IN ROOM DINING DELIVERY
-OR-
TO-GO
12PM-9PM DAILY
918.895.8403

FROM HOTEL ROOMS:
DIAL 4403

The Mark

@ THE MAYO HOTEL

STARTERS

TORI'S FRIED GREEN BEANS / 9
W/CHIPOTLE AIOLI

TARA'S FIRECRACKER SHRIMP / 13
FRIED, SWEET SPICY THAI CHILI SAUCE,
SHREDDED LETTUCE

LOBSTER MAC & CHEESE / 12
CAVATAPPI, COLD WATER LOBSTER,
THREE CHEESE SAUCE, TOASTED PANKO

PENTHOUSE "NACHOS" / 12
KENNEBEC CHIPS, ROASTED CHICKEN,
SHREDDED CHEESE, SOUR CREAM, SALSA

FLATBREAD PIZZA / 10
CHICKEN PICATTA, PEPPERONI, ROASTED
ARTICHOKE + MUSHROOM

ROOFTOP ARTISAN CHEESE BOARD / 15
ASSORTMENT OF CHEF SELECTED CHEESE,
FRESH FRUIT, CRACKERS, BLACKBERRY JAM

ROASTED GARLIC HUMMUS / 10
FRESH VEGETABLES, PITA POINTS

CHEF'S STUFFED MUSHROOMS / 12
SHORT RIB, ROASTED GARLIC

BACON WRAPPED SHRIMP / 13
GARLIC LIME BUTTER

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Please inform your server of any food allergies.

SALADS

MAYO HOUSE SALAD / 9
ORGANIC GREENS, PICKLED RED ONION,
SHAVED CARROT, GOAT CHEESE, BLUEBERRY
LIME VINAIGRETTE

ROASTED CHICKEN ASIAN SALAD / 14
SHREDDED LETTUCE, CRISPY WONTONS,
TOASTED ALMONDS, SOY GINGER
VINAIGRETTE

CAESAR SALAD / 10
HERBED CROUTONS, SHAVED PARMESAN,
HOUSE MADE DRESSING
CLASSIC / 10
KALE / 11

SOUP

LOBSTER BISQUE 6/9
CRISPY LOBSTER BITES, GREEN ONION

FRENCH ONION 5/8
GRUYERE CHEESE, HOUSE MADE CROUTONS

SOUP D JOUR 5/8

MAKE YOUR MARK ON HISTORY

ENTREES

BOILER ROOM BURGER / 14
ANGUS BEEF, LETTUCE, TOMATO, ONION, PICKLE, BRIOCHE BUN, FRIES, CHOICE OF CHEESE: CHEDDAR, SWISS, PROVOLONE, PEPPER JACK, BLUE CHEESE

MAYO CHICKEN SANDWICH / 12
CRISPY BREAST, ORGANIC GREENS, GOAT CHEESE, HONEY MUSTARD, BRIOCHE BUN, FRIES

MAYO FETTUCCINE ALFREDO / 18
MUSHROOMS, CHICKEN, GREEN ONIONS

PRIME RIB SLIDERS (3) / 18
SILVER DOLLAR ROLLS, HORSERADISH CREAM, FRIES, AU JUS

8 OZ. FILET MIGNON / 45
SAUTEED ASPARAGUS, RISOTTO, SAGE BUTTER

AIRLINE CHICKEN BREAST / 27
RISOTTO, SAUTÉED BROCCOLI, SAGE BUTTER

HONEY MUSTARD GLAZED DUCK BREAST / 28
RED QUINOA & BROWN RICE PILAF, ROASTED BROCCOLI

ALEX'S AHI TUNA 8 OZ. / 23
BLACKENED, RED QUINOA & BROWN RICE PILAF, GARLIC COLESLAW

BISHOP'S CHICKEN FRIED STEAK OR CHICKEN / 18
HAND BREADED, GARLIC MASHED POTATOES, SEASONAL VEGETABLES, PEPPER GRAVY

THE CHAIRMAN OF THE BOARD SLIDERS (3) / 21
SILVER DOLLAR ROLLS, HOUSE MADE CHIPS, GARLIC SLAW
ONE EACH: PRIME RIB, FRIED CATFISH, CHICKEN FRIED CHICKEN

