

# 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) 11.75 GF

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

## AUTHENTIC MAI TAI (254 cal) 11.50 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

## FRESHLY-PICKED MARGARITA

(326 cal) 12.95 GF  
Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

## THE MELTING POT MULE

(235 cal) 11.25 GF  
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

*Melting Pot Mule Mug 16.75*

## OLD FASHIONED:

### CLASSIC (175 cal) 11.95 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

Allagash, White (Portland, ME) (213 cal) 6.75\*

Bud, Light (USA) (110 cal) 5.25

Chimay, Red, Ale (Belgium) 11.2oz (232 cal) 7.95 **Trappist**

Corona (Mexico) (148 cal) 5.25

Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal) 5.75

Guinness, Stout (Ireland) 16oz (167 cal) 6.50

Lagunitas, Little Sumpin', Ale (USA) (234 cal) 6.25

Lindemans, Framboise, Lambic (Vlezenbeek, Belgium) (185 cal) 12.00

Michelob Ultra (USA) (95 cal) 5.75

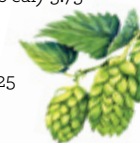
Miller Lite (USA) (96 cal) 5.25

Sam Adams (USA) (175 cal) 5.75

Samuel Smith, Oatmeal Stout (Tadcaster, England) (188 cal) 7.95

Seasonal Cider, Ask your server for details 5.95

Sierra Nevada, Pale Ale (Chico, CA) (174 cal) 5.25



## drink local

Victory, Headwaters, Pale Ale (Downingtown, PA) (218 cal) 6.75\*

Victory, Golden Monkey, Tripel (Downingtown, PA) (291 cal) 6.75

Yuengling, Lager (Pottsville, PA) (185 cal) 5.75\*

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

**\*Draft**

## local favorites

### ABSOLUT STRESS (161 cal) 11.25 GF

Absolut Vodka | Malibu Rum | Amaretto | Cranberry and Pineapple Juices

### BLACK CHERRY COSMO (192 cal) 11.95 GF

Grey Goose Cherry Noir | Cointreau Orange Liqueur | White Cranberry Juice | Fresh Lemon Juice

### CHOCOLATE FONTINI (406 cal) 11.25 GF

Godiva Liqueur | Baileys Irish Cream | Kahlúa | Cream

### ESPRESSO MARTINI (262 cal) 12.25 GF

Stoli Vanil Vodka | Espresso | Kahlúa

### DEEP SOUTH TEA (224 cal) 10.95 GF

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

### FRENCH 75 MARTINI (197 cal) 11.95 GF

Bombay Sapphire Gin | Fresh Lemon Juice | Simple Syrup | Prosecco

### HENDRICK'S CUCUMBER MARTINI

(153 cal) 12.50 GF  
Hendrick's Gin | Fresh Lime | Cucumber Syrup | Mint

### IRISH MULE (187 cal) 10.95 GF

Irish Whiskey | Simple Syrup | Ginger Beer | Fresh Lime

### JACKBERRY SMASH (242 cal) 11.95 GF

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

### LA NUEVA YORK (191 cal) 11.25 GF

Roca Patron Anejo | Lemon Juice | Simple Syrup | Portillo Malbec Floater

### MANGO AGUA FRESCA (199 cal) 10.95 GF

Bacardi Limon | Mango | Lime

### POMEGRANATE MOSCATO SPARKLER

(281 cal) 11.25 GF  
Pomegranate Vodka | Pomegranate Juice | Luccio Moscato d'Asti

### ROSÉ SANGRIA (210 cal) 11.95 GF

Rosé | New Amsterdam Peach Vodka | Chambord Raspberry Liqueur | White Peach Syrup | Sprite

### STRAWBERRY BLONDE (229 cal) 11.25 GF

Svedka Raspberry Vodka | Strawberry Purée | Pineapple Juice | Sparkling Wine Topper | Fresh Strawberries

### WHITE PEACH COSMO (248 cal) 11.25 GF

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

### WILDBERRY BELLINI (332 cal) 9.50 GF

Prosecco | Wildberry purée | Orange Juice | Fresh Berry Garnish

## specialty spirits

**BALVENIE SCOTCH** (81 cal) 16.75

**WOODFORD RESERVE BOURBON** (73 cal) 13.95

**BULLEIT WHISKEY RYE** (80 cal) 11.95

**SAUZA TEQUILA AÑEJO**  
**HORNITOS BLACK BARREL** (70 cal) 9.95

*\*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) 12.95 **GF**  
Godiva White Chocolate Liqueur |  
Svedka Vanil Vodka | Ice Cream |  
Chocolate Shavings

**LEMON BERRY MOJITO**  
(157 cal) 10.50 **GF**  
Bacardi Limon | Wildberry Purée |  
Mint Leaves | Lime | Club Soda

**WHISKEY THISTLE** (217 cal) 10.50 **GF**  
Jameson Irish Whiskey | White  
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

