

# 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) 9.99 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 10.99*

## OLD FASHIONED:

### CLASSIC (175 cal) 8.99 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



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

Blue Moon (USA) (168 cal) 5.50

Bud, Light (USA) (147 cal) 3.95\*

Budweiser (USA) (145 cal) 3.95

Corona (Mexico) (148 cal) 5.50

Guinness, Extra Stout (Ireland) 11.2oz (195 cal) 5.50

Michelob Ultra (USA) (95 cal) 4.25

Miller Lite (USA) (96 cal) 4.25

Redbridge, Sorghum, Lager (USA) (133 cal) 4.95 GF

Rotating Local Tap 6.95\*

Sam Adams (USA) (175 cal) 5.50

Sierra Nevada, Pale Ale (Chico, CA) (174 cal) 5.50

Stella Artois (Belgium) (154 cal) 5.75

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



## drink local

Big Top, Circus City, IPA (Sarasota, FL) (209 cal) 5.50

Cold Storage, Florida Ave., Ale (Tampa, FL) (156 cal) 4.95

*Ask your server about our rotating craft beer selections.*

**\*Draft**

## local favorites

### DEEP SOUTH TEA (224 cal) 7.99 GF

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

### DIRTY DEED MARTINI (190 cal) 9.99 GF

Ketel One Vodka | Olive Juice | Gorgonzola-Stuffed Olives

### KENTUCKY MULE (237 cal) 9.99 GF

Maker's Mark | Ginger Beer | Fresh Lime Juice

### LIMONCREME MARTINI (208 cal) 9.99 GF

Stoli Vanil Vodka | Limoncello | Godiva White Chocolate Liqueur | Sweet & Sour | Half & Half

### PARADISE PUNCH (138 cal) 8.99 GF

Bacardi, Myers's, Captain Morgan and Malibu Rums | Orange and Pineapple Juices

### STRAWBERRY BELLINI (335 cal) 8.99 GF

Strawberry Purée | Orange Juice | Prosecco | Strawberry Garnish

### TENNESSEE TEA (226 cal) 8.99 GF

Jack Daniel's Whiskey | Triple Sec | Sweet & Sour | Cola

### ULTIMATE COSMO (184 cal) 8.99 GF

Citrus Vodka | Peach Schnapps | Lime Juice | Cranberry Juice

### UNDERTOW (241 cal) 8.99 GF

Citrus Vodka | Blue Curacao | Sweet & Sour | Chambord Floater | Lemon Twist

### WHITE PEACH COSMO (248 cal) 8.99 GF

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

## specialty spirits

ANGEL'S ENVY BOURBON (77 cal) 14.00

JAMESON WHISKEY BLACK BARREL

(70 cal) 14.00

JACK DANIEL'S WHISKEY SINATRA SELECT

(73 cal) 35.00

DRUMSHANBO GIN GUNPOWDER (76 cal) 10.50

*\*Calories are for 1oz pours.*

## classic tmp cocktails



*Love Martini*

**LOVE MARTINI** (188 cal) 8.99 **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) 8.99 **GF**  
Jameson Irish Whiskey | White  
Peach | Raspberries | Lemon | Sprite



*Yin & Yang Martini*

## spirit-free

**THE BEE'S TEA** (204 cal) 4.50 **GF**  
Orange Juice | Honey | Lemon | Lavender Syrup |  
Iced Tea

**WATERMELON COOLER** (91 cal) 4.50 **GF**  
Cucumber | Watermelon | White Cranberry Juice |  
Lime | Sprite

**STRAWBERRY DAIQUIRI** (500 cal) 4.50 **GF**  
Strawberry Puree | Fresh Strawberries | Sprite |  
Whipped Cream

**PRINCESS ELIXIR** (228 cal) 4.50 **GF**  
Pineapple Juice | Strawberry Purée | Lemonade |  
Whipped Cream and Sprinkles Garnish

*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 525 - 630 cal  
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 645 cal

	5oz	8oz	Btl
<b>SPARKLING</b>			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			49
Luccio, Moscato d'Asti, ITA	7	10	29
Martini & Rossi, Asti Spumante, ITA			39
LaMarca, Prosecco, ITA			29
Michelle, Brut, WA			30
Freixenet, Brut, "Cordon Negro", Cava, ESP			31
<b>SWEET WHITE + BLUSH</b>			
Domino, Moscato, CA			35
Beringer, White Zinfandel, CA	5	7	20
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8	12	34
Kung Fu Girl, Riesling, Dry, WA	7	11	30
Ste. Michelle & Dr. Loosen, Riesling, "Eroica", WA			45
<b>CHARDONNAY</b>			
Kim Crawford, Chardonnay, NZL			49
KJ, Chardonnay, "Vintner's Reserve", CA	8	12	34
Souverain, Chardonnay, CA	7	11	30
<b>OTHER WHITES + ROSÉ</b>			
Maso Canali, Pinot Grigio, Trentino, ITA	8	12	35
Mezzacorona, Pinot Grigio, Trentino, ITA	6	9	26
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			32
Starborough, Sauvignon Blanc, Marlborough, NZL	7	11	32

red: 5oz 120 - 127 cal | 8oz 192 - 203 cal | bottle 600 - 652 cal

	5oz	8oz	Btl
<b>OTHER WHITES + ROSÉ</b> (Cont)			
Ste. Michelle, Rosé, WA	7	11	32
<b>CABERNET SAUVIGNON</b>			
Coppola, Cabernet, "Claret", CA			39
Concannon, Cabernet, Paso Robles, CA	8	12	35
14 Hands, Cabernet, WA	6	9	26
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	9	13	38
<b>PINOT NOIR + MERLOT</b>			
Acrobat, Pinot Noir, OR			40
Argyle, Pinot Noir, Willamette, OR			49
Meiomi, Pinot Noir, CA	10	15	42
The Monterey, Pinot Noir, Monterey, CA	7	10	30
Greystone, Merlot, CA	7	11	31
Decoy by Duckhorn, Merlot, Sonoma, CA	10	15	43
<b>OTHER REDS</b>			
Dreaming Tree, Red, "Crush", CA			35
Banfi, Chianti, ITA	7	11	32
Penfolds, Shiraz/Cabernet, "Rawson's", SE AUS			29
Masi, Ripasso, Veronese, "Campofiorin", ITA			39
Mazzei, Toscana, "Poggio Badiola", ITA			36
Zen of Zin, Zinfandel, CA	7	11	32
Portillo, Malbec, Uco, ARG	7	11	31
19 Crimes, Red, SE AUS	8	12	34

## 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) 9.99 **GF**  
14 Hands Cabernet | Skyy  
Blood Orange Vodka |  
Cointreau | Fresh  
Juices | Cinnamon



## wine flights

*four 3oz pours*

**CLASSIC FLIGHT** (284 cal) 17.00 **GF**  
Cheese Fondue | Mezzacorona, Pinot Grigio  
Salad | Kung Fu Girl, Riesling  
Entrée Fondue | The Monterey, Pinot Noir  
Chocolate Fondue | Decoy by Duckhorn, Merlot

**FT. MYERS FLIGHT** (288 cal) 19.00 **GF**  
Cheese Fondue | KJ, Chardonnay, "Vintner's  
Reserve"  
Salad | Maso Canali, Pinot Grigio  
Entrée Fondue | Meiomi, Pinot Noir  
Chocolate Fondue | J. Lohr, Cabernet, "Seven  
Oaks"