JOHN C. MAYO GRILLED SALMON / 32
TRUFFLE INFUSED RISOTTO, SAUTEED ASPARAGUS

DESSERTS

NY STYLE CHEESECAKE / 9
A TRUE CLASSIC, STRAWBERRY PUREE, FRESH BERRIES

NOAH'S CHOCOLATE FUDGE PECAN PIE / 6
BAILEY'S INFUSED, DARK CHOCOLATE, WHITE CHOCOLATE, FRESH BERRIES

CHOCOLATE LAVA CAKE / 8
CHOCOLATE CAKE FILLED WITH CHOCOLATE GANACHE

KEY LIME PIE / 8
STRAWBERRY PUREE, FRENCH WHIPPED CREAM

PETITE SAMPLER / 7
CARROT CAKE, RED VELVET CAKE, DOUBLE CHOCOLATE, CHOCOLATE BONBON

PETITE PARFAIT TRIO / 7
CHOCOLATE, BLUEBERRY MOUSSE, LEMON SPONGE CAKE

PETITE CHEESECAKE PARFAIT TRIO / 7
CHERRY, TURTLE, PEANUT BUTTER GOO

MASON JAR CHOCOLATE MOUSSE / 7
DARK CHOCOLATE, FRESH BERRIES, CHOCOLATE DUST

KIDS MENU

CHICKEN FINGERS + FRIES OR FRUIT / 8

MAC + CHEESE / 6

2 SLIDERS + FRIES OR FRUIT / 8

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Please inform your server of any food allergies.

MAKE YOUR MARK ON HISTORY

THE PENTHOUSE ROOFTOP BAR

PENTHOUSE COCKTAILS

1926 - Bulleit Rye whiskey, Vanilla simple syrup, bitters + lemon juice with a twist | 15

The Resident - Basil Hayden, grapefruit bitters, Cointreau + black cherry | 17

Trula Cosmo - Blueberry Smirnoff, Triple sec, lemon, strawberry + cranberry juice | 10

Tiger King Margarita - Orange juice-based margarita with Casamigos Blanco | 11

Royal Cheer - Skyy Vodka, Strawberry simple syrup, lemon juice, topped with champagne + sugar rim | 11

French 75 - Bombay Dry Gin, simple syrup, lemon juice, topped with brut champagne + a sugar rim | 11

The Elvis - Black currant berry liqueur, topped with brut champagne | 12

The Mayo Gold - Tito's Vodka, Fresh Squeezed lemon juice + liquid sugar + gold sugar rim | 13

BUBBLES

Wycliff Brut | 8 GL/28 BTL

LaMarca Processco (Italy) Split | 12 BTL

Freixenet Brut Rose (Spain) Split | 10 BTL

Chambong w/House Champagne | 10 BONG

Chandon Brut (California)| 12 GL/46 BTL

Chloe Prosecco (Italy) | 10 GL/38 BTL

Veuve Clicquot (Yellow Label) Brut | 150 BTL

Schramsberg (Blanc de Blancs) Brut | 130 BTL

Dom Perignon (2008 Vintage) Brut | 400 BTL

RED WINE

Coppola - Cabernet Sauvignon (Sonoma) | 12 GL/46 BTL

Josh Cellars - Cabernet Sauvignon (Napa) | 12 GL/46 BTL

Angeline - Pinot Noir (Sonoma) | 9 GL/34 BTL

Flat Top Hills - Red Blend (California) | 11 GL/38 BTL

Crios - Malbec (Argentina) | 12 GL/46 BTL

Boomtown - Merlot (Colombia Valley) | 12 GL/46 BTL

House Cabernet Sauvignon | 10 GL/32 BTL

Silver Oak Cabernet Sauv. (Alexander Valley) | 150 BTL

Far Niente - Cabernet Sauvignon (Napa Valley) | 290 BTL

WHITE WINE

Kendall Jackson - Chardonnay (California) | 9 GL /36 BTL

La Crema - Chardonnay (Russian River Valley) | 18 GL/70 BTL

Clean Slate - Riesling (Mosel River Valley) | 10 GL/38 BTL

Rosatello - Moscato (Provencia di Pavia, Italy) | 8 GL/30 BTL

Kim Crawford - Sauv. Blanc (Malborough Wirau Valley) | 13 GL/50 BTL

Honig - Sauv. Blanc (Rutherford Valley) | 13 GL/50 BTL

Barone Fini - Pinot Grigio (Valdadige, Italian Alps) | 10 GL/38 BTL

Whispering Angel - Rose (Chateau D'eselans) | 12 GL/46 BTL

House Sauv. Blanc | 10 GL/32 BTL

Nickel & Nickel - Chardonnay (Truchard Vineyard) | 100 BTL

A LITTLE TID-BIT ABOUT TULSA'S MOST HISTORIC ROOFTOP!

