

# 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) 9.00 GF

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

## AUTHENTIC MAI TAI (254 cal) 9.00 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

## FRESHLY-PICKED MARGARITA

(326 cal) 10.00 GF  
Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

## THE MELTING POT MULE

(235 cal) 9.00 GF  
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

*Melting Pot Mule Mug 11.00*

## OLD FASHIONED:

### CLASSIC (175 cal) 9.00 GF

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

### MODERN (195 cal) 9.00 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

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

Pine Street, Sucker Free, Kölsch (San Francisco, CA) (160 cal) 6.00

Port City, Porter (Alexandria, VA) (224 cal) 6.00

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

Highland, Seasonal (Asheville, NC) 750ml 6.00

Palmetto, Amber (Charleston, SC) (177 cal) 6.00

RJ Rocker's, Seasonal (SC) 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

### BAILEYS BANANA COLADA (407 cal) 9.00 GF

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

### BLUE EYES MARTINI (185 cal) 9.00 GF

Beefeater Gin | Blue Curacao | Lemonade

### BOURBON MULE (132 cal) 9.00

Bulleit Bourbon | Fever Tree Ginger Beer | Fresh Lime Juice

### DEEP SOUTH TEA (224 cal) 8.00 GF

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

### DIRTY DEED MARTINI (190 cal) 8.00 GF

Ketel One Vodka | Olive Juice | Gorgonzola-Stuffed Olives

### TIPSY TURTLE (281 cal) 9.00 GF

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

### WHITE PEACH COSMO (248 cal) 8.00 GF

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

### YIN & YANG MARTINI (361 cal) 10.00 GF

Godiva White Chocolate Liqueur | Svedka Vanil Vodka | Ice Cream | Chocolate Shavings

## specialty spirits

BASIL HAYDEN'S BOURBON (70 cal) 8.00

BULLEIT BOURBON (80 cal) 9.00

VIRGIL KAINE BOURBON GINGER (71 cal) 6.00

WHISKEY GIRL LIQUEUR/WHISKEY PEACH (61 cal) 5.00

ST. GEORGE BRANDY RASPBERRY (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 RUM SILVER KILL DEVIL (71 cal) 5.00

*\*Calories are for 1oz pours.*

## classic tmp cocktails



Love Martini

**LOVE MARTINI** (188 cal) 10.00 **GF**  
Malibu Rum | Peach Schnapps |  
Cranberry Juice | Fresh Strawberries

**YIN & YANG MARTINI**  
(361 cal) 11.00 **GF**  
Godiva White Chocolate Liqueur |  
Svedka Vanil Vodka | Ice Cream |  
Chocolate Shavings

**LEMON BERRY MOJITO**  
(157 cal) 9.00 **GF**  
Bacardi Limon | Wildberry Purée |  
Mint Leaves | Lime | Club Soda

**WHISKEY THISTLE** (217 cal) 9.00 **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

**BLACKBERRY SAGE LEMONADE** (275 cal) 5.00 **GF**  
Lemonade | Blackberry | Sage

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

*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 108 - 132 cal | 8oz 173 - 211 cal | bottle 540 - 668 cal  
white: 5oz 109 - 123 cal | 8oz 175 - 196 cal | bottle 555 - 645 cal

	5oz	8oz	Btl
<b>SPARKLING</b>			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	8	13	34
Luccio, Moscato d'Asti, ITA	8	11	29
LaMarca, Prosecco, ITA	6	12	32
Jaume Serra, Brut, "Cristalino", Cava, ESP			23
Michelle, Brut, WA	7	10	32
<b>SWEET WHITE + BLUSH</b>			
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	7	9	28
Kung Fu Girl, Riesling, Dry, WA	7	12	26
Rémy Pannier, Vouvray, FRA			35
<b>CHARDONNAY</b>			
Kim Crawford, Chardonnay, NZL			36
Seven Daughters, Chardonnay, CA	11	14	39
Wente, Chardonnay, "Estate Grown", Livermore, CA	8	10	32
KJ, Chardonnay, "Vintner's Reserve", CA	8	10	32
DarkHorse, Chardonnay, CA	7	9	28
Souverain, Chardonnay, CA	6	8	26
<b>OTHER WHITES + ROSÉ</b>			
Maso Canali, Pinot Grigio, Trentino, ITA	6	8	26
Mezzacorona, Pinot Grigio, Dolomiti, ITA	7	9	28
King Estate, Pinot Gris, Willamette, OR			35
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	9	12	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 - 132 cal | 8oz 189 - 211 cal | bottle 600 - 668 cal

	5oz	8oz	Btl
<b>OTHER WHITES + ROSÉ (Cont)</b>			
Ste. Michelle, Rosé, WA	7	9	26
Barrymore, Pinot Noir, Rosé, Monterey, CA	7	9	28
<b>CABERNET SAUVIGNON</b>			
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
<b>PINOT NOIR + MERLOT</b>			
Mirassou, Pinot Noir, CA	7	9	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
<b>OTHER REDS</b>			
Banfi, Chianti, ITA			30
Ménage à Trois, Red, CA	8	10	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) 9.00 **GF**  
Malibu Coconut Rum |  
Chambord Raspberry Liqueur |  
Luccio Sparkling Moscato |  
Muddled Strawberries | Orange  
and Lemon Juice

**TMP'S GRAND SANGRIA**  
(209 cal) 9.00 **GF**  
14 Hands Cabernet | Skyy  
Blood Orange Vodka |  
Cointreau | Fresh  
Juices | Cinnamon



## wine flights

four 3oz pours

**CLASSIC FLIGHT** (283 cal) 12.00 **GF**  
Cheese | Mezzacorona, Pinot Grigio  
Salad | Kung Fu Girl, Riesling  
Entrée | The Monterey, Pinot Noir  
Chocolate | Decoy by Duckhorn, Merlot

**GREENVILLE FLIGHT** (292 cal) 12.00 **GF**  
Cheese | Maso Canali, Pinot Grigio  
Salad | Luccio, Moscato d'Asti  
Entrée | Zen of Zin, Zinfandel  
Chocolate | J. Lohr, Cabernet, "Seven Oaks"

