

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

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

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) 5.25 **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 (70 cal) 24.99 **15 year**

GLENMORANGIE SCOTCH (70 cal) 12.99 **10 year**

OBAN SCOTCH (76 cal) 14.99 **14 year**

WOODFORD RESERVE BOURBON (73 cal) 11.49

BELUGA VODKA NOBLE EXPORT (70 cal) 10.99

CASA DRAGONES TEQUILA BLANCO (70 cal) 14.99

DON PANCHO RUM ORIGENES (70 cal) 9.99 **8 year**

MAGELLAN GIN BLUE (78 cal) 9.99

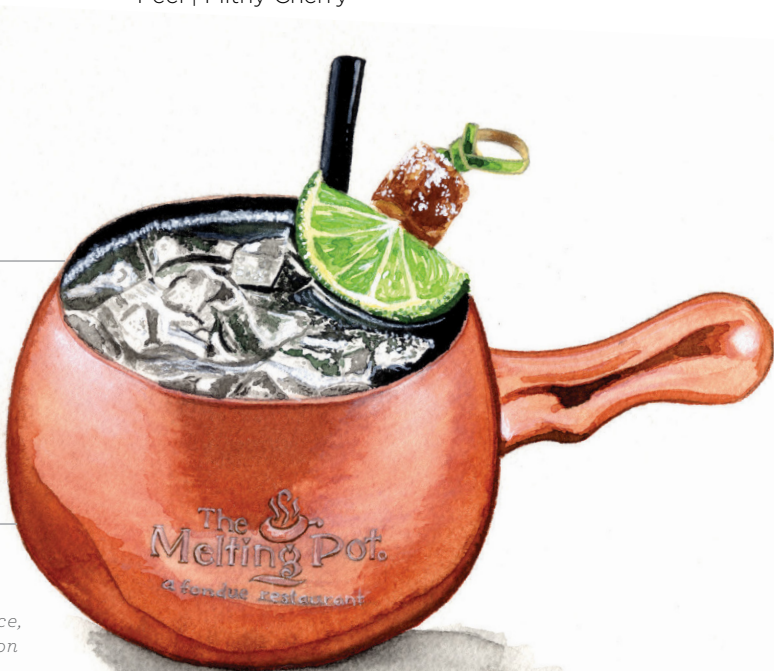
PURITY VODKA (70 cal) 10.99

RIAZUL TEQUILA REPOSADO (70 cal) 11.99

ZYR VODKA (70 cal) 9.99

**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) 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 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

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

wine

sparkling: 5oz 109 - 123 cal | 8oz 166 - 211 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
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
CHARDONNAY			
KJ, Chardonnay, “Vintner’s Reserve”, CA	8	12	35
Souverain, Chardonnay, CA	7	11	33
Ferrari-Carano, Chardonnay, Sonoma, CA	10	15	45
Stags’ Leap, Chardonnay, Napa, CA			58
Sonoma Cutrer, Chardonnay, “The Cutrer”, Russian River, CA			50
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	9	14	42
Mezzacorona, Pinot Grigio, Dolomiti, ITA	7	11	33
Rodney Strong, Sauvignon Blanc, “Charlotte’s Home”, N. Sonoma, CA			35
Starborough, Sauvignon Blanc, Marlborough, NZL	8	12	35
Kim Crawford, Sauvignon Blanc, Marlborough, NZL	9	14	41
Ferrari-Carano, Fumé Blanc, Sonoma, CA			29
Ste. Michelle, Rosé, WA	8	12	35

red: 5oz 120 - 135 cal | 8oz 192 - 215 cal | bottle 600 - 705 cal

	5oz	8oz	Btl
CABERNET SAUVIGNON			
Concannon, Cabernet, Paso Robles, CA	7	11	33
B.R. Cohn, Cabernet, “Silver Label”, North Coast, CA	10	15	45
Quilt, Cabernet, Napa, CA	14	22	62
Faust, Cabernet, Napa, CA			89
J. Lohr, Cabernet, “Seven Oaks”, Paso Robles, CA			35
Groth, Cabernet, Oakville, CA			99
PINOT NOIR + MERLOT			
Argyle, Pinot Noir, Willamette, OR			50
Meiomi, Pinot Noir, 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
Franciscan, Merlot, Napa, CA			39
OTHER REDS			
Banfi, Chianti, ITA	7	11	33
Penfolds, Shiraz/Cabernet, “Rawson’s”, SE AUS	7	10	29
Mazzei, Toscana, “Poggio Badiola”, ITA			30
Greysac, Médoc, FRA			50
Marqués de Cáceres, Rioja, Reserva, ESP			45
Conundrum, Red, CA	9	14	42
Portillo, Malbec, Uco, ARG	7	11	33
Camigliano, Brunello di Montalcino, ITA			89
The Prisoner, Napa, CA			74
Michael David, Cabernet Franc, “Inkblot”, Lodi, CA			63
19 Crimes, Red, SE AUS	8	12	35
Caymus, Red, “Schooner”	16	26	75
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 (283 cal) 17.00 **GF**
Cheese | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée | The Monterey, Pinot Noir
Chocolate | Decoy by Duckhorn, Merlot

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

