

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) 10.00 GF

The Botanist Gin | Liber & Co Premium Tonic | Club Soda | Lime

AUTHENTIC MAI TAI (254 cal) 11.00 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 11.00 GF

Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

THE MELTING POT MULE

(235 cal) 10.00 GF

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

Melting Pot Mule Mug 18.00

OLD FASHIONED:

CLASSIC (175 cal) 10.00 GF

Jim Beam | Brown Sugar Cube | Bitters | Orange Peel | Filthy Cherry

MODERN (195 cal) 11.00 GF

Knob Creek Rye Whiskey | Brown Sugar Cube | 18.21 Earl Grey Bitters | Orange Peel | Filthy Cherry

craft & other beer

2 Towns, BrightCider, Hard Cider (OR) 500ml (265 cal) 8.50

Blue Moon (USA) (168 cal) 6.00

Corona (Mexico) (148 cal) 6.00

Guinness, Stout (Ireland) 15oz (156 cal) 6.00

Kaliber, N/A (Ireland) (71 cal) 6.00

Rotating Draft Selections 6.00*

Sam Adams (USA) (175 cal) 6.00

Stella Artois (Belgium) (154 cal) 6.00



drink local

Ask your server about our rotating craft beer selections.

*Draft

local favorites

APPLE MARTINI (184 cal) 9.00 GF

Vodka | Sour Apple Schnapps | Sweet & Sour

BASIL BERRY LEMONADE (198 cal) 11.00 GF

Strawberry Vodka | Muddled Basil | Strawberries | Lemonade

DEEP SOUTH TEA (224 cal) 9.00 GF

Absolut Citron Vodka | Malibu Coconut Rum | Sweet & Sour | Fresh Lemon Juice | Sprite | Deep Eddy Cranberry Vodka Floater

KEY LIME PIE (222 cal) 11.00 GF

Stoli Vanil Vodka | Triple Sec | Pineapple Juice | Lime Juice | Graham Cracker Rim

POMEGRANATE COSMO (243 cal) 11.00 GF

SKYY Citrus Vodka | Pama Pomegranate Liqueur | Cranberry Juice | Pomegranate Syrup | Fresh Lime

STRAWBERRY SEDUCTION (204 cal) 11.00 GF

Stoli Vanil Vodka | Muddled Strawberries | Fresh Lemon | Triple Sec | Sweet & Sour

specialty spirits

BASIL HAYDEN'S BOURBON (70 cal) 12.00

KNOB CREEK BOURBON 9 YEAR (90 cal) 10.50

BLANTON'S BOURBON (83 cal) 13.00

KNOB CREEK RYE WHISKEY (90 cal) 10.50

HOOD RIVER DISTILLERS BOURBON

WOODFORD RESERVE BOURBON (73 cal) 10.00

TRAIL'S END (72 cal) 11.50

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

YIN & YANG MARTINI
(361 cal) 13.00 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 12.00 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 10.00 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 7.00 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 7.00 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

STRAWBERRY SEDUCTION (171 cal) 6.50 **GF**
Muddled Strawberries | Sweet & Sour | Vanilla-Infused
Lemonade

EAT A PEACH (165 cal) 6.50 **GF**
Peach Purée | Orange Juice | Soda | Peach Ring
Garnish

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 - 615 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			48
Luccio, Moscato d'Asti, ITA	10 13		35
LaMarca, Prosecco, ITA, 187ml			8
Michelle, Brut, WA			25
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	8 11		31
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	10 13		33
Kung Fu Girl, Riesling, Dry, WA	9 12		35
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	11 14		38
Souverain, Chardonnay, CA	8 11		30
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	10 13		32
Mezzacorona, Pinot Grigio, Trentino, ITA	8 11		28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			30
Starborough, Sauvignon Blanc, Marlborough, NZL	11 14		39

red: 5oz 121 - 127 cal | 8oz 194 - 203 cal | bottle 600 - 645 cal

	5oz	8oz	Btl
OTHER WHITES + ROSÉ (Cont)			
Ste. Michelle, Rosé, WA	9 12		32
CABERNET SAUVIGNON			
Concannon, Cabernet, Paso Robles, CA	11 14		41
14 Hands, Cabernet, WA	9 12		32
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			42
PINOT NOIR + MERLOT			
Meiomi, Pinot Noir, CA	10 13		38
The Monterey, Pinot Noir, Monterey, CA	9 12		34
Greystone, Merlot, CA	9 12		32
Decoy by Duckhorn, Merlot, Sonoma, CA	15 18		50
OTHER REDS			
Mazzei, Toscana, "Poggio Badiola", ITA			35
Zen of Zin, Zinfandel, CA	9 12		35
Portillo, Malbec, Uco, ARG	9 12		32
19 Crimes, Red, SE AUS	10 13		31

sangria

SUNSHINE SANGRIA (212 cal) 11.00 **GF**
Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice

TMP'S GRAND SANGRIA
(209 cal) 11.00 **GF**
14 Hands Cabernet | Skyy
Blood Orange Vodka |
Cointreau | Fresh
Juices | Cinnamon



wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 24.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

PORTLAND FLIGHT (288 cal) 20.00 **GF**
Cheese Fondue | Ste. Michelle, Pinot Gris
Salad | Starborough, Sauvignon Blanc
Entrée Fondue | La Quercia,
Montepulciano d'Abruzzo
Chocolate Fondue | Concannon, Cabernet

