

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) 8.95 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 11.00

OLD FASHIONED:

CLASSIC (175 cal) 8.95 GF

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

MODERN (195 cal) 9.95 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

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) 5.50

Big Sky Brewing Co., Moose Drool, Brown Ale (Missoula, MT) (174 cal) 5.50

Blue Moon (USA) (222 cal) 5.50*

Bud, Light (USA) (110 cal) 4.50

Coors, Light (USA) (102 cal) 4.50

Miller, High Life (USA) (141 cal) 4.50

Miller Lite (USA) (96 cal) 4.50

Sam Adams (USA) (175 cal) 5.50

Stella Artois (Belgium) (154 cal) 5.50

Surly, Furious, IPA (Brooklyn Center, MN) (279 cal) 6.50*

White Claw, Hard Seltzer (IL) 4.50



drink local

Ale Asylum, Hopalicious, APA (Madison, WI) (218 cal) 6.50*

Biloba, Belgian, Golden Ale (Brookfield, WI) (336 cal) 6.50*

Goose Island, Urban 312, Wheat (Chicago, IL) (218 cal) 5.50*

Lakefront, Riverwest Stein, Amber Lager (Milwaukee, WI) (208 cal) 5.50*

Lakefront, IPA (Milwaukee, WI) (216 cal) 5.50

MKE, Hop Freak, DIPA (Milwaukee, WI) 16oz (435 cal) 6.50

MKE, Seasonal (Milwaukee, WI) 5.50*

MKE, Seasonal, Stout (Milwaukee, WI) 5.00

New Glarus, Spotted Cow, Farmhouse Ale (New Glarus, WI) (222 cal) 5.50*

Ask your server about our rotating craft beer selections.

*Draft

local favorites

BLACKBERRY SAGE LEMONADE WITH

BACARDI (371 cal) 8.95 GF

Bacardi Limon | Lemonade | Blackberry | Sage

BOMB POP (250 cal) 8.95 GF

Stoli Razberi | Southern Comfort | Chambord | Margarita Mix | Blue Curaçao

CLASSIC RYE MANHATTAN (185 cal) 8.95 GF

Bulleit Rye Whiskey | Sweet Vermouth | Bitters

FLIRTINI (152 cal) 8.95 GF

Stoli Razberi Vodka | Cranberry | Pineapple Juice | Champagne

JACKBERRY SMASH (242 cal) 8.95 GF

Jack Daniel's Tennessee Whiskey | Blackberries | Sweet & Sour | Cranberry Juice | Sprite

POMEGRANATE COSMO (243 cal) 8.95 GF

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

RASPBERRY LEMONDROP MARTINI (206 cal) 8.95 GF

Pinnacle Whipped Vodka | Pinnacle Citrus Vodka | Pinnacle Raspberry Vodka | Sweet & Sour | Raspberry Syrup | Lemon Twist Garnish | Sugar Rim

SALTED CARAMEL MOCHATINI (351 cal) 9.95 GF

Patrón XO Cafe Dark Cocoa | Salted Caramel Syrup | Baileys | Half & Half

STRAWBERRY BLONDE MARTINI (252 cal) 8.95 GF

All-Natural Smirnoff Strawberry Vodka | Sparkling Wine | Pineapple Juice | Strawberry Purée

TIPSY TURTLE (281 cal) 9.95 GF

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

WHITE PEACH COSMO (248 cal) 8.95 GF

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

specialty spirits

BULLEIT ONSITE CHARRED OAK BARREL AGED (80 cal) 9.45

BULLEIT BOURBON (80 cal) 8.95

CROWN ROYAL WHISKY (70 cal) 8.95

MAKER'S MARK BOURBON (80 cal) 8.95

WOODFORD RESERVE BOURBON (73 cal) 9.95

WOODFORD RESERVE RYE WHISKEY (80 cal) 9.95

COPPER & KING'S BRANDY ONSITE AGED (86 cal) 9.45

GREY GOOSE VODKA (70 cal) 9.00

HENDRICK'S GIN (73 cal) 8.50

KETEL ONE VODKA (70 cal) 8.00

PATRÓN SILVER TEQUILA (70 cal) 9.00

TITO'S VODKA (70 cal) 8.00

*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) 8.95 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 8.95 **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) 6.95 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 6.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

