

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) 9.99 **GF**

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

AUTHENTIC MAI TAI (254 cal) 12.99 **GF**

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 9.99 **GF**

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

THE MELTING POT MULE

(235 cal) 9.99 **GF**

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

Melting Pot Mule Mug 12.00

OLD FASHIONED:

CLASSIC (175 cal) 9.49 **GF**

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

MODERN (195 cal) 10.99 **GF**

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



The Melting Pot
a Southern 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

Amstel, Light (Holland) (95 cal) 4.95

Blue Moon (USA) (168 cal) 4.95

Bud, Light (USA) (110 cal) 4.25

Budweiser (USA) (145 cal) 4.25

Cigar City, Jai Alai, IPA (Tampa, FL) (245 cal) 5.95

Coors, Light (USA) (102 cal) 4.25

Corona (Mexico) (148 cal) 4.95

Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal) 5.95

Founders, Porter (Grand Rapids, MI) 750ml (435 cal) 6.95

Heineken (Holland) (166 cal) 4.95

Heineken, 0.0, N/A, Lager (Holland) 330ml (69 cal) 4.95

Inlet, Monk in the Trunk, Amber (Greenville, SC) (181 cal) 5.95 **Organic**

Left Hand, Nitro, Milk Stout (Longmont, CO) (206 cal) 6.50

Magic Hat, #9, Pale Ale (S. Burlington, VT) (167 cal) 5.95

Michelob Ultra (USA) (95 cal) 4.25

Orval, Ale (Belgium) 11.2oz (222 cal) 9.95 **Trappist**

Redbridge, Sorghum, Lager (USA) (133 cal) 4.95 **GF**

Sam Adams (USA) (175 cal) 4.95

Samuel Smith, Cider (Tadcaster, England) (153 cal) 7.95 **Organic**

Stella Artois (Belgium) (154 cal) 4.95

Yuengling, Lager (Pottsville, PA) (140 cal) 4.25

drink local

Funky Buddha, Floridian, Hefeweizen (Oakland Park, FL) (167 cal) 5.95

Funky Buddha, Hop Gun, IPA (Oakland Park, FL) (209 cal) 5.95



local favorites

APPLE MARTINI (184 cal) 9.99 **GF**

Vodka | Sour Apple Schnapps | Sweet & Sour

BLACKBERRY MARGARITA (313 cal) 9.49 **GF**

1800 Reposado Tequila | Blackberries | Fresh Lime

BLUEBERRY LEMON DROP MARTINI

(170 cal) 10.99 **GF**

Van Gogh Acai Blueberry Vodka | Limoncello Italian Lemon Liqueur | Sugar Rim

CUCUMBER MARTINI (146 cal) 9.99 **GF**

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

DEEP SOUTH TEA (224 cal) 9.49 **GF**

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

DIRTY DEED MARTINI (190 cal) 11.99 **GF**

Ketel One Vodka | Olive Juice | Gorgonzola-Stuffed Olives

LYCHEE MARTINI (241 cal) 11.99 **GF**

Grey Goose | Soho Lychee Liqueur

RASPBERRY MARTINI (218 cal) 9.99 **GF**

Stoli Razberi Vodka | Chambord Black Raspberry Liqueur

SAILOR'S PUNCH (246 cal) 8.99 **GF**

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

TIPSY TURTLE (281 cal) 11.99 **GF**

151, Myers's Dark, Captain Morgan Spiced and Malibu Rums | Banana Liqueur | Orange and Pineapple Juices | Grenadine

WHITE PEACH COSMO (248 cal) 9.99 **GF**

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

specialty spirits

FOUR ROSES BOURBON SMALL BATCH

(80 cal) 10.49

GLENFIDDICH SCOTCH 15 YEAR (70 cal) 24.99

GLENMORANGIE SCOTCH 10 YEAR

(70 cal) 12.99

OBAN SCOTCH 14 YEAR (76 cal) 15.99

WOODFORD RESERVE BOURBON (73 cal) 11.49

BELUGA VODKA NOBLE EXPORT (70 cal) 9.99

CASA DRAGONES BLANCO TEQUILA

(70 cal) 15.99

DON PANCHO RUM ORIGENES 8 YEAR

(70 cal) 10.99

MAGELLAN BLUE GIN (78 cal) 10.99

PURITY VODKA (70 cal) 9.99

RIAZUL TEQUILA REPOSADO (70 cal) 12.99

ZYR VODKA (70 cal) 10.99

*Calories are for 1oz pours.

classic tmp cocktails



Love Martini

LOVE MARTINI (188 cal) 9.99 **GF**
Malibu Rum | Peach Schnapps | Cranberry Juice | Fresh Strawberries

YIN & YANG MARTINI
(361 cal) 10.99 **GF**
Godiva White Chocolate Liqueur | Svedka Vanil Vodka | Ice Cream | Chocolate Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 9.49 **GF**
Bacardi Limon | Wildberry Purée | Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 10.99 **GF**
Jameson Irish Whiskey | White Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

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

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

MOJITO (110 cal) 4.95
Muddled Mint | Lime Juice | Simple Syrup | Club Soda

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

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. An 18% gratuity will be added for parties of 8 or more.

