$6

Beverages

Juice - \$4

orange, cranberry, grapefruit, apple

House Coffee - \$3.50

Cold Brew - \$5.00

Espresso - \$3.50

Cappuccino or Latte - \$4.75

BODEGA

Few more choices?

Check out our full menu at
www.poolbarokc.com

Dinner

IN-ROOM DINING MENU

5:00p-10:00p

Starters

Steak Tartare - \$14

peppercorn aioli, ciabatta

Shrimp Cocktail - \$16

lemon, cocktail sauce

Wedge Salad - \$13

butter milk vinaigrette, nueske's bacon, cherry tomato, bay bleu cheese

Valley Salad - \$14

avocado, goat cheese, pistachio, pickled beet, green goddess vinaigrette

Supper Time

Roasted Pork Porchetta - \$35

braised fennel, polenta, beurre rouge

Kimchi Half Chicken - \$40

smoked cabbage, sushi rice, pickled radish, chili oil, kimchi velouté

Bolognese Rigatoni - \$32

boursin, breadcrumb

From The Grill

Lamb Chop - \$38

coffee crusted, broccolini, pomegranate jus

10oz Flatiron - \$39

porcini rub, bordelaise, onion-shimeji jam

8oz Filet Mignon - \$52

bearnaise, arugula

Sides

Crispy Brussels - \$8

white miso, pickles

Smashed Fingerling Potatoes- \$8

mornay, hotel spice

Mary Eddy's

Few more choices?

Check out our full menu at
www.maryeddysokc.com

Beverages

IN-ROOM DINING MENU

Cocktails

Mary Eddy's Martini - \$14

gin, avocado, dry vermouth, quinquina, citrus bitters

Japanese House - \$12

Japanese whiskey, calvados, green apple, fennel, lemon oleo, absinthe, topo chico

Wishing Well - \$14

Cognac, Jamaican rum, aquavit, mango, cinnamon, silken tofu, lemon

Penguin Mule - \$10

Vodka, rosehips, blackberry, lime, ginger

Mr. Sandman - \$13

Cognac, chamomile, limonino, curacao, domaine de canton, lemon

Beer

Stonecloud Lite - \$6

Vanessa House 401K - \$7

Lively Amber Lager - \$7

Roughtail ERWO IPA - \$8

Wine

Glass / Bottle

Poggio Costa Brut Rose - \$11 / \$40

Dom. Moutard Blanc de Blancs - \$14 / \$45

Pullus Winery Sauvignon Blanc - \$11 / \$40

Dr. Fischer 'Steinbock' Reisling - \$10 / \$40

Clous du Fous Pais - \$11 / \$40

Poppy Reserve Pinot Noir - \$14 / \$60

Martin Ray 'Synthesis' Cabernet Sauvignon - \$15 / \$75

Ricetti Vineyards Carignan - \$100

Mary Eddy's

Few more choices?

Check out our full menu at
www.maryeddysokc.com