

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) 10.00 GF

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

AUTHENTIC MAI TAI (254 cal) 10.00 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 11.00 GF
Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

THE MELTING POT MULE

(235 cal) 10.00 GF
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 12.00

OLD FASHIONED:

CLASSIC (175 cal) 10.00 GF

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

MODERN (195 cal) 10.00 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

Blue Moon (USA) (168 cal) 5.00

Bud, Light (USA) (110 cal) 5.00

Corona (Mexico) (148 cal) 5.00

Guinness, Stout (Ireland) 11.2oz (117 cal) 6.00

Michelob Ultra (USA) (95 cal) 5.00

Sam Adams (USA) (175 cal) 5.00

Sam Adams, Seasonal (USA) 5.00

Sierra Nevada, Seasonal (Chico, CA) 6.00

Stella Artois (Belgium) (154 cal) 5.00

Yuengling, Lager (Pottsville, PA) (140 cal) 5.00



drink local

French Broad, Seasonal (Asheville, NC) 6.00

Highland, Seasonal (Asheville, NC) 750ml 6.00

Palmetto, Seasonal (Charleston, SC) 6.00

RJ Rocker's, Seasonal (SC) 6.00

SweetWater, Seasonal (Atlanta, GA) 6.00

Thomas Creek, Seasonal (Greenville, SC) 6.00

Westbrook, Seasonal (Mt. Pleasant, SC) 6.00

Ask your server about our rotating craft beer selections.

local favorites

APPLE DUMPLING MARTINI (198 cal) 9.00 GF

Apple Pucker | Butterscotch and Cinnamon Schnapps | Graham Cracker Rim

BAILEYS BANANA COLADA (407 cal) 10.00 GF

Baileys | Banana Liqueur | Piña Colada | Fresh Bananas | Whipped Cream

BLACKBERRY MINT MARGARITA

(275 cal) 10.00 GF
Sauza Gold Tequila | Mint | Blackberries | Sugar Rim

COCONUT MULE (359 cal) 10.00 GF

Stoli Vodka | Coconut Purée | Lime Juice | Ginger Beer | Fresh Mint | Lime Wheel | Coconut Flakes

DEEP SOUTH TEA (224 cal) 9.00 GF

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

HIGHLINE SPRITZER (226 cal) 10.00 GF

Tequila | Lillet Rose | Lemon Juice | Lavender Syrup | Prosecco Floater

PINEAPPLE UPSIDE DOWN CAKE

(296 cal) 11.00 GF
Pinnacle Whipped Vodka | Amaretto | Fresh Pineapple Juice | Grenadine

POETS & PIRATES (275 cal) 10.00 GF

Blue Chair Bay Vanilla Rum | Domaine de Canton Ginger Liqueur | Muddled Blackberries | Orgeat Syrup | Lemon Juice

TIPSY TURTLE (281 cal) 10.00 GF

151, Myers's Dark, Captain Morgan Spiced and Malibu Rums | Banana Liqueur | Orange and Pineapple Juices | Grenadine

WHITE PEACH COSMO (248 cal) 9.00 GF

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

specialty spirits

BASIL HAYDEN'S BOURBON (70 cal) 8.00

BULLEIT BOURBON (80 cal) 9.00

VIRGIL KAINE GINGER BOURBON (71 cal) 6.00

WHISKEY GIRL PEACH LIQUEUR/WHISKEY (61 cal) 5.00

ST. GEORGE RASPBERRY BRANDY (70 cal) 8.00

BAILEYS CHOCOLATE CHERRY
IRISH CREAM (62 cal) 5.00

BAILEYS ESPRESSO CRÈME (62 cal) 5.00

BROTHERS VILGALYS SPICED HONEY
KRUPNIKAS (104 cal) 7.00

COPPER HORSE VODKA OLD MILL (70 cal) 5.00

HIGH WIRE GIN HAT TRICK (78 cal) 6.00

OUTER BANKS SILVER RUM KILL DEVIL (71 cal) 5.00

*Calories are for 1oz pours.

classic tmp cocktails



Love Martini

LOVE MARTINI (188 cal) 11.00 **GF**
Malibu Rum | Peach Schnapps |
Cranberry Juice | Fresh Strawberries

