

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) 10.50 **GF**

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

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

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 12.95

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
a family tradition

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

craft & other beer

Blue Moon (USA) (222 cal) 5.50*

Evil Genius, Purple Monkey Dishwasher, Porter (Bloomfield, CT) (202 cal) 6.00

Heineken (Holland) (166 cal) 5.75

Miller Lite (USA) (128 cal) 4.50*

Modelo, Especial (Mexico) (145 cal) 6.00

Murphy's, Irish Stout (United Kingdom) (208 cal) 6.00*

Redbridge, Sorghum, Lager (USA) (133 cal) 5.00 **GF**

Sam Adams (USA) (175 cal) 5.50

Sam Adams, Seasonal (USA) 5.95

Stella Artois (Belgium) (154 cal) 5.50



drink local

Flying Fish, Extra Pale Ale (Cherry Hill, NJ) (213 cal) 6.00*

Spellbound, IPA (Mt. Holly, NJ) (279 cal) 6.00*

Yuengling, Lager (Pottsville, PA) (185 cal) 4.75*

Ask your server about our rotating craft beer selections.

***Draft**

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

specialty spirits

KNOB CREEK RYE WHISKEY (90 cal) 10.00

AVIÓN SILVER TEQUILA (70 cal) 10.00

MAKER'S MARK BOURBON (80 cal) 10.00

BRUICHLADDICH DRY GIN BOTANIST
(82 cal) 9.00

**Calories are for 1oz pours.*

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) 11.95 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Fondue 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) 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

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 109 - 123 cal | 8oz 175 - 196 cal | bottle 488 - 630 cal
white: 5oz 102 - 127 cal | 8oz 163 - 203 cal | bottle 518 - 645 cal

	5oz	8oz	Btl
SPARKLING			
Ballatore, Spumante, "Gran Spumante", CA			30
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			55
Luccio, Moscato d'Asti, ITA	9	11	34
LaMarca, Prosecco, ITA	11	14	43
Michelle, Brut, WA			44
SWEET WHITE + BLUSH			
Domino, Moscato, CA	9	11	34
Beringer, White Zinfandel, CA	7	9	25
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8	10	31
Kung Fu Girl, Riesling, Dry, WA	10	12	38
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	10	12	38
DarkHorse, Chardonnay, CA	8	10	31
Souverain, Chardonnay, CA	9	11	34
OTHER WHITES + ROSÉ			
Santa Julia, Torrontés, Mendoza, ARG	10	12	39
Maso Canali, Pinot Grigio, Trentino, ITA	11	13	43
Alba Vineyard, White, "Mainsail", NJ	8	10	31
Dubœuf, Blanc, "La Cuvée", France/Spain			31
Mezzacorona, Pinot Grigio, Trentino, ITA	9	11	34
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	10	12	39
Starborough, Sauvignon Blanc, Marlborough, NZL	9	11	35

red: 5oz 118 - 130 cal | 8oz 189 - 208 cal | bottle 600 - 878 cal

	5oz	8oz	Btl
OTHER WHITES + ROSÉ (Cont)			
Ste. Michelle, Rosé, WA	11	13	42
CABERNET SAUVIGNON			
Concannon, Cabernet, Paso Robles, CA	9	11	35
14 Hands, Cabernet, WA	9	11	35
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	11	13	42
PINOT NOIR + MERLOT			
Meiomi, Pinot Noir, CA	12	14	45
The Monterey, Pinot Noir, Monterey, CA	8	10	31
Greystone, Merlot, CA	10	12	39
Decoy by Duckhorn, Merlot, Sonoma, CA	13	15	51
OTHER REDS			
Prophecy, Red, USA			36
Dreaming Tree, Red, "Crush", CA			36
Banfi, Sangiovese, "Collepino", Toscana, ITA	9	11	35
Skyfall, Red, WA			44
Apothic, Red, "Dark", CA	9	11	35
Santa Julia, Malbec, Mendoza, ARG	10	12	39
Mazzei, Toscana, "Poggio Badiola", ITA	10	12	39
Philippe de Rothschild, Carménère, "Anderra", Central, CHL	10	12	39
Zen of Zin, Zinfandel, CA	10	12	39
Portillo, Malbec, Uco, ARG	10	12	36
19 Crimes, Red, SE AUS	9	11	35

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) 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

MAPLE SHADE FLIGHT (286 cal) 14.00 **GF**
Cheese Fondue | Rodney Strong,
Sauvignon Blanc, "Charlotte's Home"
Salad | DarkHorse, Chardonnay
Entrée Fondue | 19 Crimes, Cabernet
Chocolate Fondue | Ste. Michelle, Rosé

