

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) 9.95 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) 9.25 GF
Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

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 14.95

OLD FASHIONED:

CLASSIC (175 cal) 9.25 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



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

craft & other beer

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) 5.50

Blue Moon (USA) (168 cal) 5.00

Bud, Light (USA) (110 cal) 4.00

Chimay, Red, Ale (Belgium) 11.2oz (232 cal) 7.00 **Trappist**

Corona (Mexico) (148 cal) 5.00

Guinness, Stout (Ireland) 11.2oz (117 cal) 5.50

Heineken (Holland) (166 cal) 5.50

Highland, Gaelic, Ale (Asheville, NC) (181 cal) 5.50

Lazy Magnolia, Southern Pecan, Nut Brown Ale (Kiln, MS) (188 cal) 5.50

Michelob Ultra (USA) (95 cal) 4.00

Miller Lite (USA) (96 cal) 4.00

New Belgium, Ranger, IPA (Fort Collins, CO) (185 cal) 5.50

Sam Adams, Boston, Lager (USA) (232 cal) 5.00*

Sam Adams, Seasonal (USA) 5.00

Stella Artois (Belgium) (154 cal) 5.50

Stiegl, Grapefruit, Radler (Austria) 16oz (232 cal) 5.00

SweetWater, Blue, Blueberry (Atlanta, GA) (163 cal) 5.50

SweetWater, 420, Extra Pale Ale (Atlanta, GA) (156 cal) 5.50

Yuengling, Lager (Pottsville, PA) (140 cal) 4.00

drink local

Highland, Black, Mocha Stout (Asheville, NC) (213 cal) 5.50*

Yee-Haw, Pale Ale (Johnson City, TN) (218 cal) 5.50*

Ask your server about our rotating craft beer selections.

***Draft**

local favorites

BASIL LEMON DROP MARTINI (194 cal) 9.25 GF

Cucumber Vodka | Simple Syrup | Fresh Lemon Juice | Basil

BLUE LAGOON (161 cal) 9.25 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

FIERY PINEAPPLE MARGARITA

(299 cal) 10.95 GF
Sauza Tequila | Bacardi Pineapple Fusion Rum | Sweet & Sour | Chipotle Pineapple-Infused Syrup

GRAND MARNIER® SPARKLING PEACH

MIMOSA (264 cal) 9.95 GF
Grand Marnier Raspberry Peach | Orange Juice | Sparkling Wine

MANGO AGUA FRESCA (199 cal) 9.25 GF

Bacardi Limon | Mango | Lime

POMEGRANATE COSMO (243 cal) 8.95 GF

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

PRETTY IN POP (155 cal) 9.95 GF

Voli Light Vodka | Cranberry Juice | Muddled Cucumber | Fresh Lime Juice | Club Soda

SIGNATURE MARGARITA (195 cal) 9.95 GF

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

STRAWBERRY KIWI-TINI (192 cal) 8.95 GF

Pinnacle Kiwi Strawberry Vodka | Peach Schnapps | Pineapple and Cranberry Juices

STRAWBERRY SEDUCTION (203 cal) 9.25 GF

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

SUMMERTIME SIPPER (155 cal) 9.95 GF

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

TENNESSEE TEA (226 cal) 9.25 GF

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

TIPSY TURTLE (281 cal) 10.95 GF

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

TROPICAL TIKI TEA (250 cal) 8.95 GF

SKYY Passion Fruit Vodka | Iced Tea | Mango Syrup | Pineapple Juice | Lemon

WATERMELON MULE (286 cal) 9.95 GF

Stoli Vodka | Watermelon Purée | Lime Juice | Ginger Beer | Fresh Lime | Mint Sprig and Watermelon Garnish

specialty spirits

HELL-CAT MAGGIE WHISKEY (70 cal) 9.00

TENN SOUTH WHISKEY CLAYTON JAMES

(80 cal) 8.00

GRAND MARNIER XO CUVÉE 1880 (104 cal) 30.00

LEYENDA DEL MILAGRO TEQUILA SILVER

SELECT BARREL RESERVA (70 cal) 9.00

**Calories are for 1oz pours.*

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) 11.95 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate 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) 6.25 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 6.25 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

LAVA FLOW (248 cal) 6.25 **GF**
Strawberry Purée | Piña Colada Mix | Pineapple Juice

STRAWBERRY BASIL LEMONADE
(227 cal) 6.25 **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. Wine and spirits are subject to 15% state liquor by the drink tax and local sales tax.

