

craft & other beers

Angry Orchard, Hard Cider (Cincinnati, OH)
(160 cal) 4.75

Blue Moon (USA) (168 cal) 4.75

Coors, Light (USA) (102 cal) 4.50

Corona (Mexico) (148 cal) 4.75

Guinness, Extra Stout 11.2oz (Ireland)
(195 cal) 4.75

Miller Lite (USA) (96 cal) 4.50

Sam Adams (USA) (175 cal) 4.75

Sam Adams, Seasonal (USA) 4.95

St. Pauli, N/A (Bremen, Germany)
(160 cal) 3.00

Stella Artois (Belgium) (154 cal) 4.75



drink local

Tröegs, HopBack, Amber (Hershey, PA)
(163 cal) 4.95

Tröegs, Troegenator, Double Bock (Hershey, PA)
(302 cal) 4.95

Tröegs, Dream Weaver, Hefeweizen
(Hershey, PA) (160 cal) 4.95

Tröegs, Perpetual, IPA (Hershey, PA) (227 cal) 4.95

Tröegs, Seasonal (Hershey, PA) 4.95

Tröegs, Java Head, Stout (Hershey, PA)
(256 cal) 4.95

Yuengling, Lager (Pottsville, PA) (140 cal) 4.50

Ask your server about our rotating craft beer selection.

local favorites

BERRY SEXY

(202 cal) 8.95 **GF**
Pinnacle Citrus Vodka | Blackberry Liqueur |
Champagne | Berries

ELDERBERRY FIZZ

(243 cal) 8.95 **GF**
St. Germain Elderflower Liqueur | Fresh
Strawberries | Sparkling Wine

HANDCRAFTED MOJITO

(255 cal) 8.95 **GF**
Bacardi Rum | Muddled Fresh Mint | Lime |
Sugar | Sprite

MANGO AGUA FRESCA

(199 cal) 8.95 **GF**
Bacardi Limon | Mango | Lime

MELTING POT PUNCH

(214 cal) 8.95 **GF**
Captain Morgan Spiced Rum | Pineapple |
Cranberry and Orange Juices | Coke | Grenadine

POETS & PIRATES

(275 cal) 8.95 **GF**
Blue Chair Bay Vanilla Rum | Domaine de
Canton Ginger Liqueur | Muddled
Blackberries | Orgeat Syrup | Lemon Juice

POMEGRANATE COSMO

(243 cal) 8.95 **GF**
SKYY Citrus Vodka | Pama Pomegranate
Liqueur | Cranberry Juice | Pomegranate
Syrup | Fresh Lime

STRAWBERRY BLONDE MARTINI

(252 cal) 8.95 **GF**
All-Natural Smirnoff Strawberry Vodka |
Sparkling Wine | Pineapple Juice |
Strawberry Purée

TIPSY TURTLE

(281 cal) 8.95 **GF**
151, Myers's Dark, Captain Morgan Spiced
and Malibu Rums | Banana Liqueur | Orange
and Pineapple Juices | Grenadine

specialty spirits

HENNESSY VS (70 cal) 8.95

COURVOISIER VSOP (67 cal) 10.95

GODIVA WHITE (76 cal) 6.95

GODIVA DARK (41 cal) 6.95

JOHNNIE GOLD (70 cal) 13.25

*Calories are for 1oz pours.

BEVERAGE MENU

spirits • beer • wine

**Best
IN GLASS**



*Iconic cocktails crafted in the highest form, made from
carefully-selected, fresh and exceptional ingredients.*

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

NEW HOTEL NACIONAL (177 cal) 9.95

Appleton Estate Reserve Rum |
Combiar Abricot Liqueur | Pineapple Juice |
Lime Juice | Nutmeg

FRESHLY-PICKED MARGARITA

(326 cal) 9.95 **GF**

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

TMP'S G&T (209 cal) 9.95 **GF**

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

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 13.95

*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 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

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

spirit-free

BLACKBERRY LAVENDER SHRUB

(134 cal) 4.95 **GF**
Blackberry and Lavender Syrup | Apple
Cider Vinegar | Lemon Juice | Club Soda

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

TEASCAKE (474 cal) 6.95 **GF**
Add Jameson Irish Whiskey (123 cal) 3.00
Half Green Tea, Half Cheesecake, All Delicious.
Green Tea | Honey | Rose Syrup | Lemon |
Sweet Cream Cheese Foam

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. An 18% gratuity will be added to parties of 5 or more.

