

# 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) 8.95 **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) 7.95 **GF**

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

*Melting Pot Mule Mug 17.95*

## OLD FASHIONED:

### CLASSIC (175 cal) 8.95 **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

## craft & other beer

Bass, Pale Ale (USA) (170 cal) 3.75

Blue Moon (USA) (168 cal) 3.50

Brooklyn, Black, Chocolate, Stout (Utica, NY) (302 cal) 5.25

Bud, Light (USA) (110 cal) 3.25

Duck-Rabbit, Milk Stout (Farmville, NC) (206 cal) 4.25

Michelob Ultra (USA) (95 cal) 3.25

Miller Lite (USA) (96 cal) 3.25

New South, IPA (Myrtle Beach, SC) (218 cal) 6.00\*

Sam Adams (USA) (175 cal) 3.50

Seasonal Special 750ml 3.75

Sierra Nevada, Torpedo, Extra IPA (Chico, CA) (245 cal) 4.25

St. Pauli, N/A (Bremen, Germany) (160 cal) 3.75

Thomas Creek, Class Five, IPA (Greenville, SC) (160 cal) 4.25

Yuengling, Lager (Pottsville, PA) (140 cal) 3.25



## drink local

New South, Nut Brown, Ale (Myrtle Beach, SC) (188 cal) 3.50

New South, White Ale (Myrtle Beach, SC) (167 cal) 3.50

*Ask your server about our rotating craft beer selections.*

**\*Draft**

## local favorites

### ABSOLUT STRESS (161 cal) 8.95 **GF**

Absolut Vodka | Malibu Rum | Amaretto | Cranberry and Pineapple Juices

### CARAMEL APPLE MARTINI (251 cal) 7.95 **GF**

Vodka | Apple and Butter Schnapps | Caramel-Laced Glass

### 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

### ITALIAN MARGARITA (252 cal) 8.95 **GF**

Sauza Tequila | Amaretto | Sweet & Sour | Cranberry Juice | Triple Sec

### STRAWBERRY BASIL LEMONADE

(274 cal) 8.95 **GF**

Smirnoff Strawberry Vodka | Muddled Fresh Basil and Strawberries | Lemonade

### TIPSY TURTLE (281 cal) 8.95 **GF**

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

### WHITE PEACH COSMO (248 cal) 7.95 **GF**

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

## specialty spirits

**BLANTON'S BOURBON** (83 cal) 16.00

**NOB CREEK RYE WHISKEY** (90 cal) 10.00

**BULLEIT RYE WHISKEY** (80 cal) 9.00

**WOODFORD RESERVE BOURBON** (73 cal) 12.00

*\*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) 7.95 **GF**  
Malibu Rum | Peach Schnapps |  
Cranberry Juice | Fresh Strawberries

**YIN & YANG MARTINI**  
(361 cal) 14.95 **GF**  
Godiva White Chocolate Liqueur |  
Svedka Vanil Vodka | Ice Cream |  
Chocolate Fondue Shavings

**LEMON BERRY MOJITO**  
(157 cal) 9.95 **GF**  
Bacardi Limon | Wildberry Purée |  
Mint Leaves | Lime | Club Soda

**WHISKEY THISTLE** (217 cal) 7.95 **GF**  
Jameson Irish Whiskey | White  
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

## spirit-free

**THE BEE'S TEA** (204 cal) 5.50 **GF**  
Orange Juice | Honey | Lemon | Lavender Syrup |  
Iced Tea

**WATERMELON COOLER** (91 cal) 5.50 **GF**  
Cucumber | Watermelon | White Cranberry Juice |  
Lime | Sprite

**STRAWBERRY BASIL LEMONADE**  
(227 cal) 5.50 **GF**  
Strawberry Purée | Muddled Lemon | Fresh Basil |  
Lemonade

**MUDDLED BLOODY MARY** (133 cal) 5.50 **GF**  
Bloody Mary Blend | Muddled Cucumber | Cilantro |  
Fresh Lime Juice

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 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 645 cal

	5oz	8oz	Btl
<b>SPARKLING</b>			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 375ml			29
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			47
Luccio, Moscato d'Asti, ITA	7	9	26
LaMarca, Prosecco, ITA, 187ml			12
Michelle, Brut, WA			43
Freixenet, Brut, "Cordon Negro", Cava, ESP, 187ml			8
Freixenet, Brut, "Cordon Negro", Cava, ESP			27
Chandon, Brut, "Classic", CA, 187ml			13

### SWEET WHITE + BLUSH

Domino, Moscato, CA			32
Beringer, White Zinfandel, CA	6	8	26
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	9	11	34
Kung Fu Girl, Riesling, Dry, WA	7	9	29

### CHARDONNAY

Sterling, Chardonnay, "Vintner's", CA			36
KJ, Chardonnay, "Vintner's Reserve", CA	9	11	38
Souverain, Chardonnay, CA	8	10	34
Jordan, Chardonnay, Russian River, CA			50

### OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA	8	10	36
Santa Margherita, Pinot Grigio, Alto Adige, ITA			45
Mezzacorona, Pinot Grigio, Trentino, ITA	6	8	26
Cloudy Bay, Sauvignon Blanc, Marlborough, NZL			48
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			39

red: 5oz 121 - 132 cal | 8oz 194 - 211 cal | bottle 600 - 668 cal

### OTHER WHITES + ROSÉ (Cont)

Starborough, Sauvignon Blanc, Marlborough, NZL	8	10	34
Duckhorn, Sauvignon Blanc, Napa, CA			49
Ste. Michelle, Rosé, WA	7	9	30

### CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA			42
Concannon, Cabernet, Paso Robles, CA	9	11	40
14 Hands, Cabernet, WA	8	10	28
KJ, Cabernet, "Vintner's Reserve", Sonoma, CA			42
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	10	12	34

### PINOT NOIR + MERLOT

Cloudline, Pinot Noir, Willamette, OR			42
Meiomi, Pinot Noir, CA	11	13	39
J, Pinot Noir, Russian River, CA			48
The Monterey, Pinot Noir, Monterey, CA	8	10	37
Greystone, Merlot, CA	8	10	28
Decoy by Duckhorn, Merlot, Sonoma, CA	12	14	49

### OTHER REDS

Ménage à Trois, Red, CA	9	11	32
Cantina Tollo, Montepulciano d'Abruzzo, "Valle d'Oro", ITA			39
Campo Viejo, Rioja, Reserva, ESP			40
Mazzei, Toscana, "Poggio Badiola", ITA			38
Zen of Zin, Zinfandel, CA	8	10	28
Portillo, Malbec, Uco, ARG	8	10	28
Greg Norman, Shiraz, Limestone Coast, AUS	10	12	39
19 Crimes, Red, SE AUS	9	11	36

## sangria

### SUNSHINE SANGRIA (212 cal) 8.95 **GF**

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

### TMP'S GRAND SANGRIA

(209 cal) 8.95 **GF**  
14 Hands Cabernet | Skyy  
Blood Orange Vodka |  
Cointreau | Fresh  
Juices | Cinnamon



## wine flights

four 3oz pours

### CLASSIC FLIGHT (284 cal) 18.00 **GF**

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

### MYRTLE BEACH FLIGHT (291 cal) 21.00 **GF**

Cheese Fondue | Starborough, Sauvignon Blanc  
Salad | Souverain, Chardonnay  
Entrée Fondue | Concannon, Cabernet  
Chocolate Fondue | Ménage à Trois, Red

