

# 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) 9.95 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) 8.95 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) 10.95 GF  
Knob Creek Rye Whiskey | Brown Sugar Cube | 18.21 Earl Grey Bitters | Orange Peel | Filthy Cherry



The Melting Pot  
a Fenwick Restaurant

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

## craft & other beer

Allagash, White (Portland, ME) (160 cal) 8.50

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) 6.75

Blue Moon, Wheat (Canada) (153 cal) 6.75

Corona (Mexico) (148 cal) 6.50

Lagunitas, Little Sumpin', Ale (USA) (234 cal) 7.25

Miller Lite (USA) (96 cal) 5.50

New Belgium, Fat Tire, Amber (Fort Collins, CO) (222 cal) 6.95\*

Redbridge, Sorghum, Lager (USA) (133 cal) 6.50 GF

Rotating Draft Selections 7.95\*

Sam Adams (USA) (175 cal) 6.75

Sam Adams, Seasonal (USA) 6.75

St. Pauli, N/A (Bremen, Germany) (160 cal) 5.95

Stella Artois (Belgium) (154 cal) 6.75

Tröegs, Java Head, Stout (Hershey, PA) (256 cal) 6.75

Yuengling, Lager (Pottsville, PA) (140 cal) 5.50



## drink local

Devils Backbone, Lager (Lexington, VA) (185 cal) 6.75

Dogfish Head, 90 Minute, IPA (Milton, DE) (302 cal) 8.95

Port City, Monumental, IPA (Alexandria, VA) (274 cal) 6.95\*

Port City, Porter (Alexandria, VA) (224 cal) 7.25

Starr Hill, Grateful, Pale Ale (Charlottesville, VA) (209 cal) 6.75

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

**\*Draft**

## local favorites

### ASIAN PEAR MARTINI (302 cal) 10.95 GF

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

### CLASSIC RYE MANHATTAN (185 cal) 11.95 GF

Bulleit Rye Whiskey | Sweet Vermouth | Bitters

### CLASSIC SAZERAC (208 cal) 10.95 GF

Bulleit Rye | Perchaud's Bitters | Simple Syrup | Absinthe-Coated Glass

### DARK 'N STORMY (238 cal) 8.95 GF

Gosling's Black Seal Rum | Ginger Beer | Lime Juice

### DEEP SOUTH TEA (224 cal) 8.95 GF

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

### EIFFEL TOWER (227 cal) 10.95 GF

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

### ELDERBERRY FIZZ (243 cal) 8.95 GF

St. Germain Elderflower Liqueur | Fresh Strawberries | Sparkling Wine

### GREY GOOSE® FRENCH MARTINI

(228 cal) 11.95 GF  
Grey Goose Vodka | Chambord | Pineapple Juice

### HIGHLINE SPRITZER (226 cal) 11.95 GF

Tequila | Lillet Rose | Lemon Juice | Lavender Syrup | Prosecco Floater

### LEMON DROP MARTINI (119 cal) 10.95 GF

Citrus Vodka | Fresh Lemon Juice | Sugar

### PARADISE PUNCH (138 cal) 9.95 GF

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

### SPARKLING SIDECAR (246 cal) 10.95 GF

Maker's Mark Bourbon | Cointreau Orange Liqueur | Sweet & Sour | Simple Syrup | Fresh Lemon Juice | Orange Juice | Luccio Sparkling Moscato Topper

### WHITE PEACH COSMO (248 cal) 9.95 GF

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

## specialty spirits

### FOUR ROSES BOURBON SMALL BATCH

(80 cal) 11.00

### MACALLAN SCOTCH (76 cal) 16.00 12 year

### RÉMY MARTIN COGNAC VSOP (70 cal) 12.00

### PATRÓN TEQUILA AÑEJO (70 cal) 13.00

*\*Calories are for 1oz pours.*

## classic tmp cocktails



Love Martini

**LOVE MARTINI** (188 cal) 8.95 **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 Shavings

**LEMON BERRY MOJITO**  
(157 cal) 7.95 **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) 4.95 **GF**  
Orange Juice | Honey | Lemon | Lavender Syrup |  
Iced Tea

