

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) 10.95 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) 8.95 GF
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 11.95

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



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

craft & other beer

Boulder Beer Co., Shake, Chocolate, Porter (Boulder, CO) (334 cal) 5.50

Buckler, N/A (Holland) (75 cal) 4.95

Dogfish Head, 90 Minute, IPA (Milton, DE) (302 cal) 6.00

Einstök, Icelandic, White Ale (Akureyri, Iceland) 11.2oz (149 cal) 6.00

Guinness, Extra Stout (Ireland) 11.2oz (195 cal) 5.50

Lindemans, Framboise, Lambic (Vlezenbeek, Belgium) (185 cal) 12.75

New Belgium, Fat Tire, Amber (Fort Collins, CO) (160 cal) 4.50

Omission, Pale Ale (Portland, OR) (175 cal) 5.50

Rogue, Hazelnut Brown Nectar, Brown Ale (Newport, OR) (156 cal) 6.00

Sam Adams (USA) (175 cal) 4.50

Stiegl, Grapefruit, Radler (Austria) 11.2oz (116 cal) 5.50

Stone, Arrogant Bastard, Ale (Escondido, CA) 16oz (270 cal) 7.50

Victory, Prima, Pils (Downingtown, PA) (153 cal) 5.50

Wells, Banana Bread Beer, Ale (Bedford, England) 500ml (215 cal) 8.50



drink local

Hap & Harry's, Lager (Nashville, TN) (160 cal) 5.50

Kentucky, Bourbon Barrel, Ale (Lexington, KY) (216 cal) 5.50

Mantra, Japa, Chai, Milk Stout (Franklin, TN) (302 cal) 5.50

Mantra, Avec Moi, Sour Pale Ale (Franklin, TN) (138 cal) 5.50

Yazoo, Gerst, Amber (Nashville, TN) (163 cal) 5.50

Yazoo, Hefeweizen (Nashville, TN) (156 cal) 5.50

Yazoo, Pale Ale (Nashville, TN) (163 cal) 5.50

Ask your server about our rotating craft beer selections.

local favorites

ABSOLUT STRESS (161 cal) 7.95 GF

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

BLACK PEPPER GIMLET (210 cal) 7.50 GF

Hendrick's Gin | Fresh Lime Juice | Club Soda | Black Pepper

CLASSIC SAZERAC (208 cal) 7.95 GF

Bulleit Rye | Perchaud's Bitters | Simple Syrup | Absinthe-Coated Glass

DESERT HEAT (223 cal) 7.50 GF

Sauza Gold Tequila | Domaine de Canton Ginger Liqueur | Mango Syrup | Fresh Grapefruit and Lime Juices | Spiced Rim

FRENCH 75 MARTINI (197 cal) 7.50 GF

Bombay Sapphire Gin | Fresh Lemon Juice | Simple Syrup | Prosecco

KENTUCKY PEACH (186 cal) 7.95 GF

Bulleit Bourbon | Peach Purée | Lemon | Honey

SPEAKEASY SMASH (221 cal) 7.95 GF

Tito's Handmade Vodka | Mint Leaves | Fresh Lemon Juice | Simple Syrup | Sweet & Sour

TENNESSEE TEA (226 cal) 8.50 GF

Jack Daniel's Whiskey | Triple Sec | Sweet & Sour | Cola

TIPSY TURTLE (281 cal) 8.95 GF

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

TWO SAINTS (175 cal) 8.50 GF

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

VIEUX CARRE (165 cal) 8.50

Angel's Envy Rye Bourbon | Remy Martin VSOP | Sweet Vermouth | Benedictine | Peychaud and Angostura Bitters

specialty spirits

ARDBEG SCOTCH (82 cal) 13.00 10 year

BALVENIE SCOTCH DOUBLEWOOD (76 cal) 14.00 12 year

BASIL HAYDEN'S BOURBON (70 cal) 10.00

BELLE MEADE BOURBON SOUR MASH (81 cal) 6.00

BLANTON'S BOURBON (83 cal) 14.00

GLENFIDDICH SCOTCH (70 cal) 9.00 12 year

GLENLIVET SCOTCH (70 cal) 10.00 12 year

GLENMORANGIE SCOTCH (70 cal) 10.00 10 year

MACALLAN SCOTCH (76 cal) 14.00 12 year

MACALLAN SCOTCH SHERRY OAK (76 cal) 39.00 18 year

WOODFORD RESERVE BOURBON (73 cal) 10.00

*Calories are for 1oz pours.

