

# 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) 9.95 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

## 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 14.95*

## 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

## 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) (202 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) 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

## specialty spirits

**GLENFIDDICH SCOTCH** (70 cal) 12.00 15 year

**MACALLAN SCOTCH** (76 cal) 10.00 12 year

**GLENLIVET SCOTCH** (70 cal) 16.00 18 year

**MACALLAN SCOTCH SHERRY OAK**  
(76 cal) 30.00 18 year

**LAPHROAIG SCOTCH** (76 cal) 8.00 10 year

*\*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) 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



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 03/28/2019. 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 - 668 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
Mezzacorona, Pinot Grigio, Dolomiti, ITA	7   9   28
SeaGlass, Pinot Grigio, Santa Barbara, CA	36
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 - 132 cal | 8oz 189 - 211 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) 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 flights

four 3oz pours

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

Cheese | Mezzacorona, Pinot Grigio  
Salad | Kung Fu Girl, Riesling  
Entrée | The Monterey, 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"

