

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) 10.95 GF

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

THE MELTING POT MULE

(235 cal) 9.95 GF

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

Melting Pot Mule Mug 14.95

OLD FASHIONED:

CLASSIC (175 cal) 8.95 GF

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

MODERN (195 cal) 10.95 GF

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



The Melting Pot
a San Diego 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

Anchor, Steam (San Francisco, CA) (163 cal) 4.95

Bear Republic, Racer 5, IPA (Healdsburg, CA) (206 cal) 6.95

Bud, Light (USA) (110 cal) 4.95

Budweiser (USA) (145 cal) 4.95

Coronado Brewing, Orange Ave, Wit (Coronado, CA) (160 cal) 4.95

DuClaw, Sweet Baby Jesus!, Porter (Baltimore, MD) (185 cal) 5.95

Full Sail, Amber (Hood River, OR) (163 cal) 4.95

Michelob Ultra (USA) (95 cal) 4.95

Miller Lite (USA) (96 cal) 4.95

Sam Adams (USA) (175 cal) 4.95



drink local

Foothills, Torch, Pilsner (Winston Salem, NC) (160 cal) 4.95

Foothills, People's, Porter (Winston Salem, NC) (213 cal) 4.95

Lonerider, Sweet Josie, Brown Ale (Raleigh, NC) (181 cal) 4.95

Lonerider, Shotgun Betty, Hefeweizen (Raleigh, NC) (156 cal) 4.95

Sierra Nevada, Pale Ale (Chico, CA) (174 cal) 4.95

Wicked Weed, Pernicious, IPA (Asheville, NC) 11.2oz (189 cal) 6.95

Wicked Weed, Napoleon Complex, Hoppy, Pale Ale (Asheville, NC) 11.2oz (156 cal) 5.95

Ask your server about our rotating craft beer selections.

local favorites

BAILEYS BANANA COLADA (407 cal) 9.95 GF

Baileys | Banana Liqueur | Piña Colada | Fresh Bananas | Whipped Cream

CHAMPAGNE COSMO (213 cal) 9.95 GF

Stoli Ohranj Vodka | Triple Sec | Cranberry and Lime Juices | Champagne

CHOCOLATE FONTINI (406 cal) 8.95 GF

Godiva Liqueur | Baileys Irish Cream | Kahlúa | Cream

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

GOLD MARGARITA (192 cal) 9.95 GF

Tres Generaciones Reposado Tequila | Fresh Orange Juice | Triple Sec | Sweet & Sour | Salt Rim

MANGOLICIOUS (181 cal) 8.95 GF

Voli Light Vodka | Pineapple Juice | Mango Syrup | Luccio Sparkling Moscato

TIPSY TURTLE (281 cal) 9.95 GF

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

WASHINGTON APPLE MARTINI (206 cal) 8.95

Crown Royal Whisky | DeKuyper Apple Pucker Schnapps | Cranberry Juice

WHISKEY THISTLE (217 cal) 8.95 GF

Jameson Irish Whiskey | White Peach | Raspberries | Lemon | Sprite

WHITE PEACH COSMO (248 cal) 8.95 GF

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

specialty spirits

BOOKER'S BOURBON (105 cal) 12.00

JOHNNIE WALKER SCOTCH BLUE (70 cal) 35.00

BUFFALO TRACE BOURBON (80 cal) 9.00

MACALLAN SCOTCH SHERRY OAK

(76 cal) 32.00 18 year

**Calories are for 1oz pours.*

classic tmp cocktails



Love Martini

LOVE MARTINI (188 cal) 8.95 **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) 9.95 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 9.95 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

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

WATERMELON COOLER (91 cal) 3.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

THE BEE'S TEA (204 cal) 3.95 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

CHOCOLATE MILK (SHAKEN) (391 cal) 3.95 **GF**
Milk | Chocolate Syrup | Vanilla Ice Cream

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 548 - 668 cal
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 622 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			45
Luccio, Moscato d'Asti, ITA	8	11	28
LaMarca, Prosecco, ITA			32
Michelle, Brut, WA			40

SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	7	10	26
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	7	10	26
Kung Fu Girl, Riesling, Dry, WA	8	11	28

CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	9	12	34
Souverain, Chardonnay, CA	8	11	30

OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	9	12	34
Mezzacorona, Pinot Grigio, Dolomiti, ITA	7	10	26
The Royal, Chenin Blanc, Western Cape, ZAF			28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			34
Le Morette Lugana, Veneto, "Mandolara", ITA			50
Starborough, Sauvignon Blanc, Marlborough, NZL	8	11	28
Trimbach, Gewürztraminer, Alsace, FRA			46
Ste. Michelle, Rosé, WA	8	11	30

CABERNET SAUVIGNON			
Concannon, Cabernet, Paso Robles, CA	9	12	34

red: 5oz 121 - 132 cal | 8oz 194 - 211 cal | bottle 600 - 750 cal

	5oz	8oz	Btl
CABERNET SAUVIGNON (Cont)			
14 Hands, Cabernet, WA	8	11	28
Revelry, Cabernet, WA			42
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			34

PINOT NOIR + MERLOT			
Montinore, Pinot Noir, Willamette, OR			45
Meiomi, Pinot Noir, CA	10	13	42
The Monterey, Pinot Noir, Monterey, CA	8	11	30
Greystone, Merlot, CA			7 10 26
Decoy by Duckhorn, Merlot, Sonoma, CA	10	13	42

OTHER REDS			
Les Cassagnes de la Nerthe, Côtes du Rhône-Villages, FRA			44
Château Blouin, Bordeaux, FRA			32
Mas Que Vinos, Tempranillo, "Ercavio", La Mancha, ESP			30
Mazzei, Toscana, "Poggio Badiola", ITA			34
Zen of Zin, Zinfandel, CA			30
Portillo, Malbec, Uco, ARG	7	10	26
José Maria da Fonseca, Península de Setúbal, Reserva, "Periquita", PRT			38
Brancaia, Toscana, "Tre", ITA			40
Mollydooker, Shiraz, "The Boxer", S. AUS			48
Three, Zinfandel, "Old Vines", Contra Costa, CA			38
19 Crimes, Red, SE AUS	8	11	28

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

RALEIGH FLIGHT (285 cal) 19.95 **GF**
Cheese | Ste. Michelle, Rosé
Salad | Maso Canali, Pinot Grigio
Entrée | Concannon, Cabernet
Chocolate | 19 Crimes, Red

