

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

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) (153 cal) 4.95

Ask your server about our rotating craft beer selections.

***Draft**

local favorites

BLUE EYES MARTINI (185 cal) 8.99 **GF**

Beefeater Gin | Blue Curacao | Lemonade

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

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**

Pinnacle Orange Vodka | Pinnacle Melon Vodka | Contreau | Cranberry Juice

WHITE LIGHTNING MARTINI (307 cal) 9.99 **GF**

Beefeater Gin | Pinnacle Vodka | Triple Sec

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.*



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) 8.99 **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 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 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.

wine

sparkling: 5oz 123 - 123 cal | 8oz 196 - 196 cal | bottle 525 - 668 cal
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 645 cal

	5oz	8oz	Btl
SPARKLING			
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

	5oz	8oz	Btl
SWEET WHITE + BLUSH			
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

	8oz	12oz	34oz
CHARDONNAY			
Kim Crawford, Chardonnay, NZL			49
KJ, Chardonnay, "Vintner's Reserve", CA	8	12	34
Souverain, Chardonnay, CA	7	11	30

	8oz	12oz	34oz
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	8	12	35
Mezzacorona, Pinot Grigio, Dolomiti, ITA	6	9	26
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			32
Starborough, Sauvignon Blanc, Marlborough, NZL	7	11	32

	5oz	8oz	Btl
OTHER WHITES + ROSÉ (Cont)			
Ste. Michelle, Rosé, WA	7	11	32

	8oz	12oz	34oz
CABERNET SAUVIGNON			
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

	10oz	15oz	42oz
PINOT NOIR + MERLOT			
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

	7oz	11oz	32oz
OTHER REDS			
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 (283 cal) 17.00 **GF**
Cheese | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée | The Monterey, Pinot Noir
Chocolate | Decoy by Duckhorn, Merlot

FT. MYERS FLIGHT (289 cal) 19.00 **GF**
Cheese | KJ, Chardonnay, "Vintner's Reserve"
Salad | Maso Canali, Pinot Grigio
Entrée | Meiomi, Pinot Noir
Chocolate | J. Lohr, Cabernet, "Seven Oaks"

