

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) 8.99 GF

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

AUTHENTIC MAI TAI (254 cal) 10.99 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 11.99 GF

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

THE MELTING POT MULE

(235 cal) 10.99 GF

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

Melting Pot Mule Mug 14.99

OLD FASHIONED:

CLASSIC (175 cal) 8.99 GF

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

MODERN (195 cal) 11.99 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) 5.75

Bud, Light (USA) (110 cal) 4.50

Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal) 5.75

Dos Equis, Lager (Monterrey, Mexico) (131 cal) 5.25

Lagunitas, Little Sumpin', Ale (USA) (234 cal) 5.75

Left Hand, Nitro, Milk Stout (Longmont, CO) (206 cal) 5.75

Miller, Genuine Draft (USA) (143 cal) 4.50

Miller Lite (USA) (96 cal) 4.50

Sam Adams (USA) (175 cal) 5.25

Sam Adams, Seasonal (USA) 5.25

Stella Artois (Belgium) (154 cal) 5.75



drink local

Alter Brewing Company, Seasonal (Downers Grove, IL) 5.75

Brickstone, Seasonal (Bourbonnais, IL) 5.75

Noon Whistle, Seasonal (Lombard, IL) 5.75

Revolution, Seasonal (Chicago, IL) 5.75

Solemn Oath, Seasonal (Naperville, IL) 5.75

Two Brothers, Ebel's Weiss, Hefeweizen (Warrenville, IL) (160 cal) 5.75

Ask your server about our rotating craft beer selections.

local favorites

ALABAMA '33 (133 cal) 9.99 GF

Clyde May's Alabama-Style Whiskey | Apple Juice | Ginger Beer | Fresh Orange | Spices

BOURBON WILDBERRY BRAMBLE

(282 cal) 9.99 GF

Maker's Mark Bourbon | Blackberries | Raspberry and Strawberry Purées

DEEP SOUTH TEA (224 cal) 8.99 GF

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

MELTING POT PUNCH (214 cal) 8.99 GF

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

THIN MINT MARTINI (253 cal) 9.99 GF

Stoli Vanil Vodka | Godiva Chocolate Liqueur | Crème de Menthe | Vanilla Ice Cream

WHITE GUMMY BEAR MARTINI

(164 cal) 9.99 GF

Stoli Razberi Vodka | Peach Schnapps | Fresh Lemon Juice | Sprite | Gummy Bears

WHITE PEACH COSMO (248 cal) 9.99 GF

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

specialty spirits

CLYDE MAY'S ALABAMA STYLE WHISKEY

SPECIAL RESERVE (100 cal) 9.50

KNOB CREEK RYE WHISKEY (90 cal) 11.50

MACALLAN SCOTCH 12 YEAR (76 cal) 11.00

MACALLAN SCOTCH SHERRY OAK 18 YEAR

(76 cal) 16.00

OBAN SCOTCH 14 YEAR (76 cal) 15.00

**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) 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) 8.99 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 9.99 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 4.99 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 4.99 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

PEACH BERRY LIMEADE (255 cal) 4.99 **GF**
Raspberry | Peach | Lime | Sprite

STRAWBERRY CITRUS SLUSH (254 cal) 4.99 **GF**
Strawberry Purée | Lemonade

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 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 630 cal
white: 5oz 109 - 127 cal | 8oz 175 - 203 cal | bottle 555 - 645 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			36
Luccio, Moscato d'Asti, ITA	7	10	30
LaMarca, Prosecco, ITA, 187ml			10
Michelle, Brut, WA			32

	6	9	26
SWEET WHITE + BLUSH			
Domino, Moscato, CA	6	9	26
Beringer, White Zinfandel, CA	6	9	26
New Age, White, San Rafael, ARG	8	11	34
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8	11	34
Villa Wolf, Gewürztraminer, Pfalz, DEU			34
Kung Fu Girl, Riesling, Dry, WA	8	11	34
Conundrum, White, CA			38

	9	12	38
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	9	12	38
DarkHorse, Chardonnay, CA			30
Souverain, Chardonnay, CA	7	10	30

	10	13	42
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	10	13	42
Mezzacorona, Pinot Grigio, Trentino, ITA	7	10	30
Matua, Sauvignon Blanc, Marlborough, NZL	8	11	34
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			36
Starborough, Sauvignon Blanc, Marlborough, NZL	8	11	34
Ste. Michelle, Rosé, WA	8	11	34

	5oz	8oz	Btl
CABERNET SAUVIGNON			
Coppola, Cabernet, "Claret", CA			36
Concannon, Cabernet, Paso Robles, CA	9	12	38
14 Hands, Cabernet, WA	7	10	30
Silver Palm, Cabernet, North Coast, CA			42
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			42

	11	14	46
PINOT NOIR + MERLOT			
La Crema, Pinot Noir, Sonoma Coast, CA			42
Meiomi, Pinot Noir, CA	11	14	46
The Monterey, Pinot Noir, Monterey, CA	8	11	34
Greystone, Merlot, CA	8	11	34
Decoy by Duckhorn, Merlot, Sonoma, CA	11	14	46
Red Diamond, Merlot, WA			38

	10	13	42
OTHER REDS			
Dreaming Tree, Red, "Crush", CA	10	13	42
McWilliam's, Shiraz, "Hanwood Estate", SE AUS			32
Campo Viejo, Rioja, Reserva, ESP			38
Alamos, Malbec, Mendoza, ARG			34
Mazzei, Toscana, "Poggio Badiola", ITA			34
Zen of Zin, Zinfandel, CA	8	11	34
Portillo, Malbec, Uco, ARG	7	10	30
If You See Kay, Paso Robles, CA			36
Ghost Pines, "Winemaker's Blend", Santa Barbara, CA			38
Edmeades, Zinfandel, Mendocino, CA			38
19 Crimes, Red, SE AUS	9	12	38

sangria

SUNSHINE SANGRIA (212 cal) 10.99 **GF**
Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice

TMP'S GRAND SANGRIA
(209 cal) 9.99 **GF**
14 Hands Cabernet | Skyy
Blood Orange Vodka |
Cointreau | Fresh
Juices | Cinnamon



wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 16.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

DOWNERS GROVE FLIGHT
(294 cal) 17.00 **GF**
Cheese Fondue | Kung Fu Girl, Riesling, Dry
Salad | Dreaming Tree, Red, "Crush"
Entrée Fondue | Concannon, Cabernet
Chocolate Fondue | Domino, Moscato

