

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) 9.95 GF

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

AUTHENTIC MAI TAI (254 cal) 10.50 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) 10.95 GF
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 16.95

OLD FASHIONED:

CLASSIC (175 cal) 10.25 GF

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

MODERN (195 cal) 10.25 GF

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

craft & other beer

Allagash, Curieux, Tripel (Portland, ME) 750ml (660 cal) 33.95

Allagash, White (Portland, ME) (160 cal) 8.75

Anchor, Porter (San Francisco, CA) (213 cal) 8.95

Breckenridge, Vanilla, Porter (Denver, CO) (209 cal) 8.25

Magner's, Cider (Ireland) (153 cal) 6.95

Ommegang, Abbey Ale (Cooperstown, NY) (248 cal) 8.95

Sam Adams, Boston, Lager (USA) (232 cal) 6.95*

Sierra Nevada, Pale Ale (Chico, CA) (174 cal) 6.95

Stone, IPA (Escondido, CA) (206 cal) 8.50

Yuengling, Lager (Pottsville, PA) (140 cal) 6.95



drink local

Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal) 8.25

Dogfish Head, 90 Minute, IPA (Milton, DE) (302 cal) 9.25

Evolution, Lot No. 3, IPA (Salisbury, MD) (206 cal) 8.50

Flying Dog, Raging Bitch, IPA (Frederick, MD) (202 cal) 8.95

Ask your server about our rotating craft beer selections.

***Draft**

local favorites

ASIAN PEAR MARTINI (302 cal) 10.25 GF

Absolut Pears Vodka | St. Germain Elderflower Liqueur | Simple Syrup | Sparkling Wine

EIFFEL TOWER (227 cal) 10.25 GF

Bombay Sapphire | St. Germain Elderflower Liqueur | Fresh Lemon Juice | Sparkling Wine

MAKER'S MANHATTAN (233 cal) 10.50 GF

Maker's Mark Bourbon | Sweet Vermouth | Bitters | Cherry

PARADISE PUNCH (138 cal) 10.25 GF

Bacardi, Myers's, Captain Morgan and Malibu Rums | Orange and Pineapple Juices

WHITE PEACH COSMO (248 cal) 10.50 GF

New Amsterdam Peach Vodka | Solerno Blood Orange Liqueur | White Cranberry Juice | Fresh Lemon

WOODFORD COUPE (149 cal) 10.95 GF

Woodford Reserve | Runny Honey | Fresh Lemon

specialty spirits

BULLEIT RYE WHISKEY (80 cal) 10.95

BRUICHLADDICH DRY GIN BOTANIST

(82 cal) 9.50

WOODFORD RESERVE BOURBON (73 cal) 10.95

SAILOR JERRY SPICED RUM NAVY (82 cal) 8.50

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

LEMON BERRY MOJITO
(157 cal) 10.50 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 10.50 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

WATERMELON COOLER (91 cal) 4.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

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

VERY BERRY LEMONADE (183 cal) 4.95 **GF**
Lemonade | Strawberry and Wildberry Purées

**FLAVORED LEMONADE (VARIETY OF
FLAVORS)** (148-226 cal) 3.50 **GF**
Ask Server for Details

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 196 - 196 cal | bottle 138 - 630 cal
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 540 - 720 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			50
Luccio, Moscato d'Asti, ITA	9 12		33
LaMarca, Prosecco, ITA, 187ml			10
Michelle, Brut, WA			40
Segura Viudas, Brut Rosé, Cava, ESP, 187ml			9
SWEET WHITE + BLUSH			
Piquitos, Moscato, Valencia, ESP			23
Boordy, Riesling, "Chesapeake Icons", USA			26
Beringer, White Zinfandel, CA	7 10		26
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8 11		28
Sokol Blosser, White, "Evolution", USA			34
Kung Fu Girl, Riesling, Dry, WA	9 12		33
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	9 12		33
Saintsbury, Chardonnay, Carneros, CA			49
Souverain, Chardonnay, CA	8 11		28
OTHER WHITES + ROSÉ			
Pasqua, Pinot Grigio, Venetie, ITA			24
Maso Canali, Pinot Grigio, Trentino, ITA	9 12		33
Santa Margherita, Pinot Grigio, Alto Adige, ITA			55
Mezzacorona, Pinot Grigio, Trentino, ITA	8 11		28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	9 12		33
Gotas de Mar, Albariño, Rias Baixas, ESP			34

red: 5oz 121 - 127 cal | 8oz 194 - 203 cal | bottle 600 - 660 cal

	5oz	8oz	Btl
OTHER WHITES + ROSÉ (Cont)			
Starborough, Sauvignon Blanc, Marlborough, NZL	9 12		33
Ste. Michelle, Rosé, WA	8 11		28
CABERNET SAUVIGNON			
Louis Martini, Cabernet, Sonoma, CA			37
Concannon, Cabernet, Paso Robles, CA	9 12		33
14 Hands, Cabernet, WA	8 11		28
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			38
PINOT NOIR + MERLOT			
La Crema, Pinot Noir, Sonoma Coast, CA			46
Etude, Pinot Noir, "Lyric", Santa Barbara, CA			58
Meiomi, Pinot Noir, CA	10 13		38
The Monterey, Pinot Noir, Monterey, CA	7 10		26
Greystone, Merlot, CA	9 12		33
Decoy by Duckhorn, Merlot, Sonoma, CA	10 13		38
OTHER REDS			
Apothic, Red, "Winemaker's Blend", CA			28
Mazzei, Toscana, "Poggio Badiola", ITA			37
Zen of Zin, Zinfandel, CA			32
Portillo, Malbec, Uco, ARG	8 11		28
Valley of the Moon, "Blend 41", Sonoma, CA			29
19 Crimes, Red, SE AUS	9 12		33
Stags' Leap, Petite Sirah, Napa, CA			84

sangria

SUNSHINE SANGRIA (212 cal) 10.25 **GF**
Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice

TMP'S GRAND SANGRIA
(209 cal) 10.50 **GF**
14 Hands Cabernet | Skyy
Blood Orange Vodka |
Cointreau | Fresh
Juices | Cinnamon



wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 18.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

ANNAPOLIS FLIGHT (282 cal) 20.00 **GF**
Cheese Fondue | Starborough, Sauvignon Blanc
Salad | Maso Canali, Pinot Grigio
Entrée Fondue | Greystone, Merlot
Chocolate Fondue | Luccio, Moscato d'Asti

