

# 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) 10.50 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

## FRESHLY-PICKED MARGARITA

(326 cal) 10.50 GF  
Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

## THE MELTING POT MULE

(235 cal) 10.25 GF  
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

*Melting Pot Mule Mug 19.95*

## OLD FASHIONED:

**CLASSIC** (175 cal) 9.95 GF  
Jim Beam | Brown Sugar Cube | Bitters | Orange Peel | Filthy Cherry

**MODERN** (195 cal) 11.25 GF  
Knob Creek Rye Whiskey | Brown Sugar Cube | 18.21 Earl Grey Bitters | Orange Peel | Filthy Cherry



The Melting Pot  
a Sunday Restaurant

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

## craft & other beer

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) 5.75

Bell's, Two Hearted Ale, IPA (Comstock, MI) (195 cal) 6.75

Blue Moon (USA) (168 cal) 5.25

Brooklyn, Brown Ale (Brooklyn, NY) (156 cal) 5.95

Coors, Light (USA) (102 cal) 4.25

Corona (Mexico) (148 cal) 5.25

Dogfish Head, 90 Minute, IPA (Milton, DE) (302 cal) 7.25

Great Lakes, Edmund Fitzgerald, Porter (Cleveland, OH) (224 cal) 6.75

Guinness, Stout (Ireland) 11.2oz (117 cal) 5.25

Lagunitas, Little Sumpin', Ale (USA) (234 cal) 6.75

Lagunitas, IPA (USA) (199 cal) 6.75

Miller Lite (USA) (96 cal) 4.25

Redbridge, Sorghum, Lager (USA) (133 cal) 4.25 GF

Sam Adams (USA) (175 cal) 5.25

Stella Artois (Belgium) (154 cal) 6.00

Tröegs, Java Head, Stout (Hershey, PA) (256 cal) 6.50

Yuengling, Lager (Pottsville, PA) (140 cal) 4.25



## drink local

Fat Head's, Bumble Berry, Honey Blueberry, Ale (Middleburg Heights, OH) (21 cal) 6.75

Full Pint, Chinookie, IPA (North Versailles, PA) (199 cal) 6.75

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

## local favorites

**BLUE LAGOON** (161 cal) 9.95 GF  
Svedka Vodka | Blue Curaçao | Lemonade

**DEEP SOUTH TEA** (224 cal) 10.25 GF  
Absolut Citron Vodka | Malibu Coconut Rum | Sweet & Sour | Fresh Lemon Juice | Sprite | Deep Eddy Cranberry Vodka Floater

**DIRTY DEED MARTINI** (190 cal) 12.00 GF  
Ketel One Vodka | Olive Juice | Gorgonzola-Stuffed Olives

**JACKBERRY SMASH** (242 cal) 10.50 GF  
Jack Daniel's Tennessee Whiskey | Blackberries | Sweet & Sour | Cranberry Juice | Sprite

**PARADISE PUNCH** (138 cal) 10.50 GF  
Bacardi, Myers's, Captain Morgan and Malibu Rums | Orange and Pineapple Juices

**SOUR PATCH MARTINI** (338 cal) 10.50 GF  
Absolut Citron Vodka | Watermelon and Sour Apple Pucker | Strawberry Purée | Sweet & Sour | Sugar Rim

**SUMMERTIME SIPPER** (155 cal) 10.25 GF  
Malibu Rum | Muddled Fresh Watermelon and Cucumber | Fresh Lime Juice | Sprite

**THE BALLER** (183 cal) 10.50 GF  
Fireball Cinnamon Whisky | Simple Syrup | Angostura Bitters | Muddled Cherry and Orange Rind | Ginger Ale

**WHITE PEACH COSMO** (248 cal) 10.25 GF  
New Amsterdam Peach Vodka | Solerno Blood Orange Liqueur | White Cranberry Juice | Fresh Lemon

**WILDBERRY MARGARITA** (221 cal) 10.50 GF  
Avion Silver Tequila | Wildberry Purée | Triple Sec | Lime Juice | Simple Syrup | Fresh Lime Garnish

**WOODFORD RESERVE MANHATTAN** (196 cal) 11.25 GF  
Woodford Reserve | Sweet Vermouth | Angostura Bitters

## shareables

### PORTHOLES & BARREL-AGED COCKTAILS

Ask your server about our rotating selections of barrel-aged cask cocktails and fruit & herb-infused porthole cocktails.

