

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 12.00

OLD FASHIONED:

CLASSIC (175 cal) 12.95 **GF**

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

MODERN (195 cal) 12.95 **GF**

Knob Creek Rye Whiskey | Brown Sugar Cube | 18.21 Earl Grey Bitters | Orange Peel | Filthy Cherry

craft & other beer

Blue Moon (USA) (222 cal) 6.50*

Bud, Light (USA) (147 cal) 6.00*

Crispin, Original, Cider (Colfax, CA) (170 cal) 5.50

Deschutes, Fresh Squeezed, IPA (Bend, OR) (241 cal) 8.50*

Deschutes, Black Butte, Porter (Bend, OR) (192 cal) 6.50

Guinness, Stout (Ireland) (125 cal) 8.50

Michelob Ultra (USA) (95 cal) 5.50

Miller Lite (USA) (96 cal) 5.50

New Belgium, Fat Tire, Amber (Fort Collins, CO) (160 cal) 5.50

Sam Adams (USA) (175 cal) 5.50

Sam Adams, Seasonal (USA) 5.50

Stella Artois (Belgium) (154 cal) 8.50

White Claw, Hard Seltzer (IL) 5.50



drink local

Boulevard, Tank 7, Farmhouse Ale (Kansas City, MO) (213 cal) 8.50*

Boulevard, The Calling, IPA (Kansas City, MO) (263 cal) 8.50

Boulevard, Seasonal (Kansas City, MO) 6.50

Boulevard, Unfiltered, Wheat (Kansas City, MO) (326 cal) 7.50*

KC Bier, Dunkel (Kansas City, MO) (213 cal) 6.50*

KC Bier, Pils, Pilsner, Golden Lager (Kansas City, MO) (160 cal) 6.50

Ask your server about our rotating craft beer selections.

***Draft**

local favorites

BLACKBERRY SAGE LEMONADE WITH

BACARDI (371 cal) 9.95 **GF**

Bacardi Limon | Lemonade | Blackberry | Sage

BOURBON MULE (132 cal) 10.95

Bulleit Bourbon | Fever Tree Ginger Beer | Fresh Lime Juice

CARAMEL CHOCOLATE TINI (359 cal) 9.95 **GF**

Vanilla Vodka | Dark Chocolate Liqueur | Baileys Irish Cream | Caramel and Chocolate Syrup Drizzle

CLASSIC RYE MANHATTAN (185 cal) 10.95 **GF**

Bulleit Rye Whiskey | Sweet Vermouth | Bitters

DEEP SOUTH TEA (224 cal) 9.95 **GF**

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

FLIRTINI (152 cal) 9.95 **GF**

Stoli Razberi Vodka | Cranberry | Pineapple Juice | Champagne

JACKBERRY SMASH (242 cal) 9.95 **GF**

Jack Daniel's Tennessee Whiskey | Blackberries | Sweet & Sour | Cranberry Juice | Sprite

POMEGRANATE COSMO (243 cal) 9.95 **GF**

SKYY Citrus Vodka | Pama Pomegranate Liqueur | Cranberry Juice | Pomegranate Syrup | Fresh Lime

RASPBERRY LEMONDROP MARTINI

(206 cal) 9.95 **GF**

Pinnacle Whipped Vodka | Pinnacle Citrus Vodka | Pinnacle Raspberry Vodka | Sweet & Sour | Raspberry Syrup | Lemon Twist Garnish | Sugar Rim

TIPSY TURTLE (281 cal) 9.95 **GF**

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

WHITE PEACH COSMO (248 cal) 9.95 **GF**

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

specialty spirits

BALVENIE SCOTCH CARRIBEAN CASK

14 YEAR (76 cal) 14.95

BASIL HAYDEN'S BOURBON (70 cal) 12.95

BULLEIT BARREL STRENGTH BOURBON

(110 cal) 8.95

GLENFIDDICH SCOTCH 12 YEAR (70 cal) 12.95

GLENLIVET SCOTCH 12 YEAR (70 cal) 12.95

KNOB CREEK BOURBON (90 cal) 10.95

KNOB CREEK RYE WHISKEY (90 cal) 10.95

LAPHROAIG SCOTCH 10 YEAR (76 cal) 13.95

MAKER'S MARK BOURBON (80 cal) 11.95

OBAN SCOTCH 14 YEAR (76 cal) 19.95

WOODFORD RESERVE BOURBON (73 cal) 10.95

**Calories are for 1oz pours.*

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) 10.95 **GF**
Malibu Rum | Peach Schnapps |
Cranberry Juice | Fresh Strawberries

