



ODD FELLOWS

FOOD + DRINK + ENTERTAINMENT





WELCOME+ ENJOY

APPETIZERS & SHAREABLES

MUENSTER CURDS | 12

CHEESE BALLS | 10

BEEF CHISLIC
Crispy fried beef tossed in bourbon sauce & topped with onion tangs | 15

BANG BANG SHRIMP
Crispy fried or seasoned grilled shrimp tossed in house bang bang | 15

SMOKED BONE-IN WINGS
Tossed in sauce or rub of choice & served with carrot & celery sticks
Eight jumbo wings | 12
Twelve jumbo wings | 18

CHIPS & QUESO | 8
+ Chili con queso style | 2

ONION RINGS | 8

CORN NUGGETS | 7
+ hot honey drizzle | 1

PRETZEL BITES | 9

FRIED PICKLES | 9

BONELESS CHICKEN BITES
Boneless bites tossed in sauce of choice served with carrot & celery sticks
Pound | 14 • Half Pound | 8

ROTATING ODDITEAZER
Inquire with server for the limited-time-only appetizer feature. Or if feeling adventurous, simply order and wait for the delectable surprise! Pricing will vary

LOADED NACHOS
House fried tortilla chips. Choose shredded chicken or ground beef. onion, black olive, tomato, jalapeño, queso, shredded cheese with sour cream & salsa | 18

POTATO SKINNIES
Bacon, cheese, green onion & sour cream served on house cut potato boats | 11

Sauces:
Sweet Chili | Garlic Parmesan
Buffalo | Teriyaki | Bourbon
Honey BBQ | Honey Sriracha
Hot Honey | Mango Habanero
Peanut Sauce

Dry Rubs:
Caribbean Jerk
Zesty Lemon Pepper

Up to 2 Sauces max per order

FLATBREADS

+ sub gluten free crust | 1

STEAK FORAGER
Sliced steak, onion, bleu cheese crumble, chimichurri sauce, topped in arugula | 15

SWEET & SASSY PEP
Pepperoni, mozzarella, red sauce & a honey hot drizzle | 15

PEANUT THAI CHICKEN
Chicken, peanut sauce, carrot, green onion & chopped peanuts | 15

SANDWICHES

Served with choice of side.

RIBEYE STEAK
Freshly sliced ribeye on a ciabatta hoagie | 19
+ Load with mushrooms, onions & cheese | 2

CHICKEN SAMMY
Grilled or handbreaded with pickles on brioche bun | 13
+ cheese | 1
+ bacon | 2
+ LTO | 1

SIGNATURE CLUBHOUSE
House-sliced smoked ham & turkey, bacon, cheese, lettuce, tomato & mayo on Texas toast | 19

STACKED BRISKET
Layered smoked brisket, melted cheese, onion rings, countryside BBQ drizzle on a ciabatta hoagie, Texas toast, or brioche bun | 18

BLT
The classic on Texas toast | 14
+ avocado | 3
+ fried egg | 2

O.F. PHILLY CHEESESTEAK
Steak or chicken loaded with onions, peppers, Swiss, & chipotle ranch drizzle on a ciabatta hoagie | 17
+ sub steak | 2
(make it a grilled & pressed wrap for no upcharge)

POKY PORK T
Handbreaded or grilled marinated & tenderized pork loin with with pickles on a ciabatta hoagie | 15
+Toss in a sauce | 2
+ LTO | 1

BURGERS

Half-pound, hand-pattied burgers served on a brioche bun with choice of side.
+ extra for LTO (lettuce, tomato, & onion) | 1

CLASSIC AMERICAN
American cheese.
Served with pickles | 14
+ bacon | 2

THE FELLOWS
American cheese and muenster curds with ranch on side | 16

ROADHOUSE
Bacon cheeseburger topped with onion tangs & Countryside BBQ sauce on the side | 16
+ sliced brisket | 5

BRUNCH KING
Bacon cheeseburger, egg to order, hashbrowns, peanut butter & a pub donut | 17

THE POPPER
Bacon cheeseburger, house-made popper spread, onion tangs, jalapeños & buffalo sauce on the side | 17

SHROOM & SWISS
Classically delicious mushroom & Swiss | 15

| *Signature Item*

WRAPS & SALADS

Choose if you want it crafted in a salad or stuffed in giant tortilla.
Specify with your server if you want your wrap grilled & pressed.

CHICKEN CAESAR
Grilled or breaded chicken, shredded parm, creamy Caesar, croutons, salt & pepper | 14
+ sub grilled salmon | 3

CHICKEN CUSTOM
Grilled or breaded lettuce, tomato, cheese, sauce or dressing of choice | 13
+ bacon | 2
+ avocado | 3
+ sub grilled salmon | 3

SOUTHWEST
Chicken or steak, lettuce, tomatoes, corn & black bean mix, onion tangs, cheese and chipotle ranch | 16
+ sub steak | 2

CHEF COBB
House shaved turkey & ham, shredded cheese, bacon, hardboiled egg, croutons, choice of dressing or sauce | 17
+ sub grilled salmon | 2

ENTRÉES

Available at lunch and dinner.

