

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) 10.95 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 10.95 GF
Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

THE MELTING POT MULE

(235 cal) 10.95 GF
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 15.00

OLD FASHIONED:

CLASSIC (175 cal) 9.95 GF

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

MODERN (195 cal) 10.50 GF

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

craft & other beer

Ballast Point, Sculpin, Grapefruit, IPA (San Diego, CA) (206 cal) 6.50

Bud, Light (USA) (110 cal) 4.00

Corona (Mexico) (148 cal) 5.00

Crispin, Pear, Cider (Colfax, CA) (170 cal) 5.00

Duchesse de Bourgogne, Red Ale (Belgium) 330ml (165 cal) 9.00

Erdinger, Dunkel (Erding, Germany) 16.9oz (240 cal) 7.00

Guinness, Stout (Ireland) 11.2oz (117 cal) 5.00

Karmeliet, Tripel (Buggenhout, Belgium) 11.2oz (189 cal) 9.00

Michelob Ultra (USA) (95 cal) 4.00

Ommegang, Three Philosophers, Quadruple (Cooperstown, NY) (295 cal) 9.00

Sam Adams (USA) (175 cal) 4.00

Stella Artois (Belgium) (154 cal) 5.00

Stella Artois, Cidre, Cider (Belgium) (170 cal) 5.00



drink local

Funkwerks, Saison (Fort Collins, CO) 11.2oz (152 cal) 7.00

Left Hand, Nitro, Milk Stout (Longmont, CO) (206 cal) 5.50

New Belgium, Fat Tire, Amber (Fort Collins, CO) 16oz (213 cal) 6.00

New Belgium, 1554, Black Ale (Fort Collins, CO) 16oz (208 cal) 6.00

New Belgium, Juicy Haze, IPA (Fort Collins, CO) 16oz (270 cal) 6.00

Odell, 90 Shilling, Ale (Fort Collins, CO) (160 cal) 5.50

Odell, IPA (Fort Collins, CO) (206 cal) 5.50

Odell, Easy Street, Wheat (Fort Collins, CO) (153 cal) 5.50

Ask your server about our rotating craft beer selections.

local favorites

BLACKBERRY MARGARITA (313 cal) 9.95 GF
1800 Reposado Tequila | Blackberries | Fresh Lime

BLUEBERRY LEMON DROP MARTINI (170 cal) 10.25 GF
Van Gogh Acai Blueberry Vodka | Limoncello Italian Lemon Liqueur | Sugar Rim

ELDERBERRY FIZZ (243 cal) 9.50 GF
St. Germain Elderflower Liqueur | Fresh Strawberries | Sparkling Wine

FRENCH 75 MARTINI (197 cal) 10.25 GF
Bombay Sapphire Gin | Fresh Lemon Juice | Simple Syrup | Prosecco

MANGOLICIOUS (181 cal) 9.95 GF
Voli Light Vodka | Pineapple Juice | Mango Syrup | Luccio Sparkling Moscato

POM COSMO (237 cal) 9.95 GF
Citrus Vodka | Pama Pomegranate Liqueur | Cranberry Juice | Pomegranate Syrup | Fresh Lime

RASPBERRY SPARKLE (244 cal) 9.25 GF
Smirnoff Raspberry Vodka | Orange Juice | Sparkling Wine

SALOON SOUR (231 cal) 9.50 GF
Maker's Mark Bourbon Whiskey | Domaine de Canton Ginger Liqueur | Fresh Lemon Juice | Peach Syrup | Sprite

STRAWBERRY BASIL LEMONADE (274 cal) 9.50 GF
Smirnoff Strawberry Vodka | Muddled Fresh Basil and Strawberries | Lemonade

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

specialty spirits

BASIL HAYDEN'S BOURBON (70 cal) 10.75

OBAN SCOTCH 14 YEAR (76 cal) 14.00

MACALLAN SCOTCH DOUBLE CASK 12 YEAR (70 cal) 15.00

RÉMY MARTIN XO COGNAC (70 cal) 26.00

MACALLAN SCOTCH SHERRY OAK 18 YEAR (76 cal) 25.00

GRAND MARNIER (96 cal) 10.00

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

YIN & YANG MARTINI
(361 cal) 10.50 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 10.50 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 10.50 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

TOOTHLESS SHARK BITE (257 cal) 6.50 **GF**
Sprite | Grenadine | Blue Coloring | Cherries | Gummy
Shark Garnish

WATERMELON COOLER (91 cal) 6.50 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

THE BEE'S TEA (204 cal) 6.50 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

BLACKBERRY SAGE LEMONADE (275 cal) 6.50 **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. An 18% gratuity will be added for parties of 10 or more.

