

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) 10.95 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 9.25 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 14.95

OLD FASHIONED:

CLASSIC (175 cal) 8.95 GF

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

MODERN (195 cal) 9.95 GF

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

craft & other beer

Blue Moon (USA) (168 cal) 4.45

Bud, Light (USA) (110 cal) 3.95

Budweiser (USA) (145 cal) 3.95

Coors, Light (USA) (102 cal) 3.95

Dos Equis, Lager (Monterrey, Mexico) (131 cal) 3.95

Guinness, Extra Stout (Ireland) 11.2oz (195 cal) 5.75

Heineken (Holland) (166 cal) 5.45

Miller Lite (USA) (96 cal) 3.95

O'doul's, N/A (USA) (65 cal) 3.95

Sam Adams (USA) (175 cal) 4.45



drink local

Legal Draft, Smash & Grab, IPA ((Texas) Arlington, USA) (209 cal) 5.50

Legal Draft, Seasonal ((Texas) Arlington, USA) 5.75

Rahr & Sons, Ugly Pug, Schwarzbier (Fort Worth, TX) (160 cal) 5.50

Ask your server about our rotating craft beer selections.

local favorites

BLUEBERRY LEMON DROP MARTINI

(170 cal) 9.25 GF
Van Gogh Acai Blueberry Vodka | Limoncello Italian Lemon Liqueur | Sugar Rim

CUCUMBER MARTINI (146 cal) 9.95 GF

Effen Cucumber Vodka | Lemon Juice | Simple Syrup | Fresh Mint | Fresh Cucumber Garnish

DEEP SOUTH TEA (224 cal) 9.25 GF

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

GRAND MARGARITA (280 cal) 9.95 GF

Sauza Conmemorativo Super Premium Tequila | Grand Marnier | Fresh Lime and Orange Juices

GUMMY BEAR MARTINI (224 cal) 9.95 GF

Stoli Razberi Vodka | Midori | Peach Schnapps | Orange and Pineapple Juices | Blue Curaçao | Gummy Bears

WHITE PEACH COSMO (248 cal) 9.95 GF

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

specialty spirits

BALVENIE SCOTCH DOUBLEWOOD 12 YEAR

(76 cal) 12.50

BALVENIE SCOTCH SINGLE BARREL

15 YEAR (85 cal) 15.50

BELVEDERE VODKA (70 cal) 9.50

CHOPIN POTATO VODKA (70 cal) 9.50

**Calories are for 10z 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) 8.25 **GF**
Malibu Rum | Peach Schnapps |
Cranberry Juice | Fresh Strawberries

YIN & YANG MARTINI
(361 cal) 9.95 **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) 8.95 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 8.95 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 8.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

BLACKBERRY SAGE LEMONADE (275 cal) 7.95 **GF**
Lemonade | Blackberry | Sage

CHOCOLATE MILK (SHAKEN) (391 cal) 3.50 **GF**
Milk | Chocolate Syrup | Vanilla Ice Cream

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 108 - 123 cal | 8oz 173 - 196 cal | bottle 548 - 630 cal
white: 5oz 96 - 127 cal | 8oz 154 - 203 cal | bottle 488 - 645 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			45
Luccio, Moscato d'Asti, ITA	8	11	32
LaMarca, Prosecco, ITA	9	12	36
Michelle, Brut, WA			31
Dante Robino, Extra Brut, "Novecento", Mendoza, ARG	6	8	30

SWEET WHITE + BLUSH			
Villa Pozzi, Moscato, Sicilia, ITA	7	10	30
Beringer, White Zinfandel, CA	6	9	24
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8	10	31
Kung Fu Girl, Riesling, Dry, WA	7	10	30

CHARDONNAY			
Sand Point, Chardonnay, Lodi, CA	8	12	33
KJ, Chardonnay, "Vintner's Reserve", CA	8	10	31
Souverain, Chardonnay, CA	9	13	35
Coppola, Chardonnay, "Votre Santé", CA			37

OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	9	13	35
Barone Fini, Pinot Grigio, Valdadige, ITA	8	12	32
Mezzacorona, Pinot Grigio, Trentino, ITA	7	10	30
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	9	12	37
Starborough, Sauvignon Blanc, Marlborough, NZL	9	12	37
Ste. Michelle, Rosé, WA	10	14	40

red: 5oz 118 - 143 cal | 8oz 189 - 229 cal | bottle 600 - 728 cal

	5oz	8oz	Btl
CABERNET SAUVIGNON			
Coppola, Cabernet, "Claret", CA			44
Concannon, Cabernet, Paso Robles, CA	9	12	37
14 Hands, Cabernet, WA	8	12	32
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	10	14	40

PINOT NOIR + MERLOT			
Sand Point, Pinot Noir, CA	9	12	37
Coppola, Pinot Noir, "Votre Santé", CA			37
Meiomi, Pinot Noir, CA			49
The Monterey, Pinot Noir, Monterey, CA	11	15	42
Greystone, Merlot, CA	8	12	32
Toad Hollow, Merlot, "Richard McDowell", Sonoma, CA	7	10	30
Decoy by Duckhorn, Merlot, Sonoma, CA			38

OTHER REDS			
Dreaming Tree, Red, "Crush", CA	8	12	36
Banfi, Chianti Classico, ITA			41
Dante Robino, Malbec, "Novecento", Mendoza, ARG	6	8	27
Apothic, Red, "Winemaker's Blend", CA	8	12	32
Dante Robino, Malbec, Mendoza, ARG	8	12	34
Mazzei, Toscana, "Poggio Badiola", ITA	8	12	34
Zen of Zin, Zinfandel, CA	8	12	32
Cooper & Thief, Red, Aged in Bourbon Whiskey Barrels, CA	14	17	44
Portillo, Malbec, Uco, ARG	8	12	34
19 Crimes, Red, SE AUS	9	13	35

sangria

SUNSHINE SANGRIA (212 cal) 8.95 **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) 15.95 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

ARLINGTON FLIGHT (296 cal) 15.95 **GF**
Cheese Fondue | Sand Point, Chardonnay
Salad | Sand Point, Pinot Noir
Entrée Fondue | Concannon, Cabernet
Chocolate Fondue | Luccio, Moscato d'Asti

