

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 WHISKEY RYE (90 cal) 10.00

BULLEIT WHISKEY RYE (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) 13.95 **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) 7.95 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 5.00 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 5.00 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

STRAWBERRY BASIL LEMONADE
(227 cal) 5.00 **GF**
Strawberry Purée | Muddled Lemon | Fresh Basil |
Lemonade

MUDDLED BLOODY MARY (133 cal) 5.00 **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 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 123 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 668 cal
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 645 cal

	5oz	8oz	Btl
SPARKLING			
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

	5oz	8oz	Btl
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

	5oz	8oz	Btl
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

	5oz	8oz	Btl
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	8	10	36
Mezzacorona, Pinot Grigio, Dolomiti, ITA	6	8	26
Santa Margherita, Pinot Grigio, Alto Adige, ITA			45
Cloudy Bay, Sauvignon Blanc, Marlborough, NZL			48
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			39

	5oz	8oz	Btl
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

	5oz	8oz	Btl
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

	5oz	8oz	Btl
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

	5oz	8oz	Btl
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 (283 cal) 18.00 **GF**
Cheese | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée | The Monterey, Pinot Noir
Chocolate | Decoy by Duckhorn, Merlot

MYRTLE BEACH FLIGHT (291 cal) 21.00 **GF**
Cheese | Starborough, Sauvignon Blanc
Salad | Souverain, Chardonnay
Entrée | Concannon, Cabernet
Chocolate | Ménage à Trois, Red

