

cocktails

local favorites

BASIL LEMON DROP MARTINI

(194 cal) 8.95 **GF**

Cucumber Vodka | Simple Syrup | Fresh Lemon Juice | Basil

BLOOD ORANGE MARGARITA

(264 cal) 9.95 **GF**

Avion Silver Tequila | Blood Orange Liqueur | Orange Juice | Sweet & Sour

BLUE LAGOON

(161 cal) 8.25 **GF**

Svedka Vodka | Blue Curaçao | Lemonade

DEEP SOUTH TEA

(224 cal) 9.25 **GF**

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

SIGNATURE MARGARITA

(195 cal) 9.95 **GF**

Sauza Conmemorativo Super Premium Tequila | Grand Marnier | Fresh Lime and Orange Juices

STRAWBERRY SEDUCTION

(203 cal) 9.25 **GF**

Stoli Vanil Vodka | Muddled Strawberries | Fresh Lime | Triple Sec | Sweet & Sour

SUMMERTIME SIPPER

(155 cal) 8.95 **GF**

Malibu Rum | Muddled Fresh Watermelon and Cucumber | Fresh Lime Juice | Sprite

TENNESSEE TEA

(226 cal) 8.25 **GF**

Jack Daniel's Whiskey | Triple Sec | Sweet & Sour | Cola

TIPSY TURTLE

(281 cal) 9.25 **GF**

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

spirit-free

THE BEE'S TEA

(204 cal) 5.95 **GF**

Orange Juice | Honey | Lemon | Lavender Syrup | Iced Tea

WATERMELON COOLER

(91 cal) 5.95 **GF**

Cucumber | Watermelon | White Cranberry Juice | Lime | Sprite

STRAWBERRY BASIL LEMONADE

(227 cal) 5.95 **GF**

Strawberry Purée | Muddled Lemon | Fresh Basil | Lemonade

LAVA FLOW

(248 cal) 5.95 **GF**

Strawberry Purée | Piña Colada Mix | Pineapple Juice



The Melting Pot Mule

**Best
IN GLASS**

Iconic cocktails crafted in their highest forms, made from carefully-selected, fresh and exceptional ingredients.

NEW TMP'S G&T

(209 cal) 8.95 **GF**

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

NEW AUTHENTIC MAI TAI

(254 cal) 8.95 **GF**

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 8.95 **GF**

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

NEW OLD FASHIONED

CLASSIC

(175 cal) 8.95 **GF**

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

MODERN

(195 cal) 9.25 **GF**

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

THE MELTING POT MULE

(235 cal) 8.95 **GF**

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

The Melting Pot Mule Mug 14.95

classic TMP cocktails

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) 9.25 **GF**

Jameson Irish Whiskey | White Peach | Raspberries | Lemon | Sprite



Love Martini

sangria

SUNSHINE SANGRIA

Glass (212 cal) 9.25 | Pitcher (809 cal) 30.00 **GF**

Malibu Coconut Rum | Chambord Raspberry Liqueur | Luccio Sparkling Moscato | Muddled Strawberries | Orange and Lemon Juice

TMP'S GRAND SANGRIA

Glass (209 cal) 9.25 | Pitcher (716 cal) 30.00 **GF**

14 Hands Cabernet | Skyy Blood Orange Vodka | Cointreau | Fresh Juices | Cinnamon

wine sparkling: 5oz 123 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 667 cal
white: 5oz 100 - 122 cal | 8oz 160 - 195 cal | bottle 508 - 702 cal

red: 5oz 122 - 134 cal | 8oz 195 - 215 cal | bottle 596 - 682 cal

GF all wines are gluten free

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy			46
Luccio, Moscato d'Asti, Italy	7	11	32
LaMarca, Prosecco, Italy, 187ml			10
Coppola, Blanc de Blancs, "Sofia Mini", California, 187ml			9
Michelle, Brut, Columbia Valley, Washington			34
Moët & Chandon, Brut, "Impérial", Champagne, France			85
Veuve Clicquot, Brut, "Yellow Label", Champagne, France			80

SWEET WHITE + BLUSH

Beringer, White Zinfandel, California	6	8	25
Schmitt Söhne, Riesling, Spätlese, "P. M.", Mosel, Germany	9	13	35
Conundrum, California			49
Kung Fu Girl, Riesling, Ancient Lakes of Columbia Valley, Washington	7	11	32

CHARDONNAY

Seven Daughters, Chardonnay, California	9	13	35
KJ, Chardonnay, "Vintner's Reserve", California	8	12	34
ZD, Chardonnay, California			55
Brick & Mortar, Chardonnay, Napa Valley, California			64
Coppola, Chardonnay, "Votre Santé", California	10	14	48
Rombauer, Chardonnay, Carneros, California			52