HOUSE BREADED CHICKEN TENDERS
Jumbo juicy chicken strips with choice of dipping sauce & choice of side | 14

BIG BUTTERFLIED SHRIMP
Choose seasoned grilled or breaded & fried. Served with cup of cocktail sauce, mound of rice & choice of dinner salad or seasonal veggies | 16

FAROE ISLAND SALMON
Only the best salmon seasoned with Key West spices & creamy lemon dill sauce, served with mound of rice & choice of dinner salad or seasonal veggies | 17

RIBEYE
Choose 8 oz. or 12 oz. ribeye hand cut & grilled to your liking with house seasoning. Served with choice of side & a dinner salad | Market Price
+ jumbo grilled shrimp | 5
+ chimi churri | 2
+ sautéed shrooms | 2
+ melted blue cheese crumbles | 2

O.F. PRIME RIB (Available Friday & Saturday Only!)
Thick-cut of medium rare prime rib with side of creamy horsey sauce or aus jus. Served with choice of side & dinner salad | Market Price
+ jumbo grilled shrimp | 5

HONEY BISCUIT SHRIMP BASKET
Honey butter biscuit battered shrimp with cup of cocktail and served with choice of side | 16

WILD FISH NUGGET BASKET
Wild-caught Pollock nuggets breaded served with tartar and choice of side | 16

SIRLOIN
Choose 8 oz. or 12 oz. sirloin grilled to your liking with house seasoning. Served with choice of side & a dinner salad | Market Price
+ jumbo grilled shrimp | 5
+ chimi churri | 2
+ sautéed shrooms | 2
+ melted blue cheese crumbles | 2

CAJUN PASTA
Grilled shrimp, sausage, peppers & onions, & creamy Cajun sauce angel hair pasta & garlic breadstick. Served with dinner salad | 18

STEAK POKY BOWL
Seared sliced steak, black beans, shredded cheese, peppers & onions, hard-boiled egg, black olives, chimichurri, choice of bed of rice or lettuce | 16

TERIYAKI BOWL
grilled sliced chicken, carrots, hard-boiled egg, avocado, sesame seeds, broccoli, teriyaki drizzle, choice of bed of rice or lettuce | 14
+ sub grilled salmon | 2

HONEY GARLIC SHRIMP BOWL
Seasoned grilled shrimp, broccoli, hard-boiled egg, avocado, asparagus, honey garlic drizzle, choice of bed of rice or lettuce | 15

Sauces/Dressings:

Ranch | French | Caesar | Italian
Raspberry Vinaigrette | Thousand Island
Honey Mustard | Blue Cheese | Chipotle Ranch
Salsa | Sour Cream | Tartar | Cocktail Sauce

+ extra sauce or dressing | .50

Sides | 5

Seasoned Straight Fries | Curly Fries | Waffle Fries
House Fried Chips | Sweet Potato Fries
Seasonal Veggies | Cottage Cheese | Side Salad

Hashbrowns
+ load with cheese, onion, peppers & shrooms | 2

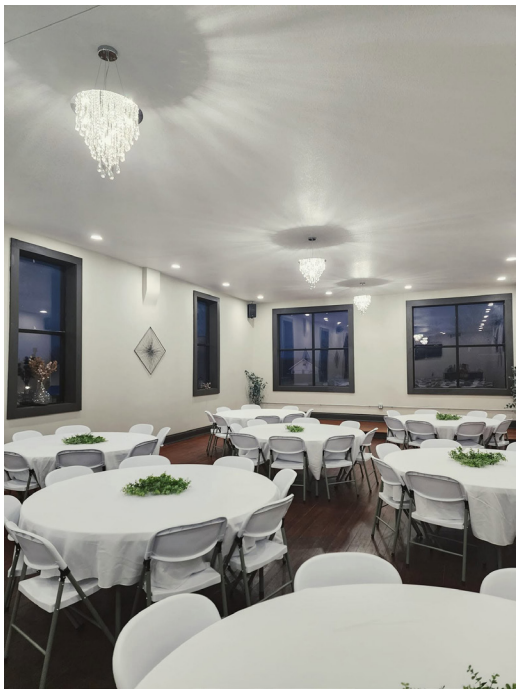
Baked Potato
+ load with cheese, bacon & green onions | 2

SMALL TOWN EATS

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Interested in reserving The Loft?

Please reach out to theloftatoddfellows@gmail.com for details!



THE LOFT
AT ODD FELLOWS



BOOK THE ODD FELLOWS SIMULATOR

SIMULATOR HOURS

Weekday:
11:30 - 1:00 P.M.
4:00 – 10:00 P.M.
Weekend:
11:30 – 11:00 P.M.

PRICING

$30.00 per Hour

TIME SLOTS

30 Minutes

1 Hour

1.5 Hour

2 Hours

2.5 Hours

BOOK IT

Please scan the QR code with your phone's camera to view our simulator reservation calendar. Sign up for the day and time you'd like to reserve.

WALK INS WELCOME





712.335.1010 | pokyoddfellows.com