wine

sparkling wine: 5oz 111 - 132 cal | 8oz 178 - 211 cal | bottle 138 - 668 cal
white wine: 5oz 109 - 127 cal | 8oz 175 - 203 cal | bottle 555 - 705 cal

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy			26
Luccio, Moscato D'asti, Italy	8	10	31
LaMarca, Prosecco, Italy, 187ml			13
Avisi, Prosecco, Veneto, Italy	8	10	32
Ste. Michelle, Brut, Columbia Valley, Washington			30
Ballatore, Spumante, "Gran Spumante", California			26

SWEET WHITE + BLUSH

Beringer, White Zinfandel, California	7	9	28
Schmitt Söhne, Riesling, Spätlese, "P. M.", Mosel, Germany	10	13	39
Conundrum, California			48
Domino, Moscato, California			28
Pacific Rim, Riesling, "J", Columbia Valley, Washington	7	9	29

CHARDONNAY

Buehler, Chardonnay, Carneros, California			38
KJ, Chardonnay, "Vintner's Reserve", California	10	13	39
Sonoma Cutrer, Chardonnay, "RR Ranches", Sonoma Coast, California			41

OTHER WHITES

Maso Canali, Pinot Grigio, Trentino, Italy			36
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy	7	9	28
10 Span, Pinot Gris, Monterey County, California			36
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", Northern Sonoma, California	10	14	48
Starborough, Sauvignon Blanc, Marlborough, New Zealand	11	13	41

red wine: 5oz 21 - 130 cal | 8oz 194 - 208 cal | bottle 600 - 668 cal

ROSÉ

	5oz	8oz	Btl
Ste. Michelle, Rosé, Columbia Valley, Washington	10	13	42

CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", California			32
Joel Gott, Cabernet, "815", California			32
14 Hands, Cabernet, Columbia Valley, Washington	8	12	37
Concha y Toro, Cabernet, "Casa Concha", Puente Alto, Chili			47
Stags' Leap, Cabernet, Napa Valley, California			89

PINOT NOIR + MERLOT

The Monterey, Pinot Noir, Monterey, California	8	12	35
Belle Ambiance, Pinot Noir, California	9	12	37
Sterling, Merlot, Napa Valley, California			49
Meiomi, Pinot Noir, California	13	15	49
Goldeneye, Pinot Noir, California Anderson Valley, California			89
Decoy by Duckhorn, Merlot, Sonoma County, California	10	16	49

OTHER REDS

Four Vines, Zinfandel, "Old Vine", Central Coast, California			33
Portillo, Malbec, Valle de Uco, Argentina	10	13	39
Peter Lehmann, Blend, "Clancy's", Barossa Valley, Australia			40
Turkey Flat, Shiraz, Barossa Valley, Australia			92
Mazzei, Toscana, "Poggio Badiola", Italy			32
Conundrum, Red, California			36

**Best
IN GLASS**



These wines have been carefully selected to meet our "Best in Glass" criteria. They are all rated 90+ Points and have unique and exceptional attributes which make them Best in Glass.

	2oz	5oz	8oz	Btl
Coppola, Brut Rosé, "Sofia", California Light Effervescence Pleasing Acidity Graceful Berries Creamy Texture	4	9	11	36
Ste. Michelle & Dr. Loosen, Riesling, "Eroica", Washington Renowned Winemaker Duo Ripe Washington Fruit Pleasantly Sweet Enhanced Minerality	4	11	17	51
Rodney Strong, Chardonnay, Chalk Hill, California Chalk Hill AVA Volcanic Ash Soil Crisp Acidity Creamy Texture Mineral Notes	4	9	16	50
Arrowood, Cabernet, Sonoma County, California A History Steeped in Cabernet Concentrated Fruit Plush Texture Fine Tannins	5	13	21	65
Michael David, Petite Sirah, "Petite Petit", California Petite Syrah Petite Verdot Dense, Dark Fruit French Oak	5	11	19	55

wine flights

four 3oz pours

CLASSIC FLIGHT

(283 cal) 16.95 **GF**
Cheese | Mezzacorona, Pinot Grigio
Salad | Ste. Michelle, Rosé
Entrée | Meiomi, Pinot Noir
Chocolate | Decoy by Duckhorn, Merlot

HARRISBURG FLIGHT

(288 cal) 19.95 **GF**
Cheese | Carl Schmitt-Wagner, Riesling, Spätlese, "M. H."
Salad | Rodney Strong, Chardonnay
Entrée | Michael David, "Petite Petit"
Chocolate | Arrowood, Cabernet

