

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) 11.95 GF

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

AUTHENTIC MAI TAI (254 cal) 12.95 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 12.95 GF

Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

THE MELTING POT MULE

(235 cal) 12.95 GF

Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 13.95

OLD FASHIONED:

CLASSIC (175 cal) 11.95 GF

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

MODERN (195 cal) 12.95 GF

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

craft & other beer

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) 7.00

Blue Moon (USA) (168 cal) 7.00

Bud, Light (USA) (110 cal) 7.00

Corona (Mexico) (148 cal) 8.00

Guinness, Stout (Ireland) 11.2oz (117 cal) 8.00

O'doul's, N/A, Amber (St. Louis, MO) (90 cal) 7.00

Omission, Pale Ale (Portland, OR) (175 cal) 8.00

Sam Adams (USA) (175 cal) 7.00

Stella Artois (Belgium) (154 cal) 8.00



drink local

Elysian, Space Dust, IPA (Seattle, WA) (241 cal) 9.00

Georgetown, Manny's, Pale Ale (Seattle, WA) 15.5gal (208 cal) 9.00

Ask your server about our rotating craft beer selections.

local favorites

CHERRYLICIOUS LEMONADE (199 cal) 11.95 GF

Grey Goose Cherry Noir Vodka | Cranberry Juice Blend | Fresh Lemon Juice | Simple Syrup | Sprite

CLASSIC RYE MANHATTAN (185 cal) 13.95 GF

Bulleit Rye Whiskey | Sweet Vermouth | Bitters

EIFFEL TOWER (227 cal) 13.95 GF

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

FRENCH 75 MARTINI (197 cal) 11.95 GF

Bombay Sapphire Gin | Fresh Lemon Juice | Simple Syrup | Prosecco

HANDCRAFTED MOJITO (255 cal) 12.95 GF

Bacardi Rum | Muddled Fresh Mint | Lime | Sugar | Sprite

POMEGRANATE COSMO (243 cal) 11.95 GF

SKYY Citrus Vodka | Pama Pomegranate Liqueur | Cranberry Juice | Pomegranate Syrup | Fresh Lime

TENNESSEE TEA (226 cal) 10.95 GF

Jack Daniel's Whiskey | Triple Sec | Sweet & Sour | Cola

WHITE PEACH COSMO (248 cal) 11.95 GF

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

specialty spirits

BASIL HAYDEN'S BOURBON (70 cal) 13.00

KNOB CREEK BOURBON (90 cal) 13.00 9 year

BULLEIT WHISKEY RYE (80 cal) 13.00

MAKER'S MARK BOURBON 46 (84 cal) 13.00

**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) 12.95 **GF**
Malibu Rum | Peach Schnapps |
Cranberry Juice | Fresh Strawberries

YIN & YANG MARTINI
(361 cal) 13.95 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Shavings

LEMON BERRY MOJITO
(157 cal) 11.95 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 12.95 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 5.95 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 5.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

BLACKBERRY SAGE LEMONADE (275 cal) 5.95 **GF**
Lemonade | Blackberry | Sage

SPARKLING ASHLEY (173 cal) 5.95 **GF**
Fresh Lime Juice | Muddled Mint Leaves | White
Peach Syrup | Club Soda | Sprite

wine

sparkling: 5oz 108 - 123 cal | 8oz 173 - 196 cal | bottle 138 - 668 cal
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 615 cal

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			58
Luccio, Moscato d'Asti, ITA	10	12	39
LaMarca, Prosecco, ITA, 187ml			12
Michelle, Brut, WA	8	11	35

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA	8	11	35
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	12	15	54
Kung Fu Girl, Riesling, Dry, WA	8	11	38

CHARDONNAY

Kim Crawford, Chardonnay, NZL	11	13	46
KJ, Chardonnay, "Vintner's Reserve", CA	9	12	42
Souverain, Chardonnay, CA	8	11	35

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA	11	13	42
Mezzacorona, Pinot Grigio, Dolomiti, ITA	8	11	38
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	9	12	39
Starborough, Sauvignon Blanc, Marlborough, NZL	8	11	39
Martedi, Viognier, "Tuesday Cellars", Yakima, WA	8	11	38
Wautoma Springs, Rosé, WA	11	14	44
Ste. Michelle, Rosé, WA	9	12	39

CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA			59
Raymond, Cabernet, "R Collection", CA			36
Concannon, Cabernet, Paso Robles, CA	9	12	39

red: 5oz 118 - 139 cal | 8oz 189 - 222 cal | bottle 600 - 705 cal

CABERNET SAUVIGNON (Cont)

	5oz	8oz	Btl
14 Hands, Cabernet, WA	8	11	35
Michael David, Cabernet, "Freakshow", Lodi, CA	13	17	58
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	12	15	48

PINOT NOIR + MERLOT

King Estate, Pinot Noir, Willamette, OR			65
Rex Hill, Pinot Noir, Willamette, OR			65
Meiomi, Pinot Noir, CA	11	14	46
The Monterey, Pinot Noir, Monterey, CA	10	13	39
Greystone, Merlot, CA	8	11	35
Seven Falls, Merlot, Stainless Steel Fermentation, "Stonetree", Wahluke Slope, WA			34
Decoy by Duckhorn, Merlot, Sonoma, CA	12	15	46

OTHER REDS

NxNW, Red, WA			38
Novelty Hill, Syrah, WA			42
Wilridge, Tempranillo, Yakima, WA	12	15	49
Mazzei, Toscana, "Poggio Badiola", ITA	10	14	42
Zen of Zin, Zinfandel, CA	9	12	38
Michael David, Syrah, "6th Sense", Lodi, CA	12	15	49
Portillo, Malbec, Uco, ARG	11	14	42
NHV, "Two Dancers", Yakima, WA	12	15	49
Dussek, Syrah, Rattlesnake Hills, WA	12	15	58
DeLille, "D2", WA	17	22	68
Dussek, Malbec, WA	12	15	56
19 Crimes, Red, SE AUS	11	14	42

sangria

SUNSHINE SANGRIA (212 cal) 12.95 **GF**

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

TMP'S GRAND SANGRIA

(209 cal) 12.95 **GF**
14 Hands Cabernet | Skyy
Blood Orange Vodka |
Cointreau | Fresh
Juices | Cinnamon

wine flights

four 3oz pours

CLASSIC FLIGHT (283 cal) 20.00 **GF**

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

BELLEVUE FLIGHT (293 cal) 24.00 **GF**

Cheese | Martedi, Viognier, "Tuesday Cellars"
Salad | Bergevin Lane, Sauvignon Blanc, "Linen"
Entrée | DeLille, "D2"
Chocolate | Acrobat, Pinot Noir



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.

A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.

B.66 04.19