

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) 9.95 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

THE MELTING POT MULE (235 cal) 8.95 GF

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

Melting Pot Mule Mug 19.95

OLD FASHIONED:

CLASSIC (175 cal) 8.95 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

Corona (Mexico) (148 cal) 5.00

Corona, Light (Mexico) (99 cal) 5.00

Miller Lite (USA) (96 cal) 4.50

O'doul's, N/A (USA) (65 cal) 4.50

Redbridge, Sorghum, Lager (USA) (133 cal) 4.50 GF

Sam Adams (USA) (175 cal) 5.00



drink local

Ale Asylum, Seasonal (Madison, WI) 5.00

Karben4, Fantasy Factory, IPA (Madison, WI) (209 cal) 5.00

Lake Louie, Tommy's, Porter (Arena, WI) (334 cal) 5.00

Lake Louie, Warped Speed, Scotch Ale (Arena, WI) (202 cal) 5.00

New Glarus, Spotted Cow, Farmhouse Ale (New Glarus, WI) (167 cal) 5.00

New Glarus, Moon Man, No Coast Pale Ale (New Glarus, WI) (163 cal) 5.00

New Glarus, Seasonal (New Glarus, WI) 5.00

Port Huron, Hefeweizen (Wisconsin Dells, WI) (160 cal) 5.00

Tyranena, Rocky's Revenge, Brown Ale (WI) (181 cal) 5.00

Ask your server about our rotating craft beer selections.

local favorites

BLACK CHERRY COSMO (192 cal) 9.50 GF

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

BLACKBERRY MARGARITA (313 cal) 9.50 GF

1800 Reposado Tequila | Blackberries | Fresh Lime

BLOOD ORANGE MARGARITA (264 cal) 9.50 GF

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

CHERRYLICIOUS LEMONADE (199 cal) 8.95 GF

Grey Goose Cherry Noir Vodka | Cranberry Juice Blend | Fresh Lemon Juice | Simple Syrup | Sprite

JACKBERRY SMASH (242 cal) 8.95 GF

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

MOSCATO MULE (157 cal) 8.95 GF

SKYY Infusions Moscato Grape Vodka | Fresh Lime Juice | Ginger Beer

PARADISE PUNCH (138 cal) 8.95 GF

Bacardi, Myers's, Captain Morgan and Malibu Rums | Orange and Pineapple Juices

POMEGRANATE COSMO (243 cal) 8.95 GF

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

RASPBERRY MOJITO (224 cal) 8.95 GF

Bacardi Limon | Raspberry Puree | Fresh Raspberries | Fresh Mint | Simple Syrup | Fresh Lime | Sprite

STRAWBERRY BASIL LEMONADE (274 cal) 8.95 GF

Smirnoff Strawberry Vodka | Muddled Fresh Basil and Strawberries | Lemonade

WHITE PEACH COSMO (248 cal) 8.95 GF

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

specialty spirits

GLENFIDDICH SCOTCH 12 YEAR (70 cal) 7.95

GLENLIVET SCOTCH 12 YEAR (70 cal) 7.95

GLENMORANGIE SCOTCH 10 YEAR (70 cal) 8.95

LAPHROAIG SCOTCH 10 YEAR (76 cal) 8.95

MACALLAN SCOTCH 12 YEAR (76 cal) 9.95

MACALLAN SCOTCH SHERRY OAK 18 YEAR (76 cal) 19.95

COURVOISIER VS COGNAC (67 cal) 9.95

COURVOISIER VSOP COGNAC (67 cal) 10.95

HENNESSY VS COGNAC (70 cal) 7.95

KORBEL BRANDY (67 cal) 6.95

RÉMY MARTIN XO COGNAC (70 cal) 17.95

ST. RÉMY VSOP BRANDY NAPOLEAN (70 cal) 9.95

**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) 9.95 **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) 8.95 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 6.95 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 6.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

BLACKBERRY SAGE LEMONADE (275 cal) 6.95 **GF**
Lemonade | Blackberry | Sage

ITALIAN SODA (299-323 cal) 6.95 **GF**
Choose Your Favorite Flavor

LAVA FLOW (248 cal) 6.95 **GF**
Strawberry Purée | Piña Colada Mix | Pineapple Juice

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 89 - 124 cal | 8oz 142 - 199 cal | bottle 138 - 630 cal
white: 5oz 101 - 123 cal | 8oz 161 - 196 cal | bottle 510 - 645 cal

