

craft & other beers

Bell's, Seasonal (Comstock, MI) 5.00

Bud, Light (USA) (110 cal) 4.00

Corona (Mexico) (148 cal) 4.50

Guinness, Stout (Ireland) 11.2oz (117 cal) 4.50

Michelob Ultra (USA) (95 cal) 4.00

Sam Adams (USA) (175 cal) 4.50

Sam Adams, Seasonal (USA) 5.00

Shock Top, White, Wheat (USA) (142 cal) 4.50

Yuengling, Lager (Pottsville, PA) (140 cal) 4.50



drink local

Westbrook, IPA (Mt. Pleasant, SC) (160 cal) 5.50

Westbrook, Seasonal (Mt. Pleasant, SC) 5.50

RJ Rocker's, Seasonal (SC) 5.00

Ask your server about our rotating craft beer selection.

local favorites

ABSOLUT STRESS (161 cal) 8.95 **GF**

Absolut Vodka | Malibu Rum | Amaretto |
Cranberry and Pineapple Juices

BLUE LAGOON (161 cal) 8.95 **GF**

Svedka Vodka | Blue Curaçao | Lemonade

CHOCOLATE FONTINI (406 cal) 8.95 **GF**

Godiva Liqueur | Baileys Irish Cream |
Kahlúa | Cream

KENTUCKY PEACH (186 cal) 8.95 **GF**

Bulleit Bourbon | Peach Purée | Lemon |
Honey

MANGO AGUA FRESCA (199 cal) 8.95 **GF**

Bacardi Limon | Mango | Lime

MELTING POT PUNCH (214 cal) 8.95 **GF**

Captain Morgan Spiced Rum | Pineapple |
Cranberry and Orange Juices | Coke |
Grenadine

SOUTHERN SWING (261 cal) 9.95 **GF**

Jack Daniel's | Peach Schnapps | Strawberry
Purée | Fresh Mint

TIPSY TURTLE (281 cal) 9.95 **GF**

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

TURTLETINI (267 cal) 9.95 **GF**

Baileys Caramel Liqueur | Butterscotch
Schnapps | Godiva Dark Chocolate Liqueur |
Chocolate Syrup and Crushed Pecan Rim

WHITE PEACH COSMO (248 cal) 8.95 **GF**

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

specialty spirits

GLENLIVET 21 YEAR* (76 cal) 35.00

MACALLAN 18 YEAR* (76 cal) 28.00

COURVOISIER VSOP* (67 cal) 16.00

HENNESSY VSOP* (70 cal) 15.00

RÉMY MARTIN XO* (70 cal) 22.00

*Calories are for 1oz pours.

BEVERAGE MENU

spirits • beer • wine

**Best
IN GLASS**



Iconic cocktails crafted in the highest form, made from
carefully-selected, fresh and exceptional ingredients.

OLD FASHIONED:

CLASSIC (175 cal) 8.95 **GF**

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

MODERN (195 cal) 8.95 **GF**

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

NEW HOTEL NACIONAL (177 cal) 10.95 **GF**

Appleton Estate Reserve Rum |
Combiér Abricot Liqueur | Pineapple Juice |
Lime Juice | Nutmeg

FRESHLY-PICKED MARGARITA

(326 cal) 9.95 **GF**

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

TMP'S G&T (209 cal) 8.95 **GF**

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

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 10.00

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

YIN & YANG MARTINI
(361 cal) 10.95 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate 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

sangria

SUNSHINE SANGRIA

Glass (212 cal) 9.95 | Pitcher (809 cal) 34.95 **GF**
Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries |
Orange and Lemon Juice



TMP'S GRAND SANGRIA

Glass (209 cal) 9.95
Pitcher (716 cal) 34.95 **GF**
14 Hands Cabernet |
Skyy Blood Orange Vodka |
Cointreau | Fresh Juices | Cinnamon

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 20% gratuity will be added to parties of 5 or more.

spirit-free

BLACKBERRY LAVENDER SHRUB

(134 cal) 5.95 **GF**
Blackberry and Lavender Syrup | Apple
Cider Vinegar | Lemon Juice | Club Soda

PEACH BERRY LIMEADE (255 cal) 4.95 **GF**
Raspberry | Peach | Lime | Sprite

TEASCAKE (474 cal) 6.95 **GF**
Add Jameson Irish Whiskey (123 cal) 5.00
Half Green Tea, Half Cheesecake, All Delicious.
Green Tea | Honey | Rose Syrup | Lemon |
Sweet Cream Cheese Foam

wine

sparkling: 2oz 44 cal | 5oz 111 - 123 cal | 8oz 190 - 196 cal | bottle 603 - 622 cal
white: 2oz 48 - 51 cal | 5oz 100 - 127 cal | 8oz 160 - 203 cal | bottle 508 - 643 cal

