

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) 9.95 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 9.95 GF
Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

THE MELTING POT MULE

(235 cal) 8.95 GF
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 14.95

OLD FASHIONED:

CLASSIC (175 cal) 8.95 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

Allagash, White (Portland, ME) (160 cal) 8.25

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) 6.95

Blue Moon (USA) (168 cal) 6.75

Corona (Mexico) (148 cal) 6.75

Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal) 7.95

Flying Dog, Snake Dog, IPA (Frederick, MD) (206 cal) 7.50

Guinness, Stout (Ireland) 11.2OZ (117 cal) 7.25

Lagunitas, Little Sumpin', Ale (USA) (234 cal) 7.25

Lindemans, Framboise, Lambic (Vlezenbeek, Belgium) 750ml (392 cal) 14.95

Magic Hat, #9, Pale Ale (S. Burlington, VT) (167 cal) 7.25

Miller Lite (USA) (96 cal) 5.75

New Belgium, Fat Tire, Amber (Fort Collins, CO) (160 cal) 6.95

Omission, Lager (Portland, OR) (140 cal) 6.75

Sam Adams (USA) (175 cal) 6.95

St. Pauli, N/A (Bremen, Germany) (160 cal) 5.95

Stella Artois (Belgium) (154 cal) 6.95

Yuengling, Lager (Pottsville, PA) (140 cal) 6.50

drink local

Flying Dog, Seasonal (Frederick, MD) 8.75

Heavy Seas, Loose Cannon, IPA (Baltimore, MD) (206 cal) 7.75

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

BLACK PEPPER GIMLET (210 cal) 8.95 GF

Hendrick's Gin | Fresh Lime Juice | Club Soda | Black Pepper

BLUEBERRY LEMONADE (191 cal) 8.95 GF

Stoli Blueberry Vodka | Muddled Blueberries | Fresh Lemon Juice | Club Soda

CLASSIC SAZERAC (208 cal) 9.95 GF

Bulleit Rye | Perchaud's Bitters | Simple Syrup | Absinthe-Coated Glass

DEEP SOUTH TEA (224 cal) 8.95 GF

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

WHITE PEACH COSMO (248 cal) 9.95 GF

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

specialty spirits

BASIL HAYDEN'S BOURBON (70 cal) 10.00

KETEL ONE VODKA (70 cal) 9.95

MACALLAN SCOTCH 12 YEAR (76 cal) 13.00

PATRÓN SILVER TEQUILA (70 cal) 11.00

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

YIN & YANG MARTINI
(361 cal) 9.95 **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) 8.95 **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

VERY BERRY LEMONADE (183 cal) 4.95 **GF**
Lemonade | Strawberry and Wildberry Purées

COOP'S CHERRY LUAU (290 cal) 4.95 **GF**
Orange Juice | Mango Syrup | Grenadine | A Party
of Cherries on Top

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 109 - 123 cal | 8oz 175 - 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			46
Luccio, Moscato d'Asti, ITA	9	11	32
LaMarca, Prosecco, ITA	9	11	32
Avissi, Prosecco, Veneto, ITA			36
Michelle, Brut, WA			32
Moët & Chandon, Brut, "Impérial", Champagne, FRA			84
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	7	9	28
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	10	12	36
Sokol Blosser, White, "Evolution", USA			43
Kung Fu Girl, Riesling, Dry, WA	11	13	40
Conundrum, White, CA			58
CHARDONNAY			
Jean-Paul Paquet, Pouilly-Fuissé, "Vieux Murs", FRA			65
KJ, Chardonnay, "Vintner's Reserve", CA	11	13	40
Souverain, Chardonnay, CA	10	12	36
Cakebread, Chardonnay, Napa, CA			78
Sonoma Cutrer, Chardonnay, Sonoma Coast, CA	11	13	40
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	9	11	32
Mezzacorona, Pinot Grigio, Trentino, ITA	7	9	28
Hanna, Sauvignon Blanc, Russian River, CA			46
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			40
Starborough, Sauvignon Blanc, Marlborough, NZL	9	11	32
Cakebread, Sauvignon Blanc, Napa, CA			56

red: 5oz 118 - 127 cal | 8oz 189 - 203 cal | bottle 600 - 698 cal

	5oz	8oz	Btl
OTHER WHITES + ROSÉ (Cont)			
Ferrari-Carano, Fumé Blanc, Sonoma, CA	11	13	40
Ste. Michelle, Rosé, WA	10	12	36
CABERNET SAUVIGNON			
Concannon, Cabernet, Paso Robles, CA	10	12	36
14 Hands, Cabernet, WA	9	11	32
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			44
PINOT NOIR + MERLOT			
La Crema, Pinot Noir, Sonoma Coast, CA			46
King Estate, Pinot Noir, Willamette, OR			49
Meiomi, Pinot Noir, CA	12	14	44
The Monterey, Pinot Noir, Monterey, CA	7	9	28
Greystone, Merlot, CA	7	9	28
Decoy by Duckhorn, Merlot, Sonoma, CA	13	15	49
OTHER REDS			
Dreaming Tree, Red, "Crush", CA			42
Berthet-Rayne, Côtes du Rhône, FRA			44
Alamos, Malbec, Mendoza, ARG			38
Ménage à Trois, Red, "Midnight", CA			36
Mazzei, Toscana, "Poggio Badiola", ITA	12	14	44
Vinicola Real, Rioja, Crianza, "Valles", ESP			48
Zen of Zin, Zinfandel, CA			38
St. Francis, Zinfandel, "Old Vines", Sonoma, CA			49
Portillo, Malbec, Uco, ARG	10	12	36
Peter Lehmann, Shiraz, "Portrait", Barossa, AUS			46
Concannon, Petite Sirah, CA			44
Lafite, Pauillac, "Réserve Spéciale", FRA			50
19 Crimes, Red, SE AUS	11	13	40

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

GAITHERSBURG FLIGHT (296 cal) 22.00 **GF**
Cheese Fondue | KJ, Chardonnay, "Vintner's
Reserve"
Salad | Ferrari-Carano, Fumé Blanc
Entrée Fondue | Meiomi, Pinot Noir
Chocolate Fondue | 19 Crimes, Red

