

BEVERAGE MENU

spirits • beer • wine



Iconic cocktails crafted in the highest form, made from carefully-selected, fresh and exceptional ingredients.

TMP'S G&T (209 cal) 10.95 GF

The Botanist Gin | Liber & Co Premium Tonic | Club Soda | Lime

AUTHENTIC MAI TAI (254 cal) 10.95 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 11.95 GF
Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

THE MELTING POT MULE

(235 cal) 10.95 GF
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 10.00

OLD FASHIONED:

CLASSIC (175 cal) 8.95 GF

Jim Beam | Brown Sugar Cube | Bitters | Orange Peel | Filthy Cherry

MODERN (195 cal) 11.95 GF

Knob Creek Rye Whiskey | Brown Sugar Cube | 18.21 Earl Grey Bitters | Orange Peel | Filthy Cherry

craft & other beer

Bitter Sisters, Busy Body, Blonde Lager (Addison, TX) (156 cal) 7.95

Blue Moon (USA) (168 cal) 4.95

Coors, Light (USA) (102 cal) 4.95

Crooked Stave, Rosé, Petite Sour (Denver, CO) (153 cal) 9.95

Kronenbourg, 1664, Blanc (France) 355ml (156 cal) 5.95

Miller Lite (USA) (96 cal) 4.95

Modelo, Especial (Mexico) (145 cal) 4.95

Revolver, Blood & Honey, Wheat (Granbury, TX) (160 cal) 5.95

Roughtail, E.R.W.O., IPA (Midwest City, OK) (209 cal) 7.95

Sam Adams (USA) (175 cal) 6.95



drink local

Prairie Artisan Ales, Standard, Hoppy, Farmhouse Ale (Oklahoma, USA) (149 cal) 7.95

Prairie Artisan Ales, Blueberry Boyfriend, Blueberry and Lemon Zest, Sour Ale (Oklahoma, USA) (160 cal) 8.95

Rahr & Sons, Oktoberfest, Märzen, Lager (Fort Worth, TX) (156 cal) 8.95

Stonecloud, Turtlehead, Imperial Coffee Stout (Oklahoma City, OK) 10oz (260 cal) 8.95

Twisted Spike, Blood Orange, IPA (Oklahoma City, OK) (195 cal) 7.95

Twisted Spike, La Gitana (Oklahoma City, OK) (163 cal) 7.95

Vanessa House, Broken Tile, DIPA (Oklahoma City, OK) (302 cal) 9.95

Ask your server about our rotating craft beer selections.

local favorites

BASIL BERRY LEMONADE (198 cal) 8.95 GF

Strawberry Vodka | Muddled Basil | Strawberries | Lemonade

BLACKBERRY MINT MARGARITA

(275 cal) 9.95 GF

Sauza Gold Tequila | Mint | Blackberries | Sugar Rim

CASCADE COCKTAIL (186 cal) 11.95

Bombay Gin | Muddled Strawberries | Orgeat Syrup | Fresh Lemon Juice | Bitters | Wheat Beer

FLOR DE PIÑA (206 cal) 13.95 GF

Roca Patron Silver | St. Germain Elderflower Liqueur | Pineapple Juice | Vanilla-Cinnamon Simple Syrup | Fresh Lime Juice

JACKBERRY SMASH (242 cal) 9.95 GF

Jack Daniel's Tennessee Whiskey | Blackberries | Sweet & Sour | Cranberry Juice | Sprite

SPICY MANGO MULE (344 cal) 9.95 GF

Stoli Vodka | Mango Syrup | Ginger Beer | Jalapeño | Lime | Fresh Mint

specialty spirits

RITTENHOUSE RYE WHISKEY (70 cal) 10.00

ILEGAL JOVEN MEZCAL (70 cal) 14.00

BACARDI AÑEJO RUM CUATRO 4 YEAR (70 cal) 11.00

PATRÓN SILVER TEQUILA ROCA (80 cal) 19.00

GREY GOOSE VODKA CHERRY NOIR (70 cal) 13.00

RUMCHATA (50 cal) 9.00

**Calories are for 1oz pours.*

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



classic tmp cocktails



Love Martini

LOVE MARTINI (188 cal) 9.95 **GF**
Malibu Rum | Peach Schnapps |
Cranberry Juice | Fresh Strawberries

