

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) 9.95 GF

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

Melting Pot Mule Mug 15.00

OLD FASHIONED:

CLASSIC (175 cal) 7.95 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



The Melting Pot
a family tradition

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) 3.50

Atwater, Vanilla Java, Porter (Detroit, MI) (213 cal) 5.25

Bud, Light (USA) (110 cal) 3.50

Budweiser (USA) (145 cal) 3.50

Corona (Mexico) (148 cal) 3.50

Lindemans, Framboise, Lambic (Vlezenbeek, Belgium) (185 cal) 12.00

Miller Lite (USA) (96 cal) 3.50

Sam Adams (USA) (175 cal) 4.00

Saugatuck, Oval Beach, Blonde Ale (Douglas, MI) 16OZ (213 cal) 4.25

Stella Artois (Belgium) (154 cal) 5.25

drink local

Bell's, Two Hearted Ale, IPA (Comstock, MI) (195 cal) 5.00

Dragon Mead, Final Absolution, Trippel (Warren, MI) (248 cal) 6.50

Founders, All Day, Session, IPA (Grand Rapids, MI) (188 cal) 5.00

New Holland, Dragon's Milk, Ale (Holland, Michigan, MI) (319 cal) 7.00

Short's, The Soft Parade, Berry, Ale (Bellaire, MI) (192 cal) 5.25

Vander Mill, Hard Apple, Hard Cider (Michigan, USA) 750ml (382 cal) 5.25

Vander Mill, Seasonal, Hard Cider (Grand Haven, MI) 5.50

Ask your server about our rotating craft beer selections.



local favorites

ABSOLUT STRESS (161 cal) 9.95 GF

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

BLUE LAGOON (161 cal) 7.95 GF

Svedka Vodka | Blue Curaçao | Lemonade

CHERRY ROSÉ BURST (187 cal) 8.95

Svedka Rosé Vodka | Lime Juice | Tat Cherry Syrup | White Cranberry Juice

MERMAID WATER (271 cal) 7.95 GF

Dark and Coconut Rum | Blue Curacao | Fresh Pineapple Juice

PRETTY IN POP (155 cal) 8.95 GF

Voli Light Vodka | Cranberry Juice | Muddled Cucumber | Fresh Lime Juice | Club Soda

SAILOR'S PUNCH (246 cal) 9.95 GF

Sailor Jerry Spiced Rum | Orange and Pineapple Juices | Sweet & Sour | Cherries

ROSÉ SANGRIA (210 cal) 8.95 GF

Rosé | New Amsterdam Peach Vodka | Chambord Raspberry Liqueur | White Peach Syrup | Sprite

STRAWBERRY BLONDE (229 cal) 8.95 GF

Svedka Raspberry Vodka | Strawberry Purée | Pineapple Juice | Sparkling Wine Topper | Fresh Strawberries

SUMMERTIME SIPPER (155 cal) 8.95 GF

Malibu Rum | Muddled Fresh Watermelon and Cucumber | Fresh Lime Juice | Sprite

THE BEE'S TEA WITH A BUZZ (313 cal) 9.95 GF

New Amsterdam Peach Vodka | Orange Juice | Runny Honey | Lavender Syrup | Iced Tea | Lemon, Lavender and Orange Peel Garnish

TIKI BEACH (200 cal) 9.95 GF

Sailor Jerry Spiced Rum | Pineapple Juice | Fresh Lime Juice | Orgeat Syrup | Nutmeg | Ginger Beer

TROPICAL MANGO MARTINI (243 cal) 8.95 GF

New Amsterdam Mango Vodka | Triple Sec | Mango Syrup | Orange and Cranberry Juices

specialty spirits

EAGLE RARE BOURBON SINGLE BARREL

(80 cal) 10.00 10 year

SAVAGE & COOKE BOURBON THE BURNING CHAIR (78 cal) 16.00

DIPLOMÁTICO RUM RESERVA EXCLUSIVA

(70 cal) 12.00

SAVAGE & COOKE TEQUILA AÑEJO AYATE (70 cal) 28.00

SAVAGE & COOKE TEQUILA REPOSADO AYATE (70 cal) 22.00

**Calories are for 1oz pours.*

classic tmp cocktails



Love Martini

LOVE MARTINI (188 cal) 7.95 **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 Shavings

