

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 (76 cal) 15.95 18 year

KNOB CREEK WHISKEY RYE (90 cal) 11.95

KNOB CREEK BOURBON SINGLE BARREL (111 cal) 10.95 9 year

RÉMY MARTIN COGNAC VSOP (70 cal) 15.95

RÉMY MARTIN COGNAC XO (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 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 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

sparkling: 5oz 123 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 668 cal
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 615 cal

	5oz	8oz	Btl
SPARKLING			
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
SWEET WHITE + BLUSH			
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, CA			45
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	9	13	38
Souverain, Chardonnay, CA	7	10	29
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	9	12	34
Mezzacorona, Pinot Grigio, Dolomiti, ITA	8	11	32
Santa Margherita, Pinot Grigio, Alto Adige, ITA			44
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			39
Starborough, Sauvignon Blanc, Marlborough, NZL	9	12	35

red: 5oz 121 - 132 cal | 8oz 194 - 211 cal | bottle 592 - 668 cal

	5oz	8oz	Btl
OTHER WHITES + ROSÉ (Cont)			
Ste. Michelle, Rosé, WA	7	10	29
CABERNET SAUVIGNON			
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
PINOT NOIR + MERLOT			
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
OTHER REDS			
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 (283 cal) 15.00 **GF**
Cheese | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée | The Monterey, Pinot Noir
Chocolate | Decoy by Duckhorn, Merlot

LYNDHURST FLIGHT (287 cal) 18.00 **GF**
Cheese | KJ, Chardonnay, "Vintner's Reserve"
Salad | Maso Canali, Pinot Grigio
Entrée | Concannon, Cabernet
Chocolate | Meiomi, Pinot Noir