## specialty spirits

**ELIJAH CRAIG BOURBON** (84 cal) 11.00

**KNOB CREEK WHISKEY RYE** (90 cal) 12.00

**MACALLAN SCOTCH SHERRY OAK**

(76 cal) 32.00 18 year

**WOODFORD RESERVE BOURBON** (73 cal) 11.00

*\*Calories are for 1oz pours.*

## classic tmp cocktails



*Love Martini*

**LOVE MARTINI** (188 cal) 10.50 **GF**  
Malibu Rum | Peach Schnapps |  
Cranberry Juice | Fresh Strawberries

**YIN & YANG MARTINI**  
(361 cal) 12.00 **GF**  
Godiva White Chocolate Liqueur |  
Svedka Vanil Vodka | Ice Cream |  
Chocolate Shavings

**LEMON BERRY MOJITO**  
(157 cal) 10.95 **GF**  
Bacardi Limon | Wildberry Purée |  
Mint Leaves | Lime | Club Soda

**WHISKEY THISTLE** (217 cal) 10.25 **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

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

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

*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 108 - 132 cal | 8oz 173 - 211 cal | bottle 138 - 668 cal  
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 615 cal

	5oz	8oz	Btl
<b>SPARKLING</b>			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			49
Luccio, Moscato d'Asti, ITA	8	11	32
LaMarca, Prosecco, ITA, 187ml			12
Michelle, Brut, WA			36

	5oz	8oz	Btl
<b>SWEET WHITE + BLUSH</b>			
Beringer, White Zinfandel, CA	7	9	26
New Age, White, San Rafael, ARG	9	11	33
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	9	11	36
Kung Fu Girl, Riesling, Dry, WA	11	13	42

	5oz	8oz	Btl
<b>CHARDONNAY</b>			
KJ, Chardonnay, "Vintner's Reserve", CA	9	12	36
Souverain, Chardonnay, CA	8	11	33

	5oz	8oz	Btl
<b>OTHER WHITES + ROSÉ</b>			
Maso Canali, Pinot Grigio, Trentino, ITA	11	14	42
Mezzacorona, Pinot Grigio, Dolomiti, ITA	7	10	30
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	10	12	36
Starborough, Sauvignon Blanc, Marlborough, NZL	11	14	42
Ste. Michelle, Rosé, WA	11	14	40
Mulderbosch, Cabernet, Rosé, Coastal Region, ZAF			34

	5oz	8oz	Btl
<b>CABERNET SAUVIGNON</b>			
Coppola, Cabernet, "Claret", CA			46
Justin, Cabernet, Paso Robles, CA			49
Concannon, Cabernet, Paso Robles, CA	8	10	29
14 Hands, Cabernet, WA	10	12	35

	5oz	8oz	Btl
<b>CABERNET SAUVIGNON (Cont)</b>			
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	11	13	40
Caymus, Cabernet, Napa, CA			158
Cakebread, Cabernet, Napa, CA			164
Chimney Rock, Cabernet, Stags Leap, CA			154
Concha y Toro, Cabernet, "Don Melchor", Puente Alto, CHL			150

	5oz	8oz	Btl
<b>PINOT NOIR + MERLOT</b>			
Meiomi, Pinot Noir, CA	12	16	48
Parker Station, Pinot Noir, Monterey-Santa Barbara-San Luis Obispo, CA			39
The Monterey, Pinot Noir, Monterey, CA	9	12	34
Greystone, Merlot, CA	9	11	33
Decoy by Duckhorn, Merlot, Sonoma, CA	13	16	49
Belle Glos, Pinot Noir, "Dairyman", Russian River, CA			104

	5oz	8oz	Btl
<b>OTHER REDS</b>			
Dreaming Tree, Red, "Crush", CA	11	13	39
Mazzei, Toscana, "Poggio Badiola", ITA	8	10	29
Banfi, Chianti Classico, Riserva, ITA			36
Zen of Zin, Zinfandel, CA	10	12	36
Deadbolt, Red, CA	9	12	35
Cigar Zin, Zinfandel, CA			57
Barossa Valley, GSM, Barossa, AUS			36
Portillo, Malbec, Uco, ARG	9	11	33
The Prisoner, Napa, CA			108
Mollydooker, Shiraz, "The Boxer", S. AUS			65
19 Crimes, Red, SE AUS	10	12	36

## sangria

**SUNSHINE SANGRIA**  
Glass (212 cal) 9.50 | Pitcher (809 cal) 29.95 **GF**  
Malibu Coconut Rum |  
Chambord Raspberry Liqueur |  
Luccio Sparkling Moscato |  
Muddled Strawberries | Orange  
and Lemon Juice



**TMP'S GRAND SANGRIA**  
Glass (209 cal) 9.50 |  
Pitcher (716 cal) 29.95 **GF**  
14 Hands Cabernet |  
Skyy Blood Orange  
Vodka | Cointreau |  
Fresh Juices |  
Cinnamon

## wine flights

*four 3oz pours*

**CLASSIC FLIGHT** (283 cal) 19.00 **GF**  
Cheese | Mezzacorona, Pinot Grigio  
Salad | Kung Fu Girl, Riesling  
Entrée | The Monterey, Pinot Noir  
Chocolate | Decoy by Duckhorn, Merlot

**PITTSBURGH FLIGHT** (284 cal) 19.00 **GF**  
Cheese | LaMarca, Prosecco  
Salad | Mezzacorona, Pinot Grigio  
Entrée | 14 Hands, Cabernet  
Chocolate | 19 Crimes, Red

