

# 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) 10.95 **GF**

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

## AUTHENTIC MAI TAI (254 cal) 10.95 **GF**

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

## FRESHLY-PICKED MARGARITA

(326 cal) 10.95 **GF**

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

## THE MELTING POT MULE

(235 cal) 10.95 **GF**

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

*Melting Pot Mule Mug 12.95*

## OLD FASHIONED:

### CLASSIC (175 cal) 8.95 **GF**

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

### MODERN (195 cal) 11.95 **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) 4.50

Dos Equis, Lager (Monterrey, Mexico) (131 cal) 4.95

Legal Draft, Hung Jury, Hefeweizen ((Texas) Arlington, USA) (160 cal) 4.50

Michelob Ultra (USA) (95 cal) 4.50

Miller Lite (USA) (96 cal) 4.50

New Belgium, Voodoo Ranger, IPA (Fort Collins, CO) (206 cal) 4.50

Redbridge, Sorghum, Lager (USA) (133 cal) 4.50 **GF**

Rogue, Chocolate, Stout (Newport, OR) 16.9oz (380 cal) 9.50

Sam Adams (USA) (175 cal) 4.95

Shiner, Bock (Shiner, TX) (153 cal) 4.50

Stella Artois (Belgium) (154 cal) 4.95

The Good Cider, Apple, Hard Cider (Spain) (153 cal) 4.50

## drink local

Buffalo Bayou, Great White Buffalo, Whitebier (Houston, TX) (185 cal) 4.50

Karbach, Love Street, Kölsch, Blonde Ale (Houston, TX) (167 cal) 4.50

Karbach, Hopadillo, IPA (Houston, TX) (209 cal) 4.50

Karbach, Seasonal (Houston, TX) 4.50

Lone Pint, Yellow Rose, IPA (Magnolia, TX) 16.9oz (295 cal) 9.25

Southern Star, Bombshell, Blonde Ale (Conroe, TX) (160 cal) 4.50

*Ask your server about our rotating craft beer selections.*



## local favorites

### BLACKBERRY SAGE LEMONADE WITH

**BACARDI** (371 cal) 8.95 **GF**

Bacardi Limon | Lemonade | Blackberry | Sage

### CARAMEL APPLE MARTINI (251 cal) 7.95 **GF**

Vodka | Apple and Butter Schnapps | Caramel-Laced Glass

### CHOCOLATE MARTINI (232 cal) 8.95 **GF**

Stoli Vanil Vodka | White Crème de Cacao | Hershey's Kiss

### CLASSIC RYE MANHATTAN (185 cal) 8.95 **GF**

Bulleit Rye Whiskey | Sweet Vermouth | Bitters

### TEXAS TEA (231 cal) 8.95 **GF**

Sauza Gold Tequila | Bacardi Rum | Svedka Vodka | Triple Sec | Sweet & Sour | Cola | Lemon Garnish

### TIPSY TURTLE (281 cal) 7.95 **GF**

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

### WHITE PEACH COSMO (248 cal) 8.95 **GF**

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

## specialty spirits

**BASIL HAYDEN'S BOURBON** (70 cal) 13.00 **10 year**

**BULLEIT WHISKEY RYE** (80 cal) 10.50

**CHIVAS REGAL SCOTCH** (70 cal) 11.00 **12 year**

**EAGLE RARE BOURBON SINGLE BARREL** (80 cal) 12.50 **10 year**

**GLENMORANGIE SCOTCH** (70 cal) 12.00 **10 year**

**JACK DANIEL'S WHISKEY SINGLE BARREL** (76 cal) 13.50

**KNOB CREEK BOURBON** (90 cal) 11.00 **9 year**

**KNOB CREEK WHISKEY RYE** (90 cal) 11.00

**MACALLAN SCOTCH** (76 cal) 15.00 **12 year**

**MACALLAN SCOTCH SHERRY OAK** (76 cal) 40.00 **18 year**

**MAKER'S MARK BOURBON** (80 cal) 10.50

**OBAN SCOTCH** (76 cal) 16.00 **14 year**

**AVIÓN TEQUILA SILVER** (70 cal) 11.00

**BELVEDERE VODKA** (70 cal) 11.50

**BRUICHLADDICH GIN DRY BOTANIST** (82 cal) 12.50

**CHOPIN VODKA POTATO** (70 cal) 11.00

**CÎROC VODKA** (70 cal) 12.00

**HENDRICK'S GIN** (78 cal) 11.50

**KETEL ONE VODKA** (70 cal) 9.50

**PATRÓN TEQUILA REPOSADO** (70 cal) 13.00

**TRES GENERACIONES TEQUILA PLATA** (71 cal) 12.00

*\*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) 10.95 **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



