

# 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) 10.95 GF

Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

## THE MELTING POT MULE

(235 cal) 9.95 GF

Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

*Melting Pot Mule Mug 9.95*



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

## craft & other beer

Angry Orchard, Rosé, Hard Cider (Cincinnati, OH) (174 cal) 6.95

Big Sky Brewing Co., Moose Drool, Brown Ale (Missoula, MT) (174 cal) 6.95

Blue Moon (USA) (168 cal) 4.95

Boulevard, Tank 7, Farmhouse Ale (Kansas City, MO) (160 cal) 9.95

Boulevard, Unfiltered, Wheat (Kansas City, MO) (245 cal) 5.95

Coors, Light (USA) (102 cal) 3.95

Marathon Brewing, 26.2, Ale (Boston, MA) (213 cal) 6.50

Miller Lite (USA) (96 cal) 3.95

Modelo, Especial (Mexico) (145 cal) 4.95

New Belgium, Fat Tire, Belgian White (Fort Collins, CO) (160 cal) 6.95

Oskar Blues, Dale's, Pale Ale (Brevard, NC) (181 cal) 7.95

Sam Adams (USA) (175 cal) 5.95

Shiner, Premium (TX) (153 cal) 5.95



## drink local

COOP Ale Works, F5, IPA (Oklahoma City, OK) (209 cal) 6.95

Marshall, Seasonal (Tulsa, OK) 5.95

*Ask your server about our rotating craft beer selections.*

## local favorites

### BLACKBERRY MARGARITA (313 cal) 9.95 GF

1800 Reposado Tequila | Blackberries | Fresh Lime

### DEEP SOUTH TEA (224 cal) 9.95 GF

Absolut Citron Vodka | Malibu Coconut Rum | Sweet & Sour | Fresh Lemon Juice | Sprite | Deep Eddy Cranberry Vodka Floater

### HANDCRAFTED MOJITO (255 cal) 8.95 GF

Bacardi Rum | Muddled Fresh Mint | Lime | Sugar | Sprite

### JACKBERRY SMASH (242 cal) 8.95 GF

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

### MOSCATO BELLINI (391 cal) 8.95 GF

Luccio Sparkling Moscato | Peach Schnapps | Peach Purée

### SAILOR'S PUNCH (246 cal) 8.95 GF

Sailor Jerry Spiced Rum | Orange and Pineapple Juices | Sweet & Sour | Cherries

## specialty spirits

### JACK DANIEL'S CINNAMON

WHISKY LIQUEUR FIRE (81 cal) 9.00

GRAND MARNIER (96 cal) 11.00

### PATRÓN SILVER TEQUILA (70 cal) 14.00

RUMCHATA (50 cal) 8.00

*\*Calories are for 1oz pours.*

## 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) 10.95 **GF**  
Godiva White Chocolate Liqueur |  
Svedka Vanil Vodka | Ice Cream |  
Chocolate Fondue Shavings

**LEMON BERRY MOJITO**  
(157 cal) 9.95 **GF**  
Bacardi Limon | Wildberry Purée |  
Mint Leaves | Lime | Club Soda

**WHISKEY THISTLE** (217 cal) 8.95 **GF**  
Jameson Irish Whiskey | White  
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

## spirit-free

**BLACKBERRY SAGE LEMONADE** (275 cal) 5.95 **GF**  
Lemonade | Blackberry | Sage

**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

**LAVA FLOW** (248 cal) 5.95 **GF**  
Strawberry Purée | Piña Colada Mix | Pineapple Juice

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 - 199 cal | bottle 138 - 630 cal  
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 645 cal

	5oz	8oz	Btl
<b>SPARKLING</b>			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	14		55
Luccio, Moscato d'Asti, ITA	7	10	20
LaMarca, Prosecco, ITA, 187ml			12
Coppola, Blanc de Blancs, "Sofia", Monterey, CA	12		47
Michelle, Brut, WA			41
Korbel, Brut, CA			34

### SWEET WHITE + BLUSH

Domino, Moscato, CA			22
Beringer, White Zinfandel, CA	5	8	22
New Age, White, San Rafael, ARG			30
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8	12	32
Kung Fu Girl, Riesling, Dry, WA	7	10	29
Ste. Michelle & Dr. Loosen, Riesling, "Eroica", WA			28

### CHARDONNAY

Wente, Chardonnay, "Estate Grown", Livermore, CA			32
KJ, Chardonnay, "Vintner's Reserve", CA	9	13	38
Souverain, Chardonnay, CA	7	10	29

### OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA	9	14	41
Mezzacorona, Pinot Grigio, Trentino, ITA	8	11	32
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			32
Starborough, Sauvignon Blanc, Marlborough, NZL	7	10	29

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

	5oz	8oz	Btl
<b>OTHER WHITES + ROSÉ</b> (Cont)			
Coppola, Sauvignon Blanc, "Diamond Collection", CA			45
Ste. Michelle, Rosé, WA	10	14	40

### CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA			45
Concannon, Cabernet, Paso Robles, CA	5	8	23
Coppola, Cabernet, "Diamond Collection", CA			45
14 Hands, Cabernet, WA	8	12	35
Coppola, Cabernet, "Director's Cut", Alexander, CA			59
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			41
Triumph, Cabernet, Lake, CA			78

### PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA	10	16	47
MacMurray, Pinot Noir, Central Coast, CA			43
The Monterey, Pinot Noir, Monterey, CA	6	9	26
Greystone, Merlot, CA	7	10	29
Decoy by Duckhorn, Merlot, Sonoma, CA	11	17	50

### OTHER REDS

Dreaming Tree, Red, "Crush", CA			38
Mazzei, Toscana, "Poggio Badiola", ITA			45
Zen of Zin, Zinfandel, CA			29
Tikal, Bonarda/Malbec, "Patriota", Mendoza, ARG			48
Portillo, Malbec, Uco, ARG	7	10	29
19 Crimes, Red, SE AUS	7	10	29
The Prisoner, Napa, CA			79

## 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

### TULSA FLIGHT (293 cal) 18.00 **GF**

Cheese Fondue | Luccio, Moscato d'Asti  
Salad | KJ, Chardonnay, "Vintner's Reserve"  
Entrée Fondue | Greystone, Merlot  
Chocolate Fondue | 19 Crimes, Cabernet