SPARKLING

| | 5oz | 8oz | Btl |
|---|-----|-----|-----|
| Banfi, Brachetto d'Acqui, "Rosa Regale", ITA | 15 | 30 | 49 |
| Maragliano, Moscato d'Asti, "La Caliera", ITA | 11 | 13 | 42 |
| Luccio, Moscato d'Asti, ITA | 9 | 11 | 30 |
| LaMarca, Prosecco, ITA, 187ml | | | 15 |
| Avissi, Prosecco, Veneto, ITA | | | 37 |
| Michelle, Brut, WA | | | 29 |
| Freixenet, Brut, "Cordon Negro", Cava, ESP | 12 | | 29 |

SWEET WHITE + BLUSH

| | | | |
|--|---|----|----|
| Domino, Moscato, CA | | | 19 |
| Beringer, White Zinfandel, CA | 7 | 9 | 18 |
| New Age, White, San Rafael, ARG | | | 28 |
| Ste. Michelle, Riesling, Sweet, "Harvest Select", WA | | | 26 |
| Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU | 9 | 11 | 36 |
| Wollersheim, Seyval Blanc, Semi-Dry, "Prairie Fumé", USA | 7 | 9 | 28 |
| Kung Fu Girl, Riesling, Dry, WA | 8 | 10 | 30 |

CHARDONNAY

| | | | |
|--|---|----|----|
| Wente, Chardonnay, "Estate Grown", Livermore, CA | 7 | 9 | 28 |
| KJ, Chardonnay, "Vintner's Reserve", CA | 9 | 11 | 34 |
| Souverain, Chardonnay, CA | 9 | 11 | 34 |
| Frei Brothers, Chardonnay, Russian River, CA | 9 | 11 | 35 |

OTHER WHITES + ROSÉ

| | | | |
|---|---|----|----|
| Maso Canali, Pinot Grigio, Trentino, ITA | 9 | 13 | 38 |
| Mezzacorona, Pinot Grigio, Trentino, ITA | 8 | 10 | 26 |
| Wollersheim, Riesling, Dry, USA | | | 34 |
| Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA | 9 | 11 | 34 |

red: 5oz 84 - 163 cal | 8oz 135 - 260 cal | bottle 428 - 825 cal

OTHER WHITES + ROSÉ (Cont)

| | | | |
|--|---|----|----|
| Starborough, Sauvignon Blanc, Marlborough, NZL | 9 | 11 | 34 |
| Ste. Michelle, Rosé, WA | 9 | 11 | 34 |

CABERNET SAUVIGNON

| | | | |
|--|----|----|----|
| Coppola, Cabernet, "Claret", CA | | | 42 |
| Noble Vines, Cabernet, "337", Lodi, CA | | | 34 |
| Joel Gott, Cabernet, "815", CA | 10 | 13 | 40 |
| Concannon, Cabernet, Paso Robles, CA | 9 | 11 | 36 |
| 14 Hands, Cabernet, WA | 9 | 11 | 30 |
| KJ, Cabernet, "Grand Reserve", Sonoma, CA | | | 49 |
| J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA | | | 42 |

PINOT NOIR + MERLOT

| | | | |
|--|----|----|----|
| Mirassou, Pinot Noir, CA | 8 | 10 | 30 |
| Meiomi, Pinot Noir, CA | 9 | 11 | 36 |
| The Monterey, Pinot Noir, Monterey, CA | 9 | 11 | 36 |
| Greystone, Merlot, CA | 8 | 10 | 32 |
| Decoy by Duckhorn, Merlot, Sonoma, CA | 10 | 14 | 48 |

OTHER REDS

| | | | |
|--|---|----|-----|
| Door Peninsula, Blackberry, Sweet, WI | 7 | 9 | 29 |
| Roscato, Rosso, Dolce, Pavia, ITA | 9 | 11 | 34 |
| Callia, Malbec, "Alta", Tulum, ARG | | | 33 |
| Apothic, Red, "Winemaker's Blend", CA | | | 28 |
| Mazzei, Toscana, "Poggio Badiola", ITA | | | 32 |
| Zen of Zin, Zinfandel, CA | | | 32 |
| Portillo, Malbec, Uco, ARG | 8 | 10 | 32 |
| 19 Crimes, Red, SE AUS | 7 | 9 | 28 |
| Opus One, Napa, CA | | | 259 |
| Penfolds, Shiraz, "Grange", S. AUS | | | 249 |

sangria

SUNSHINE SANGRIA (212 cal) 8.95 **GF**

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

TMP'S GRAND SANGRIA (209 cal) 8.95 **GF**

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



wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 14.00 **GF**

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

MADISON FLIGHT (264 cal) 14.00 **GF**

Cheese Fondue | Frei Brothers, Chardonnay
Salad | Ste. Michelle, Rosé
Entrée Fondue | Concannon, Cabernet
Chocolate Fondue | Roscato, Rosso, Dolce