*Yin & Yang Martini*

## spirit-free

**THE BEE'S TEA** (204 cal) 5.50 **GF**  
 Orange Juice | Honey | Lemon | Lavender Syrup |  
 Iced Tea

**WATERMELON COOLER** (91 cal) 5.50 **GF**  
 Cucumber | Watermelon | White Cranberry Juice |  
 Lime | Sprite

**BLACKBERRY SAGE LEMONADE** (275 cal) 5.50 **GF**  
 Lemonade | Blackberry | Sage

**STRAWBERRY BASIL LEMONADE**  
 (227 cal) 5.50 **GF**  
 Strawberry Purée | Muddled Lemon | Fresh Basil |  
 Lemonade

*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. A suggested 20% gratuity will be added for parties of 8 or more.*

## wine

sparkling: 5oz 123 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 668 cal  
 white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 645 cal

SPARKLING	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml			12
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			39
Luccio, Moscato d'Asti, ITA	8	12	32
LaMarca, Prosecco, ITA, 187ml			12
Michelle, Brut, WA			29
Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA			84

SWEET WHITE + BLUSH	5oz	8oz	Btl
Domino, Moscato, CA			28
Beringer, White Zinfandel, CA	6	9	24
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	7	11	28
Kung Fu Girl, Riesling, Dry, WA	8	12	32

CHARDONNAY	5oz	8oz	Btl
KJ, Chardonnay, "Vintner's Reserve", CA	9	14	36
Souverain, Chardonnay, CA	8	12	32
Stags' Leap, Chardonnay, Napa, CA			48

OTHER WHITES + ROSÉ	5oz	8oz	Btl
Maso Canali, Pinot Grigio, Trentino, ITA	10	15	40
Mezzacorona, Pinot Grigio, Dolomiti, ITA	7	11	28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			31
Starborough, Sauvignon Blanc, Marlborough, NZL	8	12	32
Ste. Michelle, Rosé, WA	7	11	28

CABERNET SAUVIGNON	5oz	8oz	Btl
Coppola, Cabernet, "Claret", CA			40
Concannon, Cabernet, Paso Robles, CA	7	11	28
14 Hands, Cabernet, WA	8	12	32
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			31
Stags' Leap, Cabernet, Napa, CA			67

PINOT NOIR + MERLOT	5oz	8oz	Btl
Meiomi, Pinot Noir, CA	10	15	40
Etude, Pinot Noir, "Estate", Carneros, CA			57
The Monterey, Pinot Noir, Monterey, CA	8	12	32
Greystone, Merlot, CA	8	12	32
Decoy by Duckhorn, Merlot, Sonoma, CA	11	16	44

OTHER REDS	5oz	8oz	Btl
Mazzei, Toscana, "Poggio Badiola", ITA			45
Greysac, Médoc, FRA			48
Zen of Zin, Zinfandel, CA	7	11	28
Portillo, Malbec, Uco, ARG	8	12	32
Estancia, Meritage, "Reserve", Paso Robles, CA			33
Rombauer, Zinfandel, CA			59
Michael David, Red, "Freakshow", Lodi, CA			35
19 Crimes, Red, SE AUS	8	12	32
Beringer, "Quantum", Napa, CA			55
BV, "Tapestry", Napa, CA			59

## sangria

**SUNSHINE SANGRIA** (212 cal) 9.95 **GF**  
 Malibu Coconut Rum |  
 Chambord Raspberry Liqueur |  
 Luccio Sparkling Moscato |  
 Muddled Strawberries | Orange  
 and Lemon Juice

**TMP'S GRAND SANGRIA**  
 (209 cal) 9.95 **GF**  
 14 Hands Cabernet | Skyy  
 Blood Orange Vodka |  
 Cointreau | Fresh  
 Juices | Cinnamon



## wine flights

*four 3oz pours*

**CLASSIC FLIGHT** (283 cal) 16.00 **GF**  
 Cheese | Mezzacorona, Pinot Grigio  
 Salad | Kung Fu Girl, Riesling  
 Entrée | The Monterey, Pinot Noir  
 Chocolate | Decoy by Duckhorn, Merlot

**HOUSTON FLIGHT** (294 cal) 19.00 **GF**  
 Cheese | Meiomi, Pinot Noir  
 Salad | Starborough, Sauvignon Blanc  
 Entrée | Portillo, Malbec  
 Chocolate | Luccio, Moscato d'Asti

