

P O O L
A D O L P H U S
D A L L A S

SNACKS

FRUIT PLATE | \$18
mango smoothie, greek yogurt

ROASTED RED PEPPER HUMMUS | \$15
seasonal vegetables, micro celery, pita chips

GUACAMOLE | \$14
pico de gallo, tortilla chips

SALTED PRETZEL BITES | \$15
beer mustard

COCONUT SHRIMP | \$16
thai chili sauce, asian slaw

TAJIN SHRIMP CEVICHE | \$16
cilantro aioli, chipotle aioli, tortilla chips

COMPRESSED WATERMELON | \$15
mint & jalapeño goat cheese, mango salsa, tortilla crunch

HANDHELDS

served with housemade potato chips and a pickle
fries +\$3
sweet potato fries +\$4

CHILLED MAINE LOBSTER ROLL | \$24
old bay, micro celery, mayo

CHICKEN CAESAR WRAP | \$18
choice of grilled or crispy chicken, romaine
lettuce, sundried tomato tortilla, parmesan

BLT TURKEY WRAP | \$18

THE ADOLPHUS BUTCHER BLEND BURGER | \$19
bacon, cheese, lettuce, tomato, special sauce, potato bun

DESSERTS

CINNAMON DUSTED CHURROS | \$8
strawberry salsa, vanilla sauce, chocolate sauce

WARM CHOCOLATE CHIP COOKIES (2) | \$6

KEY LIME CHEESECAKE | \$9
berry sauce, whipped cream

INSIDE OUT CARROT CAKE MUFFIN | \$9

LIGHTS

BUFFALO WEDGE SALAD | \$15
buffalo sauce, blue cheese, crumbled blue
cheese, blistered cherry tomatoes

COBB SALAD | \$18
hard boiled egg, guacamole, pico de gallo,
mixed greens, radish, pickled okra, roasted corn,
crispy tortillas, chipotle citrus vinaigrette

BURRATA SALAD | \$18
micro basil, heirloom tomato, arugula, crispy shallots,
golden balsamic reduction, crispy prosciutto chip

GARDEN SALAD | \$17
persian cucumbers, heirloom tomatoes, pickled onions,
radishes, compressed watermelon, lemon-honey oil
lime tajin charred shrimp | + \$10
grilled chicken | + \$8
crispy chicken | + \$8

MAINS

EDAMAME RICE BOWL | \$18
seaweed salad, cucumber, sweet peppers, pickled
ginger, sweet chili sauce, seasoned sushi rice
lime tajin charred shrimp | + \$10
grilled chicken | + \$8
crispy chicken | + \$8

SPICE RUBBED ROASTED CALUIFLOWER | \$21
roasted red pepper hummus, charred asparagus, pickled
onions, crispy shallots, pomegrante reduction

MARGARITA FLAT BREAD | \$14
pepperoni | + \$4
shrimp | + \$8
grilled or crispy chicken | + \$6

KIDS OR KIDS AT HEART

HOTDOG | \$10

HAMBURGER | \$12

CHICKEN TENDERS | \$12

P O O L
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FROZEN COCKTAILS | 18

PIÑA COLADA
3 star plantation

+ 3 | stiggins fancy pineapple floater



THE MANGO-RITA
tequila, mango, lime

THE DRINKS

DAY PASS | 16

vodka, aperol, cucumber, lemon, grapefruit soda

SUITE UPGRADE | 16

gin, italicus, rosemary, lemon, grapefruit, honey

ROOM KEY | 16

basil tequila, lime, lemon, agave, spice

POOLSIDE BLISS | 16

vodka, licor 43, passionfruit, lime, pineapple, topo

LATE CHECK OUT | 16

bourbon, blackberries, mint, lemon

OUR ZERO PROOF "FRIENDS" | 14

JUNIOR SUITE

ritual zero proof "rum", piña colada mix, pineapple, lime

VALET INSTEAD

ritual zero proof "tequila", lime, grapefruit soda

NO VACANCY

ritual zero proof "gin", blackberries, basil, lemon

ATHLETIC BREWERY NON-ALC GOLDEN | 8

SELTZERS | 10

HIGH NOON

mango | pineapple | watermelon

BUCKET OF HIGH NOON'S | 50

mix & match 6

BEER

DRAUGHT | 8

TRINITY CIDER CO, BLACKBERRY CIDER
DOS XX, LAGER
NECESSARY EVIL, PILSNER

CANNED | 7

MICHELOB ULTRA, MILLER LIGHT, COORS LIGHT,
MODELO ESPECIAL, DALLAS BLONDE, HALF LIFE

WINE BY THE GLASS

PROSECCO, SCARPETTA | 15 / 56
italy

CREMANT BRUT, HUBERT MEYER | 15 / 56
france

SPARKLING ROSÉ, VEUVE DU VERNAY | 15 / 56
fance

ROSÉ, HAMPTON WATER | 15 / 56
fance

PINOT GRIGIO, ECHO DOMANI | 14 / 52
italy

SAUVIGNON BLANC, OYSTER BAY | 12 / 44
new zealand

CHARDONNAY, SIMI | 14 / 52
california

PINOT NOIR, KALI HART | 16 / 60
california

SPARKLING BY THE BOTTLE

CHAMPAGNE, R19, LALLIER | 90

CHAMPAGNE, LAURENT PERRIER
LA CUVÉE, NV | 110

CHAMPAGNE, LALLIER, BLANC
DE BLANC, NV | 165

BEVERAGES | \$5

COLD BREW COFFEE

GATORADE

LEMONADE / ICED TEA

EVERYBODY WATER

