

cocktails

local favorites

BOMB POP (250 cal) 9.95 **GF**

Stoli Razberi | Southern Comfort | Chambord | Margarita Mix | Blue Curaçao

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

MINNEAPOLIS (213 cal) 10.95 **GF**

Maker's Mark | Port Wine | Grenadine | Bitters

PINEAPPLE MELTDOWN

(210 cal) 9.95 **GF**

Pineapple-Infused Vanilla Vodka | Fresh Pineapple Garnish

TWO SAINTS (175 cal) 9.95 **GF**

St. George Gin | St. Germain Elderflower Liqueur | Pama Pomegranate Liqueur | Malvira Birbet Brachetto | Cranberry Juice | Fresh Lemon

WHITE PEACH COSMO (248 cal) 10.95 **GF**

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

spirit-free

BLACKBERRY SAGE LEMONADE

(275 cal) 7.95 **GF**

Lemonade | Blackberry | Sage

WATERMELON COOLER (91 cal) 6.95 **GF**

Cucumber | Watermelon | White Cranberry Juice | Lime | Sprite

THE BEE'S TEA (204 cal) 6.95 **GF**

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

VERY BERRY LEMONADE

(183 cal) 6.95 **GF**

Lemonade | Strawberry and Wildberry Purées



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) 9.95 **GF**

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

NEW AUTHENTIC MAI TAI (254 cal) 9.95 **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) 8.95 **GF**

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

MODERN (195 cal) 10.95 **GF**

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

THE MELTING POT MULE (235 cal) 10.95 **GF**

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

The Melting Pot Mule Mug 14.95

classic TMP cocktails

LOVE MARTINI (188 cal) 9.95 **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 Shavings

LEMON BERRY MOJITO (157 cal) 9.95 **GF**

Bacardi Limon | Wildberry Purée | Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 10.95 **GF**

Jameson Irish Whiskey | White Peach | Raspberries | Lemon | Sprite



Love Martini

sangria

SUNSHINE SANGRIA

Glass (212 cal) 9.95 | Pitcher (809 cal) 30.00 **GF**

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

TMP'S GRAND SANGRIA

Glass (209 cal) 9.95 | Pitcher (716 cal) 30.00 **GF**

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

wine sparkling: 5oz 109 - 123 cal | bottle 547 - 667 cal
white: 5oz 100 - 119 cal | 8oz 160 - 191 cal | bottle 508 - 612 cal

red: 5oz 118 - 131 cal | 8oz 189 - 210 cal | bottle 599 - 730 cal

GF all wines are gluten free

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy			47
Luccio, Moscato d'Asti, Italy	7		32
LaMarca, Prosecco, Italy	9		48
Michelle, Brut, Columbia Valley, Washington			32
Schramsberg, Brut Rosé, North Coast, California	12		48

SWEET WHITE + BLUSH

Beringer, White Zinfandel, California	6	8	24
Schmitt Söhne, Riesling, Spätlese, "P. M.", Mosel, Germany	9	11	38
Pacific Rim, Riesling, Columbia Valley, Washington			28
Kung Fu Girl, Riesling, Ancient Lakes of Columbia Valley, Washington	8	10	36

CHARDONNAY

Seven Daughters, Chardonnay, California	10	12	40
Wente, Chardonnay, "Estate Grown", Livermore Valley, California			38
KJ, Chardonnay, "Vintner's Reserve", California	7	9	34

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, Italy	10	12	48
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy	7	9	28
SeaGlass, Pinot Grigio, Santa Barbara County, California			36
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", Northern Sonoma, California	9	12	44
Starborough, Sauvignon Blanc, Marlborough, New Zealand	8	10	36
Closel-Château des Vaults, Savennières, "La Jalousie", France	10	12	40
Opolo, Viognier, Central Coast, California	9	12	44
Barrymore, Pinot Noir, Rosé, Monterey, California	9	12	48

***Draft**

craft & other beer

- Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) 6.50
- Beck's, N/A (Bremen, Germany) (160 cal) 6.25
- Bell's, Two Hearted Ale, IPA (Comstock, MI) (194 cal) 6.75
- Bent Paddle, Venture, Pilsener Lager (Duluth, MN) (213 cal) 7.75*
- Blue Moon (USA) (168 cal) 6.50
- Bud, Light (USA) (110 cal) 6.25
- Budweiser (USA) (145 cal) 6.25
- Coors, Light (USA) (102 cal) 6.25
- Corona (Mexico) (148 cal) 6.25
- Delirium, Tremens, Ale (Melle, Belgium) 500ml (277 cal) 9.50
- Goose Island, Matilda, Pale Ale (Chicago, IL) 750ml (381 cal) 7.75
- Guinness, Extra Stout (Ireland) 16.9oz (296 cal) 7.25
- Lakefront, Fixed Gear, American Red Ale (Milwaukee, WI) (201 cal) 6.75
- Sam Adams (USA) (175 cal) 6.50
- Stella Artois (Belgium) (154 cal) 6.50
- Summit Brewery, Extra Pale Ale (St. Paul, MN) (210 cal) 7.75*
- Surly, Furious, IPA (Brooklyn Center, MN) (304 cal) 7.75*
- Surly, CynicAle, Saison/Pale Ale (Brooklyn Center, MN) 16oz (245 cal) 7.50

Ask your server about our rotating craft beer selections

***Draft**

CABERNET SAUVIGNON

	5oz	8oz	Btl
Coppola, Cabernet, "Claret", California			40
Concannon, Cabernet, Paso Robles, California	10	13	46
Joel Gott, Cabernet, "815", California			44
14 Hands, Cabernet, Columbia Valley, Washington	7	9	28
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, California	10	12	40
Amavi, Cabernet, Walla Walla Valley, Washington			49

PINOT NOIR + MERLOT

Belle Ambiance, Pinot Noir, California	8	10	32
J.K. Carriere, Pinot Noir, "Provocateur", Willamette Valley, Oregon	11	13	49
Meiomi, Pinot Noir, California	11	13	44
Greystone, Merlot, California	8	10	32
Decoy by Duckhorn, Merlot, Sonoma County, California	11	13	45

OTHER REDS

Malvira', Birbet, Roero, Italy	10		40
Dreaming Tree, Red, "Crush", California			44
Ménage à Trois, Red, California	8	10	34
Malvira', Nebbiolo, Langhe, Italy			49
Portillo, Malbec, Valle de Uco, Argentina	8	10	34
Mazzei, Toscana, "Poggio Badiola", Italy	9	11	36
Banfi, Chianti Classico, Riserva, Italy			45
Zen of Zin, Zinfandel, California	10	12	38
Trust, Syrah, Walla Walla Valley, Washington	11	13	49
19 Crimes, Red, South Eastern Australia	8	10	34
Opolo, Zinfandel, "Mountain", Paso Robles, California			45



wine flights

Four 3oz pours

CLASSIC FLIGHT (283 cal) 16.00 **GF**

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

MINNEAPOLIS FLIGHT

(299 cal) 20.00 **GF**

- Cheese | Closel-Château des Vaults, Savennières
- Salad | Opolo, Viognier
- Entrée | Meiomi, Pinot Noir
- Chocolate | Opolo, Zinfandel, "Mountain"

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.