YIN & YANG MARTINI
(361 cal) 11.95 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 9.95 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 9.95 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 6.95 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 6.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

PRINCESS ELIXIR (228 cal) 6.95 **GF**
Pineapple Juice | Strawberry Purée | Lemonade |
Whipped Cream and Sprinkles Garnish

BLACKBERRY SAGE LEMONADE (275 cal) 6.95 **GF**
Lemonade | Blackberry | Sage

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 123 - 155 cal | 8oz 196 - 248 cal | bottle 138 - 788 cal
white: 5oz 109 - 139 cal | 8oz 175 - 222 cal | bottle 368 - 705 cal

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml			10
Cupcake, Moscato d'Asti, ITA	9	11	36
Luccio, Moscato d'Asti, ITA	9	11	36
LaMarca, Prosecco, ITA, 187ml			12
Michelle, Brut, WA			39
Dom Pérignon, Brut, Champagne, FRA			230

SWEET WHITE + BLUSH

Cupcake, Moscato, CA	9	11	33
Cavit, Moscato, Pavia, ITA	8	10	30
Chiarle, Moscato, Piemonte, ITA			32
Beringer, White Zinfandel, CA	8	10	30
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU			34
Hogue, Riesling, WA	8	10	30
Kung Fu Girl, Riesling, Dry, WA	9	11	33

CHARDONNAY

Proverb, Chardonnay, CA	8	10	30
KJ, Chardonnay, "Vintner's Reserve", CA	9	12	36
Souverain, Chardonnay, CA	9	11	33

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA	9	12	36
Mezzacorona, Pinot Grigio, Trentino, ITA	8	10	30
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			36
Sacred Hill, Sauvignon Blanc, "Marlborough", Marlborough, NZL	9	12	36
10 Span, Pinot Gris, Monterey, CA			32
Starborough, Sauvignon Blanc, Marlborough, NZL	9	12	36
Ste. Michelle, Rosé, WA	10	13	40
Ruby Red, Rosé, "With Natural Grapefruit Flavor", FRA			33

red: 5oz 77 - 130 cal | 8oz 123 - 208 cal | bottle 390 - 675 cal

CABERNET SAUVIGNON

	5oz	8oz	Btl
Canyon Road, Cabernet, CA	8	11	33
Coppola, Cabernet, "Claret", CA			39
Concannon, Cabernet, Paso Robles, CA	9	12	36
Ghost Pines, Cabernet, Napa-Sonoma-Lake, CA	13	17	49
14 Hands, Cabernet, WA	9	12	36
Conn Creek, Cabernet, Napa, CA			49
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			39
Silver Oak, Cabernet, Alexander, CA			119
Jordan, Cabernet, Alexander, CA			99

PINOT NOIR + MERLOT

La Crema, Pinot Noir, Monterey, CA			39
Serve, Pinot Noir, "Chevalier de Dyonis", Dealu Mare, ROM	8	11	33
Meiomi, Pinot Noir, CA			46
Joel Gott, Pinot Noir, CA			41
The Monterey, Pinot Noir, Monterey, CA	9	12	36
Greystone, Merlot, CA	9	12	36
Maison Nicolas, Merlot, Bordeaux, FRA	8	11	33
Decoy by Duckhorn, Merlot, Sonoma, CA	12	16	45

OTHER REDS

Cucina Mista, Rosso, Semi-Sweet, ITA	9	12	36
Gascón, Malbec, Mendoza, ARG			39
Concha y Toro, Malbec, "Frontera", Luján de Cuyo, ARG	8	11	33
Aragus, Garnacha, "Old Vines", Campo de Borja, ESP			36
Mazzei, Toscana, "Poggio Badiola", ITA			39
Parenchère, Bordeaux Supérieur, FRA			42
Zen of Zin, Zinfandel, CA			38
Portillo, Malbec, Uco, ARG	9	12	36
19 Crimes, Red, SE AUS	8	11	33
Opus One, Napa, CA			299

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 (284 cal) 17.00 **GF**

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

KANSAS CITY FLIGHT (293 cal) 17.00 **GF**

Cheese Fondue | Serve, Pinot Noir, "Chevalier
de Dyonis"
Salad | Sacred Hill, Sauvignon Blanc,
"Marlborough"
Entrée Fondue | Canyon Road, Cabernet
Chocolate Fondue | Cavit, Moscato