## spirit-free

**THE BEE'S TEA** (204 cal) 4.75 **GF**  
Orange Juice | Honey | Lemon | Lavender Syrup |  
Iced Tea

**WATERMELON COOLER** (91 cal) 4.50 **GF**  
Cucumber | Watermelon | White Cranberry Juice |  
Lime | Sprite

**STRAWBERRY BASIL LEMONADE**  
(227 cal) 4.50 **GF**  
Strawberry Purée | Muddled Lemon | Fresh Basil |  
Lemonade

**PINEAPPLE COBLER** (289 cal) 4.75 **GF**  
Pineapple Juice | Strawberry Purée | Lime Juice |  
Sprite

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 19% 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 - 123 cal | 8oz 175 - 196 cal | bottle 555 - 622 cal

	5oz	8oz	Btl
<b>SPARKLING</b>			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			60
Luccio, Moscato d'Asti, ITA	9	12	33
LaMarca, Prosecco, ITA, 187ml			17
Avisi, Prosecco, Veneto, ITA			31
Michelle, Brut, WA			44
Marquis de La Tour, Brut, Loire, FRA			35
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			12

	8	11	29
<b>SWEET WHITE + BLUSH</b>			
Beringer, White Zinfandel, CA	8	11	29
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	11	14	42
Kung Fu Girl, Riesling, Dry, WA	11	14	42

	13	16	47
<b>CHARDONNAY</b>			
Kim Crawford, Chardonnay, NZL	13	16	47
Wente, Chardonnay, "Estate Grown", Livermore, CA			36
KJ, Chardonnay, "Vintner's Reserve", CA	11	14	39
DarkHorse, Chardonnay, CA	8	11	31
Souverain, Chardonnay, CA	11	14	39

	12	15	43
<b>OTHER WHITES + ROSÉ</b>			
Maso Canali, Pinot Grigio, Trentino, ITA	12	15	43
Mezzacorona, Pinot Grigio, Dolomiti, ITA	8	11	31
The Seeker, Sauvignon Blanc, Marlborough, NZL			39
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			49
Trimbach, Pinot Blanc, Alsace, FRA			66
Starborough, Sauvignon Blanc, Marlborough, NZL	12	15	45
The Curator, White, Swartland, ZAF			31
Ste. Michelle, Rosé, WA	11	14	42

	5oz	8oz	Btl
<b>CABERNET SAUVIGNON</b>			
Browne, Cabernet, "Heritage", WA			49
Caliterra, Cabernet, Reserva, Colchagua, CHL			43
Pull, Cabernet/Merlot, Paso Robles, CA			42
Joel Gott, Cabernet, "815", CA	15	18	52
Concannon, Cabernet, Paso Robles, CA	9	12	34
14 Hands, Cabernet, WA	10	13	39
Experience, Cabernet, Napa, CA			65
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	12	15	47

	15	18	54
<b>PINOT NOIR + MERLOT</b>			
Battle Creek, Pinot Noir, "Unconditional", OR			48
Illahe, Pinot Noir, Willamette, OR			61
Meiomi, Pinot Noir, CA	15	18	54
The Monterey, Pinot Noir, Monterey, CA	11	14	42
Greystone, Merlot, CA	9	12	33
Decoy by Duckhorn, Merlot, Sonoma, CA	15	18	54

	56		
<b>OTHER REDS</b>			
Dreaming Tree, Red, "Crush", CA	56		
Salcheto, Chianti Colli Senesi, ITA	47		
Grand Bouqueteau, Cabernet Franc, Chinon, FRA	49		
Lafite, Bordeaux, "Légende", FRA	58		
Campo Viejo, Tempranillo, Rioja, ESP	47		
d'Arenberg, Shiraz, "Stump Jump", McLaren Vale, AUS	45		
Mazzei, Toscana, "Poggio Badiola", ITA	47		
Chateau du Pin, Bordeaux, FRA	42		
Zen of Zin, Zinfandel, CA	44		
Portillo, Malbec, Uco, ARG	11	14	39
HandCraft, Petite Sirah, CA			37
19 Crimes, Red, SE AUS	10	13	39
Shatter, Grenache, VdP Côtes Catalanes, FRA	14	17	47

## sangria

**SUNSHINE SANGRIA** (212 cal) 10.95 **GF**  
Malibu Coconut Rum |  
Chambord Raspberry Liqueur |  
Luccio Sparkling Moscato |  
Muddled Strawberries | Orange  
and Lemon Juice

**TMP'S GRAND SANGRIA**  
(209 cal) 10.95 **GF**  
14 Hands Cabernet | Skyy  
Blood Orange Vodka |  
Cointreau | Fresh  
Juices | Cinnamon



## wine flights

four 3oz pours

**CLASSIC FLIGHT** (283 cal) 21.95 **GF**  
Cheese | Mezzacorona, Pinot Grigio  
Salad | Kung Fu Girl, Riesling  
Entrée | The Monterey, Pinot Noir  
Chocolate | Decoy by Duckhorn, Merlot

**KING OF PRUSSIA FLIGHT**  
(304 cal) 20.95 **GF**  
Cheese | KJ, Chardonnay, "Jackson Estate"  
Salad | Starborough, Sauvignon Blanc  
Entrée | Concannon, Cabernet  
Chocolate | Shatter, Grenache