YIN & YANG MARTINI
(361 cal) 11.95 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 8.95 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 9.95 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 4.95 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 5.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

STRAWBERRY BASIL LEMONADE
(227 cal) 6.95 **GF**
Strawberry Purée | Muddled Lemon | Fresh Basil |
Lemonade

ITALIAN SODA (299-323 cal) 4.95 **GF**
Choose Your Favorite Flavor

Please inform your server if you are gluten-free when ordering. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated 11/2019. Before placing your order, please inform your server if a person in your party has a food allergy. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

wine

sparkling: 5oz 123 - 123 cal | 8oz 175 - 196 cal | bottle 548 - 630 cal
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 518 - 615 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			55
Luccio, Moscato d'Asti, ITA	7	11	32
LaMarca, Prosecco, ITA			38
Coppola, Blanc de Blancs, "Sofia", Monterey, CA	13		48
Avisi, Prosecco, Veneto, ITA			43
Michelle, Brut, WA			40
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	6	9	25
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8	12	35
Ste. Michelle, Riesling, WA			29
Kung Fu Girl, Riesling, Dry, WA	7	11	32
Conundrum, White, CA			48
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	10	15	44
Coppola, Chardonnay, "Diamond Collection", Monterey, CA			45
Souverain, Chardonnay, CA	6	10	31
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	11	17	48
Mezzacorona, Pinot Grigio, Trentino, ITA	8	12	35
Apothic, White, "Blend", CA			32
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			38
Starborough, Sauvignon Blanc, Marlborough, NZL	7	10	29
Coppola, Sauvignon Blanc, "Diamond Collection", CA			45
Ste. Michelle, Rosé, WA	10	14	40

red: 5oz 121 - 127 cal | 8oz 194 - 203 cal | bottle 600 - 690 cal

	5oz	8oz	Btl
CABERNET SAUVIGNON			
Coppola, Cabernet, "Claret", CA			55
Concannon, Cabernet, Paso Robles, CA	6	9	25
14 Hands, Cabernet, WA	10	15	43
Genesis, Cabernet, WA			40
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	11	17	50
Triumph, Cabernet, Lake, CA			75
Silver Oak, Cabernet, Alexander, CA			65
PINOT NOIR + MERLOT			
Benton Lane, Pinot Noir, Willamette, OR			68
WV, Pinot Noir, "Founders' Reserve", Willamette, OR			52
Meiomi, Pinot Noir, CA	11	17	50
The Monterey, Pinot Noir, Monterey, CA	9	12	38
Greystone, Merlot, CA	7	11	31
Decoy by Duckhorn, Merlot, Sonoma, CA	13	20	59
OTHER REDS			
Apothic, Red, "Winemaker's Blend", CA			32
Apothic, Red, "Dark", CA			32
Mazzei, Toscana, "Poggio Badiola", ITA			28
Zen of Zin, Zinfandel, CA			28
Tikal, Bonarda/Malbec, "Patriota", Mendoza, ARG			52
Portillo, Malbec, Uco, ARG	8	12	35
HandCraft, Petite Sirah, CA			30
19 Crimes, Red, SE AUS	7	11	31
The Prisoner, Napa, CA			99

sangria

SUNSHINE SANGRIA (212 cal) 9.95 **GF**
Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice

TMP'S GRAND SANGRIA
(209 cal) 9.95 **GF**
14 Hands Cabernet | Skyy
Blood Orange Vodka |
Cointreau | Fresh
Juices | Cinnamon



wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 24.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

OKLAHOMA CITY FLIGHT
(281 cal) 20.00 **GF**
Cheese Fondue | Schmitt Söhne, Spätlese, "P.
M."
Salad | Starborough, Sauvignon Blanc
Entrée Fondue | 14 Hands, Cabernet
Chocolate Fondue | Greystone, Merlot

