

# 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) 11.95 **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) 9.95 **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 19.95*

## OLD FASHIONED:

### CLASSIC (175 cal) 10.95 **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

## craft & other beer

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) 4.95

Blue Moon (USA) (168 cal) 4.95

Breckenridge, Vanilla, Porter (Denver, CO) (209 cal) 5.95

Coors, N/A (USA) (58 cal) 4.95

Corona (Mexico) (148 cal) 4.95

Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal) 5.95

Labatt, Blue, Lager (Canada) (153 cal) 4.95

Lindemans, Framboise, Lambic (Vlezenbeek, Belgium) 375ml (196 cal) 11.95

Redbridge, Sorghum, Lager (USA) (133 cal) 4.95 **GF**

Sam Adams (USA) (175 cal) 4.95

Sierra Nevada, Pale Ale (Chico, CA) (174 cal) 4.95

Stone, IPA (Escondido, CA) (206 cal) 5.95

Yuengling, Lager (Pottsville, PA) (140 cal) 4.95



## drink local

Fat Head's, Head Hunter, IPA (Middleburg Heights, OH) 15.5gal (3520 cal) 4.95

Great Lakes, Gold, Dortmunder, Lager (Cleveland, OH) (156 cal) 4.95

Great Lakes, Seasonal (Cleveland, OH) 5.95

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

## local favorites

### ABSOLUT STRESS (161 cal) 8.95 **GF**

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

### BLACKBERRY SAGE LEMONADE WITH

### BACARDI (371 cal) 9.95 **GF**

Bacardi Limon | Lemonade | Blackberry | Sage

### COTTON CANDY BELLINI (141 cal) 9.95 **GF**

Pinnacle Vodka | Sparkling Wine | Cotton Candy

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

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

### MAKER'S MULE (179 cal) 10.95 **GF**

Maker's Mark | Ginger Beer | Fresh Lime Juice

### S'MORE-TINI (336 cal) 9.95

Godiva Milk Chocolate Liqueur | Kahlúa | Baileys Irish Cream | Frangelico | Disaronno | Cream | Marshmallow Fluff | Graham Cracker Crumbs | Chocolate Syrup Garnish

### SAILOR'S PUNCH (246 cal) 8.95 **GF**

Sailor Jerry Spiced Rum | Orange and Pineapple Juices | Sweet & Sour | Cherries

### WHITE GUMMY BEAR MARTINI

(164 cal) 8.95 **GF**

Stoli Razberi Vodka | Peach Schnapps | Fresh Lemon Juice | Sprite | Gummy Bears

## specialty spirits

### GLENMORANGIE SCOTCH 18 YEAR (76 cal) 15.95

### KNOB CREEK RYE WHISKEY (90 cal) 11.95

### KNOB CREEK BOURBON SINGLE BARREL 9 YEAR (111 cal) 10.95

### RÉMY MARTIN VSOP COGNAC (70 cal) 15.95

### RÉMY MARTIN XO COGNAC (70 cal) 34.95

*\*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) 9.95 **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 Fondue Shavings

**LEMON BERRY MOJITO**  
(157 cal) 8.95 **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) 4.95 **GF**  
Orange Juice | Honey | Lemon | Lavender Syrup |  
Iced Tea

**WATERMELON COOLER** (91 cal) 4.95 **GF**  
Cucumber | Watermelon | White Cranberry Juice |  
Lime | Sprite

**BLACKBERRY SAGE LEMONADE** (275 cal) 4.95 **GF**  
Lemonade | Blackberry | Sage

**FLAVORED ICED TEA (VARIETY OF  
FLAVORS)** (75-155 cal) 3.95 **GF**  
Ask Server for Details

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 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 630 cal  
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 615 cal

	5oz	8oz	Btl
<b>SPARKLING</b>			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			41
Luccio, Moscato d'Asti, ITA	8	11	32
LaMarca, Prosecco, ITA, 187ml			12
Michelle, Brut, WA			28
Veuve Clicquot, Brut, Champagne, FRA			105
Dom Pérignon, Brut, Champagne, FRA			249
<b>SWEET WHITE + BLUSH</b>			
Beringer, White Zinfandel, CA	6	9	25
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8	11	32
Kung Fu Girl, Riesling, Dry, WA	7	10	29
Conundrum, White, CA			45
<b>CHARDONNAY</b>			
KJ, Chardonnay, "Vintner's Reserve", CA	9	13	38
Souverain, Chardonnay, CA	7	10	29
<b>OTHER WHITES + ROSÉ</b>			
Maso Canali, Pinot Grigio, Trentino, ITA	9	12	34
Santa Margherita, Pinot Grigio, Alto Adige, ITA			44
Mezzacorona, Pinot Grigio, Trentino, ITA	8	11	32
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			39
Starborough, Sauvignon Blanc, Marlborough, NZL	9	12	35

red: 5oz 121 - 127 cal | 8oz 194 - 203 cal | bottle 592 - 668 cal

	5oz	8oz	Btl
<b>OTHER WHITES + ROSÉ (Cont)</b>			
Ste. Michelle, Rosé, WA	7	10	29
<b>CABERNET SAUVIGNON</b>			
Concannon, Cabernet, Paso Robles, CA	11	14	41
14 Hands, Cabernet, WA	7	11	32
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			36
Silver Oak, Cabernet, Alexander, CA			89
Caymus, Cabernet, Napa, CA			115
<b>PINOT NOIR + MERLOT</b>			
Meiomi, Pinot Noir, CA	11	14	41
The Monterey, Pinot Noir, Monterey, CA	8	11	32
Greystone, Merlot, CA	8	11	32
Decoy by Duckhorn, Merlot, Sonoma, CA	11	14	41
<b>OTHER REDS</b>			
Marqués de Riscal, Rioja, "Próximo", ESP			32
Bogle, Petite Sirah, CA			36
Mazzei, Toscana, "Poggio Badiola", ITA			39
Banfi, Chianti Classico, Riserva, ITA			41
Zen of Zin, Zinfandel, CA			35
Portillo, Malbec, Uco, ARG	8	11	32
19 Crimes, Red, SE AUS	8	11	32

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

**LYNDHURST FLIGHT** (286 cal) 18.00 **GF**  
Cheese Fondue | KJ, Chardonnay, "Vintner's  
Reserve"  
Salad | Maso Canali, Pinot Grigio  
Entrée Fondue | Concannon, Cabernet  
Chocolate Fondue | Meiomi, Pinot Noir

