

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) 10.99 **GF**

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

AUTHENTIC MAI TAI (254 cal) 10.99 **GF**

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 11.99 **GF**
Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

THE MELTING POT MULE

(235 cal) 11.49 **GF**
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 11.49

OLD FASHIONED:

CLASSIC (175 cal) 9.99 **GF**
Jim Beam | Brown Sugar Cube | Bitters | Orange Peel | Filthy Cherry

MODERN (195 cal) 10.49 **GF**
Knob Creek Rye Whiskey | Brown Sugar Cube | 18.21 Earl Grey Bitters | Orange Peel | Filthy Cherry



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

craft & other beer

Blue Moon (USA) (168 cal) 6.99

Bud, Light (USA) (110 cal) 5.99

Corona (Mexico) (148 cal) 6.99

Guinness, Stout (Ireland) 11.2oz (117 cal) 6.99

Heineken (Holland) (166 cal) 6.99

Kaliber, N/A (Ireland) (71 cal) 6.99

Long Trail, IPA (VT) (206 cal) 6.99

Michelob Ultra (USA) (95 cal) 5.99

Otter Creek, Seasonal (VT) 6.99

Redbridge, Sorghum, Lager (USA) (133 cal) 6.99 **GF**

Sam Adams (USA) (175 cal) 6.99

Sam Adams, Seasonal (USA) 6.99

Sea Dog, Blueberry, Wheat (Portland, ME) (160 cal) 6.99



drink local

Long Trail, IPA (VT) (206 cal) 6.99

Otter Creek, Seasonal (VT) 6.99

Sea Dog, Blueberry, Wheat (Portland, ME) (160 cal) 6.99

Shipyard, Seasonal (Portland, ME) 6.99

Ask your server about our rotating craft beer selections.

local favorites

BLACKBERRY SAGE LEMONADE WITH BACARDI (371 cal) 10.99 **GF**

Bacardi Limon | Lemonade | Blackberry | Sage

CHOCOLATE FONTINI (406 cal) 10.99 **GF**

Godiva Liqueur | Baileys Irish Cream | Kahlúa | Whipped Cream

ESPRESSO MARTINI (262 cal) 9.99 **GF**

Stoli Vanil Vodka | Espresso | Kahlúa

DEEP SOUTH TEA (224 cal) 12.49 **GF**

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

FLIRTINI (152 cal) 9.99 **GF**

Stoli Razberi Vodka | Cranberry | Pineapple Juice | Champagne

PARADISE PUNCH (138 cal) 9.99 **GF**

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

PASSION BELLINI (241 cal) 9.99 **GF**

Sparkling Wine | X-Rated Fusion Liqueur

SAILOR'S PUNCH (246 cal) 10.99 **GF**

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

ROSÉ SANGRIA (210 cal) 11.95 **GF**

Rosé | New Amsterdam Peach Vodka | Chambord Raspberry Liqueur | White Peach Syrup | Sprite

STRAWBERRY BASIL LEMONADE

(274 cal) 10.99 **GF**
Smirnoff Strawberry Vodka | Muddled Fresh Basil and Strawberries | Lemonade

WHITE PEACH COSMO (248 cal) 10.99 **GF**

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

WILDBERRY MARGARITA (221 cal) 10.49 **GF**

Avion Silver Tequila | Wildberry Purée | Triple Sec | Lime Juice | Simple Syrup | Fresh Lime Garnish

specialty spirits

GLENFIDDICH SCOTCH 18 YEAR (70 cal) 13.99

GLENLIVET SCOTCH 12 YEAR (70 cal) 11.99

GLENMORANGIE SCOTCH 10 YEAR
(70 cal) 10.99

JOHNNIE WALKER SCOTCH BLACK
(70 cal) 11.49

KNOB CREEK BOURBON (90 cal) 8.50

LAPHROAIG SCOTCH 10 YEAR (76 cal) 10.99

MAKER'S MARK BOURBON (80 cal) 9.00

OBAN SCOTCH 14 YEAR (76 cal) 13.99

**Calories are for 1oz pours.*

classic tmp cocktails



Love Martini

LOVE MARTINI (188 cal) 11.99 **GF**
Malibu Rum | Peach Schnapps |
Cranberry Juice | Fresh Strawberries

YIN & YANG MARTINI
(361 cal) 12.49 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 11.99 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 11.99 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 7.49 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 7.49 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

