

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) 9.75 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) 9.25 GF
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 11.95

OLD FASHIONED:

CLASSIC (175 cal) 9.25 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

Blue Moon (USA) (168 cal) 5.25

Boulevard, The Calling, IPA (Kansas City, MO) (263 cal) 7.95

Bud, Light (USA) (110 cal) 4.50

Corona (Mexico) (148 cal) 4.95

Guinness, Stout (Ireland) 11.2oz (117 cal) 4.50

Michelob Ultra (USA) (95 cal) 4.95

Miller Lite (USA) (96 cal) 4.50

Sam Adams (USA) (175 cal) 4.95

Stella Artois (Belgium) (154 cal) 4.95

Victory, Golden Monkey, Tripel (Downingtown, PA) (291 cal) 7.95



drink local

Creature Comforts, Tropicália, IPA (Athens, GA) (220 cal) 5.95

Jekyll, Hop Dang Diggity, IPA (Alpharetta, GA) (216 cal) 5.95

Red Brick, Laughing Skull, Lager (Atlanta, GA) 15.5gal (213 cal) 4.95

Scofflaw, Basement, IPA (Atlanta, GA) (206 cal) 5.95

SweetWater, 420, Extra Pale Ale (Atlanta, GA) (156 cal) 5.25

Three Taverns, A Night on Ponce, IPA (Decatur, GA) (206 cal) 5.50

Three Taverns, Prince of Pilsen, Pilsner (Decatur, GA) (153 cal) 5.50

Ask your server about our rotating craft beer selections.

local favorites

DEEP SOUTH TEA (224 cal) 8.95 GF

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

POMEGRANATE COSMO (243 cal) 9.75 GF

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

SIGNATURE MARGARITA (195 cal) 9.95 GF

Sauza Conmemorativo Super Premium Tequila | Grand Marnier | Fresh Lime and Orange Juices

STRAWBERRY SEDUCTION (203 cal) 9.50 GF

Stoli Vanil Vodka | Muddled Strawberries | Fresh Lime | Triple Sec | Sweet & Sour

TIPSY TURTLE (281 cal) 9.75 GF

151, Myers's Dark, Captain Morgan Spiced and Malibu Rums | Banana Liqueur | Orange and Pineapple Juices | Grenadine

WHITE PEACH COSMO (248 cal) 9.50 GF

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

specialty spirits

BELLE MEADE BOURBON XO (80 cal) 20.95

CÓDIGO AÑEJO TEQUILA (70 cal) 25.95

WHISTLEPIG RYE WHISKEY FARMSTOCK
(76 cal) 14.95

DON AMADO AÑEJO MEZCAL (77 cal) 16.95

**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) 10.50 **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) 8.95 **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

PEACH BERRY LIMEADE (255 cal) 4.95 **GF**
Raspberry | Peach | Lime | Sprite

VERY BERRY LEMONADE (183 cal) 4.95 **GF**
Lemonade | Strawberry and Wildberry Purées

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 123 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 630 cal
white: 5oz 109 - 124 cal | 8oz 175 - 199 cal | bottle 280 - 660 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			48
Luccio, Moscato d'Asti, ITA	8	12	33
LaMarca, Prosecco, ITA, 187ml			9
Michelle, Brut, WA			45
Moët & Chandon, Brut, "Impérial", Champagne, FRA			85
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	6	9	23
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	9	12	36
Kung Fu Girl, Riesling, Dry, WA	8	11	33
Dopff & Irion, Gewürztraminer, "Cuvée René Dopff", Alsace, FRA			40
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	9	12	38
Failla, Chardonnay, Sonoma Coast, CA			52
Souverain, Chardonnay, CA	8	12	35
Rombauer, Chardonnay, Carneros, CA			58
Paul Hobbs, Chardonnay, Russian River, CA			85
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	10	14	40
Mezzacorona, Pinot Grigio, Trentino, ITA	8	11	32
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	9	13	38
Loimer, Grüner Veltliner, "Langenlois", Kamptal, AUT			42
Starborough, Sauvignon Blanc, Marlborough, NZL	8	12	34
Arkenstone, Sauvignon Blanc, Howell Mountain, CA			55
Miner, Viognier, CA	10	14	39
Ste. Michelle, Rosé, WA	8	12	34
Wölffer, Dry Rosé, "Cider", The Hamptons Long Island, NY, 355ml			12

red: 5oz 118 - 127 cal | 8oz 189 - 203 cal | bottle 592 - 720 cal

	5oz	8oz	Btl
CABERNET SAUVIGNON			
Justin, Cabernet, Paso Robles, CA	12	16	52
Concannon, Cabernet, Paso Robles, CA	10	13	42
14 Hands, Cabernet, WA	8	11	34
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	9	12	36
Drinkward Peschon, Cabernet, "Entre Deux Mères", Napa, CA			155
Caymus, Cabernet, Napa, CA			115
Frias Family, Cabernet, Spring Mountain District, CA			200
PINOT NOIR + MERLOT			
Chef's Table, Pinot Noir, Willamette, OR	10	13	42
Meiomi, Pinot Noir, CA	11	15	45
Patz & Hall, Pinot Noir, Sonoma Coast, CA			60
The Monterey, Pinot Noir, Monterey, CA	8	12	34
Greystone, Merlot, CA	9	12	35
Decoy by Duckhorn, Merlot, Sonoma, CA	11	15	49
OTHER REDS			
Louis Jadot, Beaujolais-Villages, FRA			39
Querciabella, Maremma Toscana, "Mongrana", ITA			47
Campo Viejo, Rioja, Reserva, ESP			39
Mazzei, Toscana, "Poggio Badiola", ITA	9	13	40
Banfi, Chianti Classico, Riserva, ITA			45
Saint Cosme, St.-Joseph, FRA			58
Zen of Zin, Zinfandel, CA	8	12	36
Corazon Del Sol, Malbec, Uco, ARG			48
Portillo, Malbec, Uco, ARG	10	14	43
Rombauer, Zinfandel, CA			58
19 Crimes, Red, SE AUS	8	12	36
Hourglass, Red, "HG III", Napa, CA			60
Miner, Syrah, "Stagecoach", Napa, CA			80

sangria

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

TMP'S GRAND SANGRIA
(209 cal) 9.50 **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

ATLANTA FLIGHT (300 cal) 20.00 **GF**
Cheese Fondue | Miner, Viognier
Salad | Chef's Table, Pinot Noir
Entrée Fondue | Justin, Cabernet
Chocolate Fondue | 19 Crimes, Red