The Penthouse was originally called "The Foundry Room" when The Mayo Hotel opened in 1925. The Foundry Room was where the metal key fobs for the hotel room keys were manufactured. In the early 50's, Mr. Hilton came to tour The Mayo Hotel with the Mayo Brothers. He told the brothers that the rooftop was far too lovely to not have available for Guests. Soon after, the space was was converted to "The Penthouse," where Elvis Presley stayed on two different occasions and every other famous visitor to Tulsa.

All prices include 8.517% sales tax + 13.5% liquor tax

THE PENTHOUSE ROOFTOP BAR

SCOTCHES

Balvenie 14yr | 25
Balvenie 17yr | 50
Chivas 12yr | 14
Chivas 18yr | 30
Glenkinchie 12yr | 20
Glenlivet 15yr | 25
Glenlivet 18yr | 40
Glenlivet 21yr | 50
Glenlivet 15yr | 25
Glenlivet 18yr | 40
Glenlivet 21yr | 50
Johnnie Walker Black | 20
johnnie Walker Blue | 65
McCallan 12 yr | 17
McCallan 15yr | 35
McCallan 18yr | 50
Oban 14yr | 20

WHISKEYS

Basil Hayden | 15
Booker's | 15
Bulleit | 11
Bulleit Barrel Strength | 15
Crown Reserve | 14
Four Roses | 15
Gentleman Jack | 12
Knob Creek | 14
Maker's Mark | 11
Basil Hayden Rye | 17
Sazerac Rye | 12
Suntory Toki | 18
Templeton Rye | 15
Woodford Reserve | 15

BEERS BY THE BOTTLE

Angry Orchard | 7
Amstel Light | 7
Blue Moon | 7
Boulevard Wheat | 7
Dos Equis | 8
Fat Tire | 8
Franziskaner | 8
Heineken | 8
Lagunitas IPA | 8
Marshall Sundown Wheat | 8
Marshall Atlas IPA | 8
New Castle | 7
Red Stripe | 8
Sam Adams | 8
Shiner Bock | 7
Stella | 8
Tank 7 | 8

DOMESTICS

Bud light | 6
Coors Light | 7
Michelob Ultra | 7
Miller Lite | 7

All prices include 8.517% sales tax + 13.5% liquor tax

BEERS ON TAP

Ask your bartender what beers we currently have on tap. We carry an array of local beers + seasonal beers + a few of your classic favorites. You can also find these on the wall behind the draft handles.

WHITE CLAW | 8

A VARIETY OF DIFFERENT OPTIONS ARE AVAILABLE

A LITTLE TID-BIT ABOUT TULSA'S MOST HISTORIC ROOFTOP!

The original boilers from the 1920's were housed in the area where the Penthouse restrooms now sit. These boilers were removed during renovations in 2008. The steel pieces from the boilers were repurposed as the bar in the Boiler Room restaurant located on the lobby level, hence, the restaurant's name "The Boiler Room."

The Mark

@ The Mayo Hotel

CHEF NOAH'S WEEKLY SPECIALS TO-GO STYLE

FOOTBALL SUNDAY -6-

You Pick Your Kind of Wing Sauce: Buffalo, Thai Sweet Chile, BBQ, Honey Mustard, or Cajun. Served with ranch

MAYO BURGER MONDAY -7-

6oz Smashed Burger. Topped with cheddar cheese, lettuce, onion, & pickles on a brioche bun. Served with fries

TACO TUESDAY -6-

2 Crispy Fish Soft Shell Tacos. Topped with shredded lettuce, shredded cheese, cilantro lime crema

HAPPY HOUR HUMP DAY -6-

Tribute to Elvis Fried Sweet and Spicy Pickles w/Ranch ($6)
Fried Mozzarella Balls w/Marinara ($6)
Chicken and Waffle Bites ($6)

THURSDAY'S CLASS ACT -10-

Personal Cheese Board (with three Chef selected cheeses). Served with fresh berries & marinated olives, crackers and jam

FESTIVE FRIDAY -8-

Chef's Appetizer Duo (3 petite crab cakes & 3 short rib stuffed mushrooms)

SATURDAY'S SAVORY TOUCH -30-

6oz Filet Mignon. Served with garlic mashed potatoes & seasonal vegetables

Prices do not include 8.517% sales tax
CHECK THE PENTHOUSE MENU FOR DRINK SPECIALS