BLACKBERRY SAGE LEMONADE (275 cal) 7.49 **GF**
Lemonade | Blackberry | Sage

STRAWBERRY BASIL LEMONADE
(227 cal) 7.49 **GF**
Strawberry Purée | Muddled Lemon | Fresh Basil |
Lemonade

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 102 - 124 cal | 8oz 163 - 199 cal | bottle 518 - 630 cal
white: 5oz 96 - 123 cal | 8oz 154 - 196 cal | bottle 488 - 622 cal

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	16	24	69
Luccio, Moscato d'Asti, ITA	9	12	33
LaMarca, Prosecco, ITA	14	20	59
Maschio, Prosecco, Brut, Treviso, ITA	10	15	44
Michelle, Brut, WA			39
Gloria Ferrer, Brut, Sonoma, CA			69
Moët & Chandon, Brut, "Impérial", Champagne, FRA			169

SWEET WHITE + BLUSH

Villa Pozzi, Moscato, Terre Siciliane, ITA	8	11	33
Beringer, White Zinfandel, CA	7	10	29
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	10	14	39
Kung Fu Girl, Riesling, Dry, WA	9	14	39
Conundrum, White, CA			79

CHARDONNAY

Luna di Luna, Pinot Grigio/Chardonnay, Venezia, ITA			34
KJ, Chardonnay, "Vintner's Reserve", CA	9	14	39
DarkHorse, Chardonnay, CA	7	10	29
Souverain, Chardonnay, CA	9	14	39
Cakebread, Chardonnay, Napa, CA			99

OTHER WHITES + ROSÉ

Ecco Domani, Pinot Grigio, Venezia, ITA	7	10	29
Maso Canali, Pinot Grigio, Trentino, ITA	9	14	39
Mezzacorona, Pinot Grigio, Trentino, ITA	8	11	31
Matua, Sauvignon Blanc, Marlborough, NZL	8	11	33
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			54
10 Span, Pinot Gris, Monterey, CA	7	10	29
Veramonte, Sauvignon Blanc, Casablanca, CHL	9	12	36
Starborough, Sauvignon Blanc, Marlborough, NZL	9	13	36

red: 5oz 118 - 132 cal | 8oz 189 - 211 cal | bottle 600 - 668 cal

OTHER WHITES + ROSÉ (Cont)

	5oz	8oz	Btl
Ste. Michelle, Rosé, WA	9	14	39
CABERNET SAUVIGNON			
Coppola, Cabernet, "Claret", CA			59
Concannon, Cabernet, Paso Robles, CA	8	12	35
14 Hands, Cabernet, WA	7	10	29
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	9	14	39
Oberon, Cabernet, Napa, CA			69
Silver Oak, Cabernet, Alexander, CA			149

PINOT NOIR + MERLOT

Mirassou, Pinot Noir, CA	7	10	29
Lange, Pinot Noir, Willamette, OR			79
Meiomi, Pinot Noir, CA	10	15	44
The Monterey, Pinot Noir, Monterey, CA	9	14	39
Greystone, Merlot, CA	8	11	32
Decoy by Duckhorn, Merlot, Sonoma, CA	13	19	56
Blackstone, Merlot, Napa, CA	8	12	34

OTHER REDS

Henry Fessy, Fleurie, FRA			49
Louis Latour, Beaujolais-Villages, FRA			39
Ménage à Trois, Red, CA	7	10	29
DaVinci, Chianti, ITA	8	12	34
Banfi, Chianti Classico, ITA			49
Palacio, Rioja, Crianza, "Glorioso", ESP			49
Mazzei, Toscana, "Poggio Badiola", ITA	8	12	34
Zen of Zin, Zinfandel, CA	7	10	29
Portillo, Malbec, Uco, ARG	7	10	29
HandCraft, Petite Sirah, CA			42
Greg Norman, Shiraz, Limestone Coast, AUS	9	14	39
19 Crimes, Red, SE AUS	8	11	32

sangria

SUNSHINE SANGRIA (212 cal) 11.99 **GF**

Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice

TMP'S GRAND SANGRIA

(209 cal) 12.99 **GF**
14 Hands Cabernet | Skyy
Blood Orange Vodka |
Cointreau | Fresh
Juices | Cinnamon



wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 29.00 **GF**

Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

BEDFORD FLIGHT (277 cal) 29.00 **GF**

Cheese Fondue | Ecco Domani, Pinot Grigio
Salad | Villa Pozzi, Moscato
Entrée Fondue | J. Lohr, Cabernet, "Seven
Oaks"
Chocolate Fondue | Ménage à Trois, Red