LEMON BERRY MOJITO
(157 cal) 7.95 **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) 5.95 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 5.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

PEACH BERRY LIMEADE (255 cal) 5.95 **GF**
Raspberry | Peach | Lime | Sprite

LAVA FLOW (248 cal) 5.95 **GF**
Strawberry Purée | Piña Colada Mix | Pineapple Juice

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 138 - 668 cal
white: 5oz 106 - 130 cal | 8oz 170 - 208 cal | bottle 540 - 660 cal

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml			15
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 375ml			25
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			48
Luccio, Moscato d'Asti, ITA	8	11	32
LaMarca, Prosecco, ITA, 187ml			10
LaMarca, Prosecco, ITA			38
Michelle, Brut, WA			42
J, Brut, "Cuvée 20", Russian River, CA			60
Dom Pérignon, Brut, Champagne, FRA			225

SWEET WHITE + BLUSH

Mirassou, Moscato, CA	6	9	24
Beringer, White Zinfandel, CA	6	9	24
New Age, White, San Rafael, ARG	7	10	28
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	7	10	28
Kung Fu Girl, Riesling, Dry, WA	9	12	36

CHARDONNAY

Bowers Harbor, Chardonnay, Unwooded, MI			40
KJ, Chardonnay, "Vintner's Reserve", CA	11	15	44
DarkHorse, Chardonnay, CA	7	10	28
Souverain, Chardonnay, CA	8	11	32

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA	11	15	44
Mezzacorona, Pinot Grigio, Dolomiti, ITA	8	11	32
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			38
Starborough, Sauvignon Blanc, Marlborough, NZL	9	12	36

red: 5oz 121 - 132 cal | 8oz 194 - 211 cal | bottle 600 - 712 cal

OTHER WHITES + ROSÉ (Cont)

	5oz	8oz	Btl
New Age, Rosé, San Rafael, ARG	6	9	24
Ste. Michelle, Rosé, WA	8	11	32
Proverb, Rosé, CA	6	9	24
Gallo, Rosé, "Sunseeker", CA	10	14	40

CABERNET SAUVIGNON

Justin, Cabernet, Paso Robles, CA			58
Concannon, Cabernet, Paso Robles, CA	11	15	44
14 Hands, Cabernet, WA	9	12	36
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			40
Jamieson Ranch, Cabernet, "Double Lariat", Napa, CA			49
Orin Swift, Cabernet, "Palermo", Napa, CA			70

PINOT NOIR + MERLOT

Coppola, Pinot Noir, "Diamond Collection", Monterey, CA	10	14	40
Meiomi, Pinot Noir, CA	12	16	45
The Monterey, Pinot Noir, Monterey, CA	8	11	32
Greystone, Merlot, CA	7	10	28
Decoy by Duckhorn, Merlot, Sonoma, CA	16	20	50

OTHER REDS

Bodega Hinojosa, Malbec, Mendoza, ARG			36
Mazzei, Toscana, "Poggio Badiola", ITA			36
Zen of Zin, Zinfandel, CA			36
Portillo, Malbec, Uco, ARG	8	11	32
19 Crimes, Red, SE AUS	8	11	32
Orin Swift, "Machete", CA			76

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 (283 cal) 18.00 **GF**

Cheese | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée | The Monterey, Pinot Noir
Chocolate | Decoy by Duckhorn, Merlot

GRAND RAPIDS FLIGHT (287 cal) 24.00 **GF**

Cheese | Zonin, Brut
Salad | New Age, Rosé
Entrée | Coppola, Pinot Noir, "Diamond
Collection"
Chocolate | Concannon, Cabernet