B.10 11.19

wine

sparkling: 5oz 109 - 123 cal | 8oz 166 - 199 cal | bottle 131 - 622 cal
white: 5oz 109 - 133 cal | 8oz 175 - 213 cal | bottle 555 - 675 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml	12		45
Luccio, Moscato d'Asti, ITA	7	10	29
Martini & Rossi, Asti Spumante, ITA, 187ml	9		32
LaMarca, Prosecco, ITA, 187ml			12
Zonin, Brut, Prosecco, ITA	7	11	33
Michelle, Brut, WA			33
Freixenet, Brut, "Cordon Negro", Cava, ESP, 187ml	9		30
Perrier-Jouët, Brut, "Grand Brut", Champagne, FRA	19	29	87

	5oz	8oz	Btl
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	5	8	22
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8	12	35
Fetzer, Gewürztraminer, Monterey, CA	7	11	33
Kung Fu Girl, Riesling, Dry, WA	7	11	33

	5oz	8oz	Btl
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	8	12	35
Souverain, Chardonnay, CA	7	11	33
Ferrari-Carano, Chardonnay, Sonoma, CA	10	15	45
Cakebread, Chardonnay, Napa, CA			79
Stags' Leap, Chardonnay, Napa, CA			58
Sonoma Cutrer, Chardonnay, "The Cutrer", Russian River, CA			50

	5oz	8oz	Btl
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	9	14	42
Mezzacorona, Pinot Grigio, Trentino, ITA	7	11	33
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			35
Starborough, Sauvignon Blanc, Marlborough, NZL	8	12	35
Ferrari-Carano, Fumé Blanc, Sonoma, CA			29
Ste. Michelle, Rosé, WA	8	12	35

	5oz	8oz	Btl
CABERNET SAUVIGNON			
Josh, Cabernet, "Reserve", North Coast, CA			39
Concannon, Cabernet, Paso Robles, CA	7	11	33
Bonanza, Cabernet, "Lot 1", CA	10	15	45
Quilt, Cabernet, Napa, CA	14	21	59
Groth, Cabernet, Oakville, CA			89
Caymus, Cabernet, Napa, CA, 1L	19	29	112

	5oz	8oz	Btl
PINOT NOIR + MERLOT			
Argyle, Pinot Noir, Willamette, OR			52
Meiomi, Pinot Noir, CA			42
Böen, Pinot Noir, Russian River, CA	10	15	45
The Monterey, Pinot Noir, Monterey, CA	7	11	33
Greystone, Merlot, CA	7	11	33
Decoy by Duckhorn, Merlot, Sonoma, CA	10	15	45

	5oz	8oz	Btl
OTHER REDS			
Banfi, Chianti, ITA	7	11	33
Penfolds, Shiraz/Cabernet, "Rawson's", SE AUS	7	10	29
Masi, Veronese, "Campofiorin", ITA			39
Mazzei, Toscana, "Poggio Badiola", ITA			35
Greysac, Médoc, FRA			50
Marqués de Cáceres, Rioja, Reserva, ESP			45
Conundrum, Red, CA, 1L	9	14	49
Zen of Zin, Zinfandel, CA			35
Portillo, Malbec, Uco, ARG	7	11	33
Camigliano, Brunello di Montalcino, ITA			89
Michael David, Cabernet Franc, "Inkblot", Lodi, CA			63
19 Crimes, Red, SE AUS	8	12	35
Caymus, Red, "Schooner"	16	26	75
The Prisoner, Napa, CA			74
Michael David, Petite Sirah, "Earthquake", Lodi, CA			44

sangria

SUNSHINE SANGRIA (212 cal) 8.99 **GF**
Malibu Coconut Rum | Chambord Raspberry Liqueur | Luccio Sparkling Moscato | Muddled Strawberries | Orange and Lemon Juice

TMP'S GRAND SANGRIA
(209 cal) 10.99 **GF**
14 Hands Cabernet | Skyy Blood Orange Vodka | Cointreau | Fresh Juices | Cinnamon



wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 17.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio Salad | Kung Fu Girl, Riesling Entrée Fondue | The Monterey, Pinot Noir Chocolate Fondue | Decoy by Duckhorn, Merlot

BOCA RATON FLIGHT (295 cal) 27.00 **GF**
Cheese Fondue | Schmitt Söhne, Spätlese, "P. M." Salad | Ferrari-Carano, Chardonnay Entrée Fondue | Böen, Pinot Noir Chocolate Fondue | Caymus, Red, "Schooner"