PRINCESS ELIXIR (228 cal) 5.95 **GF**
Pineapple Juice | Strawberry Purée | Lemonade |
Whipped Cream and Sprinkles Garnish

BLACKBERRY SAGE LEMONADE (275 cal) 5.59 **GF**
Lemonade | Blackberry | Sage

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 123 - 155 cal | 8oz 196 - 248 cal | bottle 138 - 788 cal
white: 5oz 99 - 121 cal | 8oz 159 - 194 cal | bottle 502 - 660 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml			10
Cupcake, Moscato d'Asti, ITA	7 10		24
Luccio, Moscato d'Asti, ITA	7 9		21
LaMarca, Prosecco, ITA, 187ml			11
Michelle, Brut, WA			22
Moët & Chandon, Champagne, "Impérial", FRA			69
Perrier-Jouët, Brut, "Grand Brut", Champagne, FRA			79
SWEET WHITE + BLUSH			
Cavit, Moscato, Pavia, ITA			19
Mezzacorona, Moscato, Dolomiti, ITA	6 8		19
Beringer, White Zinfandel, CA	6 8		19
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU			27
Von Stiehl, Riesling, WI			22
Forestville, Riesling, CA	6 8		19
Kung Fu Girl, Riesling, Dry, WA	7 10		24
CHARDONNAY			
Foxhollow, Chardonnay, Napa, CA	6 8		19
KJ, Chardonnay, "Vintner's Reserve", CA	8 10		25
Viña Cobos, Chardonnay, "Felino", Mendoza, ARG			35
Souverain, Chardonnay, CA	8 11		26
Sonoma Cutrer, Chardonnay, Sonoma Coast, CA			42
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	9 13		31
Mezzacorona, Pinot Grigio, Trentino, ITA	6 8		19
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			27
St. George, Sauvignon Blanc, "Select Reserve", CA			19
Starborough, Sauvignon Blanc, Marlborough, NZL	8 11		26

red: 5oz 114 - 167 cal | 8oz 182 - 267 cal | bottle 578 - 848 cal

	5oz	8oz	Btl
OTHER WHITES + ROSÉ (Cont)			
Kim Crawford, Sauvignon Blanc, Marlborough, NZL			32
Ste. Michelle, Rosé, WA	8 11		26
CABERNET SAUVIGNON			
Canyon Road, Cabernet, CA	6 8		19
Coppola, Cabernet, "Claret", CA			39
Concannon, Cabernet, Paso Robles, CA	6 8		19
14 Hands, Cabernet, WA	7 9		22
Sketchbook, Cabernet, Mendocino, CA	10 14		33
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	9 12		29
Silver Oak, Cabernet, Alexander, CA			109
Jordan, Cabernet, Alexander, CA			89
Silverado, Cabernet, Napa, CA			59
PINOT NOIR + MERLOT			
La Crema, Pinot Noir, Monterey, CA			33
Old Vine Estates, Pinot Noir, CA	6 8		19
Meiomi, Pinot Noir, CA	8 12		29
DeLoach, Pinot Noir, CA			25
Concha y Toro, Merlot, "Frontera", Central, CHL	6 8		19
The Monterey, Pinot Noir, Monterey, CA	7 10		24
Greystone, Merlot, CA	9 12		29
Decoy by Duckhorn, Merlot, Sonoma, CA	9 12		30
OTHER REDS			
Beringer, Red Moscato, ARG	6 8		19
Ménage à Trois, Red, "Silk", CA			24
Paringa, Shiraz, S. AUS			25
Mazzei, Toscana, "Poggio Badiola", ITA			26
Zen of Zin, Zinfandel, CA			24
Portillo, Malbec, Uco, ARG	6 8		19
19 Crimes, Red, SE AUS	7 10		23
Opus One, Napa, CA			259

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 (284 cal) 14.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

BROOKFIELD FLIGHT (285 cal) 14.00 **GF**
Cheese Fondue | Starborough, Sauvignon Blanc
Salad | Forestville, Riesling
Entrée Fondue | Meiomi, Pinot Noir
Chocolate Fondue | Luccio, Moscato d'Asti

