

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) 10.95 GF

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

AUTHENTIC MAI TAI (254 cal) 11.95 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 13.95 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 10.00

OLD FASHIONED:

CLASSIC (175 cal) 9.95 GF

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

MODERN (195 cal) 11.25 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

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) 4.75

Blue Moon, Wheat (Canada) (156 cal) 4.75

Bold City, Duke's Cold Nose, Brown Ale (Jacksonville, FL) (180 cal) 6.50

Bud, Light (USA) (110 cal) 4.25

Budweiser (USA) (145 cal) 4.25

Coors, Light (USA) (102 cal) 4.25

Corona (Mexico) (148 cal) 5.25

Corona, Light (Mexico) (99 cal) 5.25

Dogfish Head, 90 Minute, IPA (Milton, DE) (302 cal) 8.25

Florida Beer Co., Florida, Lager (Cape Canaveral, FL) 16OZ (213 cal) 5.15

Goose Island, Urban 312, Wheat (USA) (163 cal) 5.25

Guinness, Stout (Ireland) 11.2oz (117 cal) 6.25

Heineken (Holland) (166 cal) 5.25

Michelob Ultra (USA) (95 cal) 4.25

Miller Lite (USA) (96 cal) 4.25

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

Sam Adams (USA) (175 cal) 4.95

St. Pauli, N/A (Bremen, Germany) (160 cal) 4.50

Stella Artois (Belgium) 16.9oz (216 cal) 6.95

Stone, IPA (Escondido, CA) (206 cal) 6.25

Victory, Golden Monkey, Tripel (Downingtown, PA) (291 cal) 7.25

Yuengling, Lager (Pottsville, PA) (140 cal) 4.50

drink local

Florida Beer Co., Swamp Ape, DIPA (Cape Canaveral, FL) (319 cal) 7.95

Orange Blossom, Toasted Coconut, Porter (Orlando, FL) (334 cal) 7.25

Ask your server about our rotating craft beer selections.

local favorites

ASIAN PEAR MARTINI (302 cal) 10.25 GF

Absolut Pears Vodka | St. Germain Elderflower Liqueur | Simple Syrup | Sparkling Wine

BLACKBERRY SAGE LEMONADE WITH

BACARDI (371 cal) 9.95 GF

Bacardi Limon | Lemonade | Blackberry | Sage

DEEP SOUTH TEA (224 cal) 9.95 GF

Absolut Citron Vodka | Malibu Coconut Rum | Sweet & Sour | Fresh Lemon Juice | Sprite | Deep Eddy Cranberry Vodka Floater

FIERY PINEAPPLE MARGARITA

(299 cal) 9.95 GF

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

STRAWBERRY BASIL LEMONADE

(274 cal) 9.95 GF

Smirnoff Strawberry Vodka | Muddled Fresh Basil and Strawberries | Lemonade

WHITE PEACH COSMO (248 cal) 10.25 GF

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

specialty spirits

ANGEL'S ENVY BOURBON (77 cal) 8.75

BASIL HAYDEN'S BOURBON (70 cal) 7.25

APPLETON RUM RESERVE (70 cal) 7.95

AVIÓN SILVER TEQUILA (70 cal) 8.50

BOMBAY LONDON DRY GIN SAPPHIRE

(70 cal) 8.50

BRUICHLADDICH DRY GIN BOTANIST

(82 cal) 7.95

PATRÓN SILVER TEQUILA GRAN PATRÓN PLATINUM (70 cal) 29.95

PYRAT XO RUM RESERVE (70 cal) 7.95

TITO'S VODKA (70 cal) 7.50

ZYR VODKA (70 cal) 6.50

*Calories are for 1oz pours.

classic tmp cocktails



Love Martini

LOVE MARTINI (188 cal) 9.25 **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) 9.25 **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) 5.95 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 5.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

BLACKBERRY SAGE LEMONADE (275 cal) 5.95 **GF**
Lemonade | Blackberry | Sage

STRAWBERRY BASIL LEMONADE
(227 cal) 5.95 **GF**
Strawberry Purée | Muddled Lemon | Fresh Basil |
Lemonade

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. An 18% gratuity will be added for parties of 6 or more.

B.86 11.19

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
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			55
Luccio, Moscato d'Asti, ITA	8	11	39
Martini & Rossi, Asti Spumante, ITA			45
LaMarca, Prosecco, ITA, 187ml			12
Michelle, Brut, WA			40

	7	9	30
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	7	9	30
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	10	13	40
Villa Wolf, Gewürztraminer, Pfalz, DEU			40
Kung Fu Girl, Riesling, Dry, WA	9	12	38

	9	13	40
CHARDONNAY			
Clos du Bois, Chardonnay, CA			47
Coppola, Chardonnay, Unoaked, "R & B", CA	10	13	40
St. Jean, Chardonnay, "Bijou", CA			42
KJ, Chardonnay, "Vintner's Reserve", CA	9	13	40
Souverain, Chardonnay, CA	11	15	42

	9	14	45
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	9	14	45
Mezzacorona, Pinot Grigio, Trentino, ITA	7	10	30
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			41
Starborough, Sauvignon Blanc, Marlborough, NZL	9	13	40
Ste. Michelle, Rosé, WA	10	15	42

	5oz	8oz	Btl
CABERNET SAUVIGNON			
Coppola, Cabernet, "Claret", CA			50
Joel Gott, Cabernet, "815", CA			50
Concannon, Cabernet, Paso Robles, CA	10	14	42
Josh, Cabernet, Reserve, North Coast, CA			39
14 Hands, Cabernet, WA	8	11	34
KJ, Cabernet, "Vintner's Reserve", Sonoma, CA			48
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			45

	10	15	49
PINOT NOIR + MERLOT			
Mirassou, Pinot Noir, CA	10	15	49
Meiomi, Pinot Noir, CA			35
The Monterey, Pinot Noir, Monterey, CA	9	12	38
Greystone, Merlot, CA	8	11	36
Decoy by Duckhorn, Merlot, Sonoma, CA	11	16	50

	8	13	39
OTHER REDS			
Ménage à Trois, Red, CA	8	13	39
Ruffino, Toscana, "Il Ducale", ITA			50
Campo Viejo, Rioja, Reserva, ESP			46
Mazzei, Toscana, "Poggio Badiola", ITA	8	13	39
Zen of Zin, Zinfandel, CA	8	11	35
Cashmere, CA			35
Portillo, Malbec, Uco, ARG	8	11	37
HandCraft, Petite Sirah, CA			48
19 Crimes, Red, SE AUS	9	13	39

sangria

SUNSHINE SANGRIA
Glass (212 cal) 9.50 | Pitcher (809 cal) 35.00 **GF**
Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice

TMP'S GRAND SANGRIA
Glass (209 cal) 9.50 |
Pitcher (716 cal) 35.00 **GF**
14 Hands Cabernet |
Skyy Blood Orange
Vodka | Cointreau |
Fresh Juices |
Cinnamon



wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 20.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

MELBOURNE FLIGHT (287 cal) 25.00 **GF**
Cheese Fondue | Coppola, Chardonnay,
Unoaked, "R & B"
Salad | Schmitt Söhne, Spätlese, "P. M."
Entrée Fondue | Concannon, Cabernet
Chocolate Fondue | Zen of Zin, Zinfandel