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy			41
Luccio, Moscato D'asti, Italy	9	12	36
LaMarca, Prosecco, Italy			32
Avissi, Prosecco, Veneto, Italy			40
Riondo, Prosecco, Veneto, Italy	8		32
Ste. Michelle, Brut, Columbia Valley, Washington			34

SWEET WHITE + BLUSH

Beringer, Moscato, California	6	8	26
Domino, Moscato, California			26
Beringer, White Zinfandel, California	6	8	26
Schmitt Söhne, Riesling, Spätlese, "P. M.", Mosel, Germany	9	12	36
KJ, Riesling, "Vintner's Reserve", Monterey County, California	7	9	28
Rémy Pannier, Vouvray, France			35

CHARDONNAY

Kim Crawford, Chardonnay, New Zealand			36
Seven Daughters, Chardonnay, California	6	8	26
KJ, Riesling, "Vintner's Reserve", California	9	12	36
DarkHorse, Chardonnay, California			28
Ramey, Chardonnay, Sonoma Coast, California			50

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, Italy	11	14	39
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy	7	9	28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", Northern Sonoma, California	9	12	36
10 Span, Pinot Gris, Monterey County, California			35
Starborough, Sauvignon Blanc, Marlborough, New Zealand	8	10	32
Protea, Chenin Blanc, Western Cape, South Africa			38
Elouan, Rosé, Oregon	8	10	32
J. L. Colombo, Rosé, Méditerranée, "Cape Bleue", France			36

red: 2oz 52 cal | 5oz 122 - 131 cal | 8oz 195 - 210 cal | bottle 617 - 666 cal

OTHER WHITES + ROSÉ (cont)

Ste. Michelle, Rosé, Washington	7	9	28
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	5oz	8oz	Btl
CABERNET SAUVIGNON			
St. Jean, Cabernet, California	7	9	28
14 Hands, Cabernet, Columbia Valley, Washington	8	10	32
Santa Rita, Cabernet, "Reserva", Maipo Valley, Chile			35
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, California			37

PINOT NOIR + MERLOT

Monterey Vineyards, Pinot Noir, Monterey, California	8	10	32
Meiomi, Pinot Noir, California	9	12	38
Greystone, Merlot, California	8	10	32
Böen, Pinot Noir, Russian River Valley, California	9	12	38
Decoy by Duckhorn, Merlot, Sonoma County, California	12	15	49
Red Diamond, Merlot, Washington			32

OTHER REDS

Dreaming Tree, Red, "Crush", California	9	12	36
Ménage à Trois, Red, California	8	10	32
Faustino, Rioja, "VII", Spain			36
Layer Cake, Shiraz, South Australia			40
Diseño, Malbec, "Old Vine", Mendoza, Argentina			32
Rocca delle Macie, Toscana, "Sasyr", Italy			36
Mazzei, Toscana, "Poggio Badiola", Italy			48
Conundrum, Red, California	11	14	39
Zen of Zin, Zinfandel, California	8	10	32
Cashmere, California			38
Portillo, Malbec, Valle de Uco, Argentina	8	10	32
19 Crimes, Red, South Eastern Australia	8	10	32

**Best
IN GLASS**



These wines have been carefully selected to meet our "Best in Glass" criteria. They are all rated 90+ Points and have unique and exceptional attributes which make them Best in Glass.

	2oz	5oz	8oz	Btl
Coppola, Brut Rosé, "Sofia", California Light Effervescence Pleasing Acidity Graceful Berries Creamy Texture	4	10	13	38
Ste. Michelle & Dr. Loosen, Riesling, "Eroica", Washington Renowned Winemaker Duo Ripe Washington Fruit Pleasantly Sweet Enhanced Minerality	5	11	14	36
Rodney Strong, Chardonnay, Chalk Hill, California Chalk Hill AVA Volcanic Ash Soil Crisp Acidity Creamy Texture Mineral Notes	6	12	15	45
Arrowood, Cabernet, Sonoma County, California A History Steeped in Cabernet Concentrated Fruit Plush Texture Fine Tannins	7	14	17	54
Michael David, Petite Sirah, "Petite Petit", California Petite Syrah Petite Verdot Dense, Dark Fruit French Oak	4	9	12	36

wine flights

four 3oz pours

CLASSIC FLIGHT

(283 cal) 14.00 **GF**
Cheese | Mezzacorona, Pinot Grigio
Salad | Ste. Michelle, Rosé
Entrée | Meiomi, Pinot Noir
Chocolate | Decoy by Duckhorn, Merlot

COLUMBIA FLIGHT

(313 cal) 14.00 **GF**
Cheese | KJ, Riesling, "Vintner's Reserve"
Salad | Seven Daughters, Chardonnay
Entrée | Zen of Zin, Zinfandel
Chocolate | 19 Crimes, Red