wine

sparkling: 5oz 108 - 123 cal | 8oz 173 - 196 cal | bottle 138 - 668 cal
white: 5oz 109 - 129 cal | 8oz 175 - 206 cal | bottle 555 - 652 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			46
Luccio, Moscato d'Asti, ITA	10	14	42
LaMarca, Prosecco, ITA, 187ml			10
Michelle, Brut, WA	8	12	34
Barcino, Brut, Cava, ESP			38
Moët & Chandon, Brut, "Impérial", Champagne, FRA			85
Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA			80

	6	10	29
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	6	10	29
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	9	13	38
Kung Fu Girl, Riesling, Dry, WA	7	11	32

	8	12	34
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	8	12	34
Copain, Chardonnay, "Tous Ensemble", Sonoma Coast, CA			85
Michael David, Chardonnay, Lodi, CA	10	14	42
Souverain, Chardonnay, CA	9	13	38
ZD, Chardonnay, CA			75
Brick & Mortar, Chardonnay, Napa, CA	12	16	47
Coppola, Chardonnay, "Votre Santé", CA			48

	9	13	37
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	9	13	37
Mezzacorona, Pinot Grigio, Dolomiti, ITA	8	12	35
Michael David, Sauvignon Blanc, Lodi, CA	10	14	42
Columna, Albariño, Rias Baixas, ESP			37
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			32
Les Dauphins, White, Côtes du Rhône, FRA	8	12	34
Dr. Loosen, Riesling, Dry, "Red Slate", Mosel, DEU			49
Starborough, Sauvignon Blanc, Marlborough, NZL	8	12	35

	5oz	8oz	Btl
OTHER WHITES + ROSÉ (Cont)			
Rock Wall, Viognier, CA	9	13	37
Azur, Dry Rosé, CA			65
Ste. Michelle, Rosé, WA	9	13	37
Brick & Mortar, Rosé, Sonoma Coast, CA	11	15	44

	10	14	41
CABERNET SAUVIGNON			
Concannon, Cabernet, Paso Robles, CA	10	14	41
14 Hands, Cabernet, WA	8	12	35
Educated Guess, Cabernet, Napa, CA	10	14	41
Paul Hobbs, Cabernet, Napa, CA			80
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			40
Caymus, Cabernet, Napa, CA			110

	8	12	35
PINOT NOIR + MERLOT			
Schug, Pinot Noir, Sonoma Coast, CA			38
Alexana, Pinot Noir, "Revana", Dundee Hills, OR			145
Meiomi, Pinot Noir, CA	11	15	44
The Monterey, Pinot Noir, Monterey, CA	8	12	35
Greystone, Merlot, CA	8	12	35
Decoy by Duckhorn, Merlot, Sonoma, CA	10	14	41
Ste. Michelle, Merlot, "Canoe Ridge", Horse Heaven Hills, WA			62

	10	14	42
OTHER REDS			
Layer Cake, Shiraz, S. AUS	10	14	42
Les Dauphins, Red, Côtes du Rhône, FRA	8	12	35
Antigal, Malbec, "Uno", Mendoza, ARG	12	16	47
Frank Family, Zinfandel, Napa, CA			60
Mazzei, Toscana, "Poggio Badiola", ITA			32
Blue Rock, "Baby Blue", Sonoma, CA			80
Zen of Zin, Zinfandel, CA			35
Portillo, Malbec, Uco, ARG	8	12	35
Copain, Syrah, "Tous Ensemble", Mendocino, CA			68
19 Crimes, Red, SE AUS	7	11	32

sangria

SUNSHINE SANGRIA
Glass (212 cal) 9.25 | Pitcher (809 cal) 29.95 **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) 29.95 **GF**
14 Hands Cabernet |
Skyy Blood Orange
Vodka | Cointreau |
Fresh Juices |
Cinnamon

wine flights

four 3oz pours

CLASSIC FLIGHT (283 cal) 20.00 **GF**
Cheese | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée | The Monterey, Pinot Noir
Chocolate | Decoy by Duckhorn, Merlot

KNOXVILLE FLIGHT (370 cal) 20.00 **GF**
Cheese | Michael David, Chardonnay
Salad | Rock Wall, Viognier
Entrée | Educated Guess, Cabernet
Chocolate | Graham's, Port, Porto, "Six Grapes",
Reserve