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, Italy	9	13	36
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy	8	12	34
Noble Vines, Pinot Grigio, "152", San Bernabe, California			35
Noble Vines, Sauvignon Blanc, "242", Monterey, California	7	11	31
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", Northern Sonoma, California			32
Starborough, Sauvignon Blanc, Marlborough, New Zealand	8	12	34
Rock Wall, Viognier, California	10	14	42
Azur, Dry Rosé, California			65
Barrymore, Pinot Noir, Rosé, Monterey, California	9	13	35
Brick & Mortar, Rosé, Sonoma Coast, California	11	15	50

CABERNET SAUVIGNON

	5oz	8oz	Btl
Concannon, Cabernet, Paso Robles, California	10	14	42
14 Hands, Cabernet, Columbia Valley, Washington	8	12	34
Educated Guess, Cabernet, Napa County, California	9	13	41
Paul Hobbs, Cabernet, Napa Valley, California			80
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, California			40
Caymus, Cabernet, Napa Valley, California			100
Faust, Cabernet, Napa Valley, California			90
Cade, Cabernet, Howell Mountain, California			175

PINOT NOIR + MERLOT

Belle Ambiance, Pinot Noir, California	7	11	32
Schug, Pinot Noir, Sonoma Coast, California	9	13	45
Coppola, Pinot Noir, "Votre Santé", California			48
Alexana, Pinot Noir, "Revana", Dundee Hills, Oregon			145
Meiomi, Pinot Noir, California			44
Brick & Mortar, Pinot Noir, Napa Valley, California			60
Greystone, Merlot, California	8	12	34
Decoy by Duckhorn, Merlot, Sonoma County, California	10	14	42
Ste. Michelle, Merlot, "Canoe Ridge", Horse Heaven Hills, Washington			62
Textbook, Merlot, Napa Valley, California			65

OTHER REDS

Louis Jadot, Beaujolais-Villages, France			46
Banfi, Chianti, Italy			44
Layer Cake, Shiraz, South Australia	9	13	37
Portillo, Malbec, Valle de Uco, Argentina	8	12	34
Antigal, Malbec, "Uno", Mendoza, Argentina			48
Frank Family, Zinfandel, Napa Valley, California			60
Mazzei, Toscana, "Poggio Badiola", Italy			32
Blue Rock, "Baby Blue", Sonoma County, California			80
Zen of Zin, Zinfandel, California	8	12	35
Recuerdo, Malbec, Uco Valley, Argentina	11	15	54
Prager, Petite Sirah, Napa Valley, California			60
Trefethen, Red, "Double T", Napa Valley, California	8	12	35
Diora, Red, "Three Crowns", San Bernabe, California	10	14	42
Blackbird, "Arise", Napa Valley, California			70
19 Crimes, Red, South Eastern Australia	7	11	32

craft & other beer

- Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) 5.00
- Blue Moon (USA) (168 cal) 4.50
- Guinness, Stout (Ireland) 11.2oz (117 cal) 5.00
- Heineken (Holland) (166 cal) 5.00
- Highland, Gaelic, Ale (Asheville, NC) (182 cal) 5.00
- Lazy Magnolia, Southern Pecan, Nut Brown Ale (Kiln, MS) (189 cal) 5.00
- Michelob Ultra (USA) (95 cal) 4.00
- Miller Lite (USA) (96 cal) 4.00
- New Belgium, Ranger, IPA (Fort Collins, CO) (185 cal) 5.00
- Pacifico (Mexico) (152 cal) 4.50
- Sam Adams, Boston, Lager (USA) (232 cal) 4.50*
- Sam Adams, Seasonal (USA) 4.50
- Stella Artois (Belgium) (154 cal) 5.00
- SweetWater, 420, Extra Pale Ale (Atlanta, GA) (155 cal) 4.50
- Yee-Haw, Pale Ale (Johnson City, TN) (218 cal) 5.00*

Ask your server about our rotating craft beer selections

***Draft**



wine flights

Four 3oz pours

CLASSIC FLIGHT (283 cal) 20.00 **GF**

- Cheese | Mezzacorona, Pinot Grigio
- Salad | Kung Fu Girl, Riesling
- Entrée | Belle Ambiance, Pinot Noir
- Chocolate | Decoy by Duckhorn, Merlot

KNOXVILLE FLIGHT

(358 cal) 20.00 **GF**

- Cheese | Seven Daughters, Chardonnay
- Salad | Noble Vines, Sauvignon Blanc, "242"
- Entrée | Educated Guess, Cabernet
- Chocolate | Fonseca, Port, Porto, "Bin 27"

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 11/06/2018.