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) 9.95 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Shavings

LEMON BERRY MOJITO
(157 cal) 7.95 **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) 4.95 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 4.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

STRAWBERRY BASIL LEMONADE
(227 cal) 4.95 **GF**
Strawberry Purée | Muddled Lemon | Fresh Basil |
Lemonade

BLACKBERRY SAGE LEMONADE (275 cal) 4.95 **GF**
Lemonade | Blackberry | Sage

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 and spirits are subject to 15% state liquor by the drink tax and local sales tax.

A suggested 20% gratuity will be added for parties of 8 or more.

wine

sparkling: 5oz 102 - 132 cal | 8oz 196 - 196 cal | bottle 138 - 668 cal
white: 5oz 106 - 121 cal | 8oz 170 - 194 cal | bottle 540 - 630 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	9		41
Luccio, Moscato d'Asti, ITA	7	10	29
LaMarca, Prosecco, ITA, 187ml			9
Avisi, Prosecco, Veneto, ITA	7		32
Michelle, Brut, WA			26
Louis Perdrier, Brut, FRA	7		24
Segura Viudas, Brut, "Heredad", Reserva, Cava, ESP			49
Laurent-Perrier, Brut, Champagne, FRA			86
Jacques Bardelot, Brut Rosé, Champagne, FRA			59
Laurent-Perrier, Brut Rosé, Champagne, FRA			140

	5oz	8oz	Btl
SWEET WHITE + BLUSH			
Hive & Honey, Riesling, Monterey, CA	7	9	26
Beringer, White Zinfandel, CA	7	9	25
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8	11	29
Ste. Michelle, Gewürztraminer, WA	7	10	29
Kung Fu Girl, Riesling, Dry, WA	9	13	36

	5oz	8oz	Btl
CHARDONNAY			
CK Mondavi, Chardonnay, CA	7	9	25
KJ, Chardonnay, "Vintner's Reserve", CA	9	12	33
Souverain, Chardonnay, CA	8	10	29
Cakebread, Chardonnay, Napa, CA			59

	5oz	8oz	Btl
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	10	16	45
Mezzacorona, Pinot Grigio, Dolomiti, ITA	7	9	24
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	8	10	29
Starborough, Sauvignon Blanc, Marlborough, NZL	7	10	27
Martín Códax, Albariño, Rias Baixas, ESP	7	11	32

	5oz	8oz	Btl
OTHER WHITES + ROSÉ (Cont)			
Ste. Michelle, Rosé, WA	7	11	32
Montrose, Rosé, Pays d'Oc, FRA	7	10	29

	5oz	8oz	Btl
CABERNET SAUVIGNON			
CK Mondavi, Cabernet, CA	7	9	25
Batch 198, Cabernet, Bourbon Barrel Aged 3 Months, North Coast, CA	8	12	35
Concannon, Cabernet, Paso Robles, CA	7	11	32
14 Hands, Cabernet, WA	7	10	27
Austin Hope, Cabernet, Paso Robles, CA	11	17	52
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	8	12	35
Caymus, Cabernet, Napa, CA			129

	5oz	8oz	Btl
PINOT NOIR + MERLOT			
Meiomi, Pinot Noir, CA	8	12	34
CK Mondavi, Merlot, CA	7	9	25
The Monterey, Pinot Noir, Monterey, CA	7	11	32
Greystone, Merlot, CA	7	10	27
Decoy by Duckhorn, Merlot, Sonoma, CA	10	15	44

	5oz	8oz	Btl
OTHER REDS			
Peñalba la Verde, Tempranillo, "Elbo", Castilla y León, ESP	6	9	25
Bilbainas, Rioja, Reserva, "Viña Pomal", ESP			49
Masi, Ripasso, Veronese, "Campofiorin", ITA			45
Mazzei, Toscana, "Poggio Badiola", ITA	9	14	39
Zen of Zin, Zinfandel, CA	7	9	24
Portillo, Malbec, Uco, ARG	7	9	25
La Nerthe, Châteauneuf-du-Pape, FRA			99
19 Crimes, Red, SE AUS	7	10	30
Sartori, Amarone della Valpolicella Classico, ITA			99

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

NASHVILLE FLIGHT (288 cal) 15.95 **GF**
Cheese | Martín Códax, Albariño
Salad | Montrose, Rosé, Pays d'Oc
Entrée | Peñalba la Verde, Tempranillo, "Elbo"
Chocolate | Austin Hope, Cabernet