YIN & YANG MARTINI
(361 cal) 12.00 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 10.00 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 10.00 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 5.00 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 5.00 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

ITALIAN SODA (299-323 cal) 5.00 **GF**
Choose Your Favorite Flavor

LAVA FLOW (248 cal) 5.00 **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 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 108 - 124 cal | 8oz 173 - 199 cal | bottle 548 - 630 cal
white: 5oz 109 - 123 cal | 8oz 175 - 196 cal | bottle 555 - 645 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	8	13	34
Luccio, Moscato d'Asti, ITA	8	11	29
LaMarca, Prosecco, ITA	6	12	32
Michelle, Brut, WA	7	10	32

SWEET WHITE + BLUSH			
Domino, Moscato, CA			26
Beringer, White Zinfandel, CA	6	8	27
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	9	11	32
Pacific Rim, Riesling, "J", WA			28
Kung Fu Girl, Riesling, Dry, WA	7	12	26
Rémy Pannier, Vouvray, FRA			35

CHARDONNAY			
Kim Crawford, Chardonnay, NZL			36
Seven Daughters, Chardonnay, CA			39
Wente, Chardonnay, "Estate Grown", Livermore, CA			32
KJ, Chardonnay, "Vintner's Reserve", CA	8	10	32
DarkHorse, Chardonnay, CA	7	9	28
Souverain, Chardonnay, CA	6	8	26

OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	6	8	26
King Estate, Pinot Gris, Willamette, OR			35
Mezzacorona, Pinot Grigio, Trentino, ITA	7	9	28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			36
Starborough, Sauvignon Blanc, Marlborough, NZL	8	14	30
Kim Crawford, Sauvignon Blanc, Marlborough, NZL	7	9	28
J. L. Colombo, Rosé, Méditerranée, "Cape Bleue", FRA			36

red: 5oz 118 - 127 cal 8oz 189 - 203 cal bottle 600 - 660 cal			
OTHER WHITES + ROSÉ (Cont)	5oz	8oz	Btl
Ste. Michelle, Rosé, WA	7	9	26

CABERNET SAUVIGNON			
CK Mondavi, Cabernet, CA	5	7	19
Coppola, Cabernet, "Claret", CA			40
Concannon, Cabernet, Paso Robles, CA	10	12	34
14 Hands, Cabernet, WA	8	10	28
The Girls, Cabernet, Red Hills, CA	9	12	36
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	7	8	26

PINOT NOIR + MERLOT			
Mirassou, Pinot Noir, CA			28
La Crema, Pinot Noir, Sonoma Coast, CA			38
King Estate, Pinot Noir, Willamette, OR			48
Meiomi, Pinot Noir, CA	11	13	36
The Monterey, Pinot Noir, Monterey, CA	7	9	28
Greystone, Merlot, CA	8	10	28
Decoy by Duckhorn, Merlot, Sonoma, CA	7	8	26
Red Diamond, Merlot, WA			32

OTHER REDS			
Banfi, Chianti, ITA			30
Ménage à Trois, Red, CA			32
Faustino, Rioja, "VII", ESP			36
Apothic, Red, "Winemaker's Blend", CA			28
Layer Cake, Shiraz, S. AUS			40
Diseño, Malbec, "Old Vine", Mendoza, ARG			32
Mazzei, Toscana, "Poggio Badiola", ITA	7	10	26
Zen of Zin, Zinfandel, CA	10	12	30
Portillo, Malbec, Uco, ARG	8	10	32
HandCraft, Petite Sirah, CA			30
19 Crimes, Red, SE AUS	8	10	32

sangria

SUNSHINE SANGRIA (212 cal) 11.00 **GF**
Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice

TMP'S GRAND SANGRIA
(209 cal) 11.00 **GF**
14 Hands Cabernet | Skyy
Blood Orange Vodka |
Cointreau | Fresh
Juices | Cinnamon



wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 12.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

GREENVILLE FLIGHT (291 cal) 12.00 **GF**
Cheese Fondue | Maso Canali, Pinot Grigio
Salad | Luccio, Moscato d'Asti
Entrée Fondue | Zen of Zin, Zinfandel
Chocolate Fondue | J. Lohr, Cabernet, "Seven
Oaks"