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

**BLACKBERRY SAGE LEMONADE** (275 cal) 4.95 **GF**  
Lemonade | Blackberry | Sage

**PINEAPPLE COBBLER** (289 cal) 4.95 **GF**  
Pineapple Juice | Strawberry Purée | Lime Juice |  
Sprite

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 03/28/2019. 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 - 668 cal  
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 638 cal

	5oz	8oz	Btl
<b>SPARKLING</b>			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			46
Luccio, Moscato d'Asti, ITA	9	11	32
LaMarca, Prosecco, ITA	8	10	28
Michelle, Brut, WA	9	11	32
Moët & Chandon, Champagne, "Impérial", FRA			76

	6	8	24
<b>SWEET WHITE + BLUSH</b>			
Beringer, White Zinfandel, CA	6	8	24
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	10	12	36
Kung Fu Girl, Riesling, Dry, WA	9	11	32
Ste. Michelle & Dr. Loosen, Riesling, "Eroica", WA			52

	10	12	36
<b>CHARDONNAY</b>			
Louis Jadot, Pouilly-Fuissé, FRA			56
Silverado, Chardonnay, "Estate", Los Carneros, CA			49
KJ, Chardonnay, "Vintner's Reserve", CA	10	12	36
Souverain, Chardonnay, CA	8	10	28
Cakebread, Chardonnay, Napa, CA			64

	9	11	32
<b>OTHER WHITES + ROSÉ</b>			
Maso Canali, Pinot Grigio, Trentino, ITA	9	11	32
Mezzacorona, Pinot Grigio, Dolomiti, ITA	6	8	24
Pazo Castrelo, Albariño, Rías Baixas, ESP			32
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			32
Starborough, Sauvignon Blanc, Marlborough, NZL	8	10	28
Ste. Michelle, Rosé, WA	10	12	36

	5oz	8oz	Btl
<b>CABERNET SAUVIGNON</b>			
Coppola, Cabernet, "Claret", CA			44
Concannon, Cabernet, Paso Robles, CA	10	12	36
Simi, Cabernet, Alexander, CA			56
14 Hands, Cabernet, WA	8	10	28
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			34
Jordan, Cabernet, Alexander, CA			76
Clos Pegase, Cabernet, Napa, CA			65

	10	12	36
<b>PINOT NOIR + MERLOT</b>			
Cloudline, Pinot Noir, Willamette, OR			50
The Seeker, Pinot Noir, FRA	10	12	36
Meiomi, Pinot Noir, CA	12	14	44
The Monterey, Pinot Noir, Monterey, CA	8	10	28
Greystone, Merlot, CA	8	10	28
Charles Smith, Merlot, "Velvet Devil", WA			38
Decoy by Duckhorn, Merlot, Sonoma, CA	13	16	48

	9	11	32
<b>OTHER REDS</b>			
G.D. Vajra, Barbera d'Alba, ITA			52
Torres, Rioja, Crianza, "Altos Ibéricos", ESP	9	11	32
Altos Las Hormigas, Malbec, "Clásico", Mendoza, ARG			40
Mazzei, Toscana, "Poggio Badiola", ITA			36
Carmen, Carménère, "Gran Reserva", Apalta, CHL			35
Barboursville, Cabernet Franc, "Reserve", VA			48
Zen of Zin, Zinfandel, CA			36
Portillo, Malbec, Uco, ARG	9	11	32
19 Crimes, Red, SE AUS	9	11	32

## 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) 8.95 **GF**  
14 Hands Cabernet | Skyy  
Blood Orange Vodka |  
Cointreau | Fresh  
Juices | Cinnamon



## wine flights

four 3oz pours

**CLASSIC FLIGHT** (283 cal) 16.00 **GF**  
Cheese | Mezzacorona, Pinot Grigio  
Salad | Kung Fu Girl, Riesling  
Entrée | The Monterey, Pinot Noir  
Chocolate | Decoy by Duckhorn, Merlot

**ARLINGTON FLIGHT** (279 cal) 20.00 **GF**  
Cheese | Starborough, Sauvignon Blanc  
Salad | Schmitt Söhne, Spätlese, "P. M."  
Entrée | Torres, Rioja, "Altos Ibéricos", Crianza  
Chocolate | LaMarca, Prosecco

