

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) 10.95 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 10.95 GF
Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

THE MELTING POT MULE

(235 cal) 11.95 GF
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 14.95

OLD FASHIONED:

CLASSIC (175 cal) 10.95 GF

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

MODERN (195 cal) 11.95 GF

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

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) (195 cal) 6.75

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 (275 cal) 9.50

Goose Island, Matilda, Pale Ale (Chicago, IL) 750ml (382 cal) 7.75

Guinness, Extra Stout (Ireland) 16.9oz (295 cal) 7.25

Lakefront, Fixed Gear, American Red Ale (Milwaukee, WI) (199 cal) 6.75

Sam Adams (USA) (175 cal) 6.50

Stella Artois (Belgium) (154 cal) 6.50

Surly, CynicAle, Saison/Pale Ale (Brooklyn Center, MN) 16oz (246 cal) 7.50

drink local

Bent Paddle, Venture, Pilsener Lager (Duluth, MN) (213 cal) 7.75*

Summit Brewery, Extra Pale Ale (St. Paul, MN) (208 cal) 7.75*

Surly, Furious, IPA (Brooklyn Center, MN) (279 cal) 7.75*

Ask your server about our rotating craft beer selections.

***Draft**

local favorites

BOMB POP (250 cal) 10.95 GF

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

DEEP SOUTH TEA (224 cal) 10.95 GF

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

MINNEAPOLIS (213 cal) 11.95 GF

Maker's Mark | Port Wine | Grenadine | Bitters

PINEAPPLE MELTDOWN (210 cal) 10.95 GF

Pineapple-Infused Vanilla Vodka | Fresh Pineapple Garnish

TWO SAINTS (175 cal) 10.95 GF

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

WHITE PEACH COSMO (248 cal) 11.95 GF

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

specialty spirits

GLENFIDDICH SCOTCH 15 YEAR (70 cal) 12.00

MACALLAN SCOTCH 12 YEAR (76 cal) 10.00

GLENLIVET SCOTCH 18 YEAR (70 cal) 16.00

MACALLAN SCOTCH SHERRY OAK 18 YEAR
(76 cal) 30.00

LAPHROAIG SCOTCH 10 YEAR (76 cal) 9.00

**Calories are for 1oz pours.*

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



classic tmp cocktails



Love Martini

LOVE MARTINI (188 cal) 10.95 **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) 10.95 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 11.95 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

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

CHOCOLATE MILK (SHAKEN) (391 cal) 4.95 **GF**
Milk | Chocolate Syrup | Vanilla Ice Cream

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 | bottle 548 - 630 cal
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 615 cal

SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	5oz 8oz Btl	47
Luccio, Moscato d'Asti, ITA	7 32	
LaMarca, Prosecco, ITA	9 48	
Michelle, Brut, WA	32	
Schramsberg, Brut Rosé, North Coast, CA	12 48	

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA	6 8 24
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	9 11 38
Pacific Rim, Riesling, WA	28
Kung Fu Girl, Riesling, Dry, WA	8 10 36

CHARDONNAY

Wente, Chardonnay, "Estate Grown", Livermore, CA	38
KJ, Chardonnay, "Vintner's Reserve", CA	7 9 34
Souverain, Chardonnay, CA	7 9 32

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA	10 12 48
SeaGlass, Pinot Grigio, Santa Barbara, CA	36
Mezzacorona, Pinot Grigio, Trentino, ITA	7 9 28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	9 12 44
Starborough, Sauvignon Blanc, Marlborough, NZL	8 10 36
Closel-Château des Vaults, Savennières, "La Jalousie", FRA	10 12 40
Opolo, Viognier, Central Coast, CA	9 12 44
Ste. Michelle, Rosé, WA	8 10 36

red: 5oz 118 - 127 cal | 8oz 189 - 203 cal | bottle 592 - 728 cal

CABERNET SAUVIGNON

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

PINOT NOIR + MERLOT

J.K. Carriere, Pinot Noir, "Provocateur", Willamette, OR	11 13 49
Meiomi, Pinot Noir, CA	11 13 44
The Monterey, Pinot Noir, Monterey, CA	8 10 34
Greystone, Merlot, CA	8 10 32
Decoy by Duckhorn, Merlot, Sonoma, CA	11 13 45

OTHER REDS

Malvira', Birbet, Roero, ITA	10 40
Dreaming Tree, Red, "Crush", CA	44
Ménage à Trois, Red, CA	8 10 34
Malvira', Nebbiolo, Langhe, ITA	49
Mazzei, Toscana, "Poggio Badiola", ITA	9 11 36
Banfi, Chianti Classico, Riserva, ITA	45
Zen of Zin, Zinfandel, CA	10 12 38
Portillo, Malbec, Uco, ARG	8 10 34
Trust, Syrah, Walla Walla, WA	11 13 49
19 Crimes, Red, SE AUS	8 10 34
Opolo, Zinfandel, "Mountain", Paso Robles, CA	45

sangria

SUNSHINE SANGRIA

Glass (212 cal) 10.95 | 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) 10.95 |
Pitcher (716 cal) 30.00 **GF**
14 Hands Cabernet |
Skyy Blood Orange
Vodka | Cointreau |
Fresh Juices |
Cinnamon

wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 16.00 **GF**

Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

MINNEAPOLIS FLIGHT (299 cal) 20.00 **GF**

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

