

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) 8.95 GF

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

AUTHENTIC MAI TAI (254 cal) 9.50 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA (326 cal) 9.50 GF

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

THE MELTING POT MULE (235 cal) 9.50 GF

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

Melting Pot Mule Mug 18.95

OLD FASHIONED:

CLASSIC (175 cal) 9.50 GF

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

MODERN (195 cal) 9.95 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) 5.95

Breckenridge, Vanilla, Porter (Denver, CO) (209 cal) 5.95

Bud, Light (USA) (110 cal) 4.50

Corona (Mexico) (148 cal) 5.95

Devils Backbone, Eight Point, IPA (Lexington, VA) (213 cal) 5.50

Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal) 5.95

Guinness, Stout (Ireland) 11.2oz (117 cal) 5.50

Hoegaarden, Witbier (Hoegaarden, Belgium) (160 cal) 5.95

Michelob Ultra (USA) (95 cal) 4.95

Miller Lite (USA) (96 cal) 4.50

Rogue, Chocolate, Stout (Newport, OR) 750ml (570 cal) 10.95

Sam Adams (USA) (175 cal) 5.50

Starr Hill, The Love, Hefeweizen (Crozet, VA) (160 cal) 5.50

Stella Artois (Belgium) (154 cal) 5.50

Yuengling, Lager (Pottsville, PA) (140 cal) 4.95

drink local

Blue & Gray, Fred Red, Irish Red Ale (Fredericksburg, VA) (206 cal) 5.95

Devils Backbone, Lager (Lexington, VA) (185 cal) 5.50

Ask your server about our rotating craft beer selections.

local favorites

ABSOLUT STRESS (161 cal) 8.95 GF

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

CLASSIC RYE MANHATTAN (185 cal) 10.95 GF

Bulleit Rye Whiskey | Sweet Vermouth | Bitters

DEEP SOUTH TEA (224 cal) 9.95 GF

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

JACKBERRY SMASH (242 cal) 9.95 GF

Jack Daniel's Tennessee Whiskey | Blackberries | Sweet & Sour | Cranberry Juice | Sprite

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) 10.50 GF

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

WHITE PEACH COSMO (248 cal) 9.50 GF

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

specialty spirits

BASIL HAYDEN'S BOURBON (70 cal) 9.95

FIREBALL CINNAMON WHISKY (83 cal) 9.95

CROWN ROYAL WHISKY REGAL APPLE (69 cal) 9.95

WOODFORD RESERVE BOURBON (73 cal) 9.95

**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) 8.95 **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) 8.95 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 8.50 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 4.95 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 4.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

BLACKBERRY SAGE LEMONADE (275 cal) 4.95 **GF**
Lemonade | Blackberry | Sage

MANGO MADNESS PUNCH (263 cal) 4.95 **GF**
Mango, Pineapple and Orange Juices | Sprite

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 548 - 630 cal
white: 5oz 109 - 127 cal | 8oz 175 - 203 cal | bottle 555 - 645 cal

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			45
Luccio, Moscato d'Asti, ITA	8	12	34
LaMarca, Prosecco, ITA			32
Michelle, Brut, WA			32
Moët & Chandon, Brut, "Impérial", Champagne, FRA			78

SWEET WHITE + BLUSH

Domino, Moscato, CA	7	9	25
Beringer, White Zinfandel, CA	7	9	28
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	9	11	34
Villa Wolf, Gewürztraminer, Pfalz, DEU			38
Kung Fu Girl, Riesling, Dry, WA	9	11	34
Conundrum, White, CA			52

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA	10	13	38
Jefferson, Chardonnay, Reserve, VA			52
Souverain, Chardonnay, CA	8	11	30

OTHER WHITES + ROSÉ

Barboursville, Pinot Grigio, VA	10	13	38
Maso Canali, Pinot Grigio, Trentino, ITA	9	11	34
Mezzacorona, Pinot Grigio, Trentino, ITA	8	10	28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	9	11	32
Starborough, Sauvignon Blanc, Marlborough, NZL	8	10	30
Horton, Viognier, Orange County, VA	9	12	35
Ste. Michelle, Rosé, WA	9	12	32

red: 5oz 112 - 127 cal | 8oz 180 - 203 cal | bottle 570 - 675 cal

CABERNET SAUVIGNON

	5oz	8oz	Btl
Joel Gott, Cabernet, "815", CA			34
Concannon, Cabernet, Paso Robles, CA	10	12	34
14 Hands, Cabernet, WA	8	11	30
Barboursville, Cabernet, VA	10	13	38
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	9	12	36

PINOT NOIR + MERLOT

La Crema, Pinot Noir, Sonoma Coast, CA			46
Meiomi, Pinot Noir, CA			44
The Monterey, Pinot Noir, Monterey, CA	10	12	30
Greystone, Merlot, CA	9	11	30
Decoy by Duckhorn, Merlot, Sonoma, CA	11	14	46
Cakebread, Merlot, Napa, CA			98

OTHER REDS

Peter Mertes, Dornfelder, "Platinum", Rheinhessen, DEU	7	9	26
Banfi, Chianti, ITA			34
Mazzei, Toscana, "Poggio Badiola", ITA			38
Barboursville, Cabernet Franc, "Reserve", VA			55
Zen of Zin, Zinfandel, CA	9	12	34
Portillo, Malbec, Uco, ARG	10	12	36
Greg Norman, Shiraz, Limestone Coast, AUS			32
Familia Zuccardi, Malbec, "Q", Uco, ARG			46
Horton, Norton, Orange County, VA	10	13	38
19 Crimes, Red, SE AUS	10	13	38

sangria

SUNSHINE SANGRIA (212 cal) 8.95 **GF**

Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice

TMP'S GRAND SANGRIA

(209 cal) 8.95 **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

FREDERICKSBURG FLIGHT

(289 cal) 18.00 **GF**
Cheese Fondue | Horton, Viognier
Salad | Barboursville, Pinot Grigio
Entrée Fondue | Barboursville, Cabernet
Chocolate Fondue | Horton, Norton

