

cocktails

local favorites

ABSOLUT STRESS (161 cal) 9.95 **GF**

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

BLACKBERRY MARGARITA

(313 cal) 9.95 **GF**

1800 Reposado Tequila | Blackberries | Fresh
Lime

FIERY PINEAPPLE MARGARITA

(299 cal) 10.50 **GF**

Sauza Tequila | Bacardi Pineapple Fusion
Rum | Sweet & Sour | Chipotle
Pineapple-Infused Syrup

RASPBERRY LIMONCELLO®

MARTINI (162 cal) 9.95 **GF**

Grey Goose Vodka | Limoncello | Wild
Raspberry Syrup | Cranberry Juice | Sweet
& Sour

STRAWBERRY BLONDE MARTINI

(252 cal) 9.95 **GF**

All-Natural Smirnoff Strawberry Vodka |
Sparkling Wine | Pineapple Juice |
Strawberry Purée

WHITE PEACH COSMO (248 cal) 9.95 **GF**

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

spirit-free

THE BEE'S TEA (204 cal) 4.50 **GF**

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

WATERMELON COOLER (91 cal) 4.50 **GF**

Cucumber | Watermelon | White Cranberry
Juice | Lime | Sprite

STRAWBERRY BASIL LEMONADE

(227 cal) 4.50 **GF**

Strawberry Purée | Muddled Lemon | Fresh
Basil | Lemonade

MOJITO - PICK A FLAVOR

(192-316 cal) 4.50 **GF**

Fresh Lime | Mint Leaves | Soda Water |
Flavor of Your Choice



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) 10.50 **GF**

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

NEW AUTHENTIC MAI TAI (254 cal) 10.50 **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

NEW OLD FASHIONED

CLASSIC (175 cal) 10.50 **GF**

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

MODERN (195 cal) 10.50 **GF**

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

THE MELTING POT MULE (235 cal) 9.95 **GF**

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

The Melting Pot Mule Mug 12.95

classic TMP cocktails

LOVE MARTINI (188 cal) 9.95 **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



Love Martini

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

Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your individual calorie needs. Additional nutritional information provided upon request. Before placing your order, please inform your server if a person in your party has a food allergy.

wine sparkling: 5oz 109 - 123 cal | 8oz 174 - 196 cal | bottle 489 - 667 cal
white: 5oz 100 - 137 cal | 8oz 160 - 219 cal | bottle 508 - 693 cal

red: 5oz 118 - 131 cal | 8oz 189 - 210 cal | bottle 599 - 878 cal

GF all wines are gluten free

SPARKLING

	5oz	8oz	Btl
Ballatore, Spumante, "Gran Spumante", California			30
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy			55
Luccio, Moscato d'Asti, Italy	9	11	34
LaMarca, Prosecco, Italy	11	14	43
Michelle, Brut, Columbia Valley, Washington			44

SWEET WHITE + BLUSH

Domino, Moscato, California	9	11	34
Beringer, White Zinfandel, California	7	9	25
Schmitt Söhne, Riesling, Spätlese, "P. M.", Mosel, Germany	8	10	31
Kung Fu Girl, Riesling, Ancient Lakes of Columbia Valley, Washington	10	12	38

CHARDONNAY

Seven Daughters, Chardonnay, California	9	11	32
KJ, Chardonnay, "Vintner's Reserve", California	10	12	38
DarkHorse, Chardonnay, California	8	10	31

OTHER WHITES + ROSÉ

Santa Julia, Torrontés, Mendoza, Argentina	10	12	39
Maso Canali, Pinot Grigio, Trentino, Italy	11	13	43
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy	9	11	34
Alba Vineyard, White, "Mainsail", New Jersey	8	10	31
Duboeuf, Blanc, "La Cuvée", France/Spain			31
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", Northern Sonoma, California	10	12	39
Starborough, Sauvignon Blanc, Marlborough, New Zealand	9	11	35

OTHER WHITES + ROSÉ (Cont)

	5oz	8oz	Btl
Barrymore, Pinot Noir, Rosé, Monterey, California	8	10	31

CABERNET SAUVIGNON

Concannon, Cabernet, Paso Robles, California	9	11	35
14 Hands, Cabernet, Columbia Valley, Washington	9	11	35
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, California	11	13	42

PINOT NOIR + MERLOT

Belle Ambiance, Pinot Noir, California	8	10	31
Meiomi, Pinot Noir, California	12	14	45
Greystone, Merlot, California	10	12	39
Decoy by Duckhorn, Merlot, Sonoma County, California	13	15	51

OTHER REDS

Prophecy, Red, American, USA			36
Dreaming Tree, Red, "Crush", California			36
Banfi, Sangiovese, "Collepino", Toscana, Italy	9	11	35
Portillo, Malbec, Valle de Uco, Argentina	10	12	36
Skyfall, Red, Columbia Valley, Washington			44
Apothic, Red, "Dark", California	9	11	35
Santa Julia, Malbec, Mendoza, Argentina	10	12	39
Mazzei, Toscana, "Poggio Badiola", Italy	10	12	39
Philippe de Rothschild, Carménère, "Anderra", Central Valley, Chile	10	12	39
Zen of Zin, Zinfandel, California	10	12	39
19 Crimes, Red, South Eastern Australia	9	11	35

craft & other beer

- Blue Moon (USA) (224 cal) 5.50*
- Evil Genius, Purple Monkey Dishwasher, Porter (Bloomfield, CT) (203 cal) 6.00
- Flying Fish, Extra Pale Ale (Cherry Hill, NJ) (214 cal) 5.00*
- Miller Lite (USA) (128 cal) 4.50*
- New Jersey, Garden State, Stout (North Bergen, NJ) (342 cal) 7.00*
- Redbridge, Sorghum, Lager (USA) (133 cal) 5.00 **Gluten-Free**
- Sam Adams (USA) (175 cal) 5.50
- Spellbound, IPA (Mt. Holly, NJ) (305 cal) 6.00*
- Stella Artois (Belgium) (154 cal) 5.25
- Yuengling, Lager (Pottsville, PA) (187 cal) 4.50*

Ask your server about our rotating craft beer selections

***Draft**



wine flights

Four 3oz pours

CLASSIC FLIGHT (283 cal) 14.00 **GF**

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

MAPLE SHADE FLIGHT

(290 cal) 14.00 **GF**

- Cheese | Rodney Strong, Sauvignon Blanc, "Charlotte's Home"
- Salad | Seven Daughters, Chardonnay
- Entrée | 19 Crimes, Cabernet
- Chocolate | Greystone, Merlot

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.