B.78 11.19

wine

sparkling: 5oz 108 - 123 cal | 8oz 173 - 196 cal | bottle 548 - 630 cal
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 615 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			48
Luccio, Moscato d'Asti, ITA	9	13	37
Villa M, Brachetto, Piemonte, ITA	11	14	45
LaMarca, Prosecco, ITA	11	14	45
Michelle, Brut, WA	10	13	42
Piper-Heidsieck, Brut, Champagne, FRA			96
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	6	9	24
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	9	13	36
St.-Urbans-Hof, Riesling, Mosel, DEU			48
Kung Fu Girl, Riesling, Dry, WA	10	13	40
CHARDONNAY			
Louis Jadot, Chardonnay, Bourgogne, FRA	10	13	40
KJ, Chardonnay, "Vintner's Reserve", CA	12	15	44
Souverain, Chardonnay, CA	10	13	40
Cakebread, Chardonnay, Napa, CA			79
Jordan, Chardonnay, Russian River, CA			72
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	12	16	48
Mezzacorona, Pinot Grigio, Trentino, ITA	10	14	38
Imagery, Sauvignon Blanc, CA	10	14	38
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			38
Starborough, Sauvignon Blanc, Marlborough, NZL	9	13	36
Murrieta's Well, White, "Whip", Livermore, CA			46
Ste. Michelle, Rosé, WA	9	13	36

red: 5oz 121 - 127 cal | 8oz 194 - 203 cal | bottle 600 - 675 cal

	5oz	8oz	Btl
CABERNET SAUVIGNON			
Joel Gott, Cabernet, "815", CA	12	15	50
Concannon, Cabernet, Paso Robles, CA	10	13	42
14 Hands, Cabernet, WA	9	12	38
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	12	16	46
Robert Mondavi, Cabernet, Napa, CA			62
Silver Oak, Cabernet, Alexander, CA			138
Rodney Strong, Cabernet, "Reserve", Sonoma, CA			98
PINOT NOIR + MERLOT			
Belle Ambiance, Pinot Noir, CA	9	13	36
Imagery, Pinot Noir, CA			40
Meiomi, Pinot Noir, CA	12	15	46
La Crema, Pinot Noir, Russian River, CA			69
The Monterey, Pinot Noir, Monterey, CA	9	12	36
Greystone, Merlot, CA	9	12	36
Decoy by Duckhorn, Merlot, Sonoma, CA	12	15	45
Clos Pegase, Merlot, "Mitsuko's", Carneros, CA			68
OTHER REDS			
Mazzei, Toscana, "Poggio Badiola", ITA			46
Zen of Zin, Zinfandel, CA	7	10	32
Catena Zapata, Malbec, "Catena", Vista Flores, ARG	12	15	45
Portillo, Malbec, Uco, ARG	9	13	36
Copaín, Syrah, "Tous Ensemble", Mendocino, CA			64
19 Crimes, Red, SE AUS	9	12	36
Murrieta's Well, Red, "The Spur", Livermore, CA			52
Lassègue, St.-Émilion, FRA			115
Rowen, Red, Sonoma, CA			120

sangria

SUNSHINE SANGRIA
Glass (212 cal) 9.95 | Pitcher (809 cal) 29.95 **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) 29.95 **GF**
14 Hands Cabernet |
Skyy Blood Orange
Vodka | Cointreau |
Fresh Juices |
Cinnamon



wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 18.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

FORT COLLINS FLIGHT (276 cal) 22.00 **GF**
Cheese Fondue | Louis Jadot, Chardonnay
Salad | Imagery, Sauvignon Blanc
Entrée Fondue | Catena Zapata, Malbec,
"Catena"
Chocolate Fondue | Villa M, Brachetto,
Piemonte

