

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) 9.95 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) 8.95 GF
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 14.95

OLD FASHIONED:

CLASSIC (175 cal) 9.95 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

craft & other beer

Angry Orchard, Hard Cider (Cincinnati, OH) (213 cal) 7.50*

Blue Moon (USA) (222 cal) 7.50*

Corona (Mexico) (148 cal) 6.75

Dogfish Head, 90 Minute, IPA (Milton, DE) (302 cal) 9.75

DuClaw, Sweet Baby Jesus!, Porter (Baltimore, MD) (185 cal) 7.95

Guinness, Stout (Ireland) 16oz (167 cal) 7.75

Lagunitas, Little Sumpin', Ale (USA) (234 cal) 7.25

Miller Lite (USA) (128 cal) 5.75*

Port City, Essential, Pale Ale (Alexandria, VA) (206 cal) 7.95

Port City, Porter (Alexandria, VA) (334 cal) 7.95

Redbridge, Sorghum, Lager (USA) (133 cal) 6.95 GF

Sam Adams (USA) (175 cal) 7.95

St. Pauli, N/A (Bremen, Germany) (160 cal) 5.50

Yuengling, Lager (Pottsville, PA) (140 cal) 5.75



drink local

Dogfish Head, Seasonal (Milton, DE) 9.95*

Flying Dog, Seasonal (Frederick, MD) 8.95*

Old Ox, Seasonal (Ashburn, VA) 8.75*

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

BLACKBERRY MARGARITA (313 cal) 8.95 GF

1800 Reposado Tequila | Blackberries | Fresh Lime

CLASSIC SAZERAC (208 cal) 9.95 GF

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

DARK 'N STORMY (238 cal) 8.95 GF

Gosling's Black Seal Rum | Ginger Beer | Lime Juice

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

LEMON DROP MARTINI (119 cal) 9.95 GF

Citrus Vodka | Fresh Lemon Juice | Sugar

STRAWBERRY BASIL LEMONADE

(274 cal) 8.95 GF
Smirnoff Strawberry Vodka | Muddled Fresh Basil and Strawberries | Lemonade

WHITE PEACH COSMO (248 cal) 9.95 GF

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

specialty spirits

BAKER'S BOURBON 7 YEAR (97 cal) 11.00

COURVOISIER VSOP COGNAC (67 cal) 16.00

MACALLAN SCOTCH 12 YEAR (76 cal) 15.00

PATRÓN REPOSADO TEQUILA (70 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) 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 Fondue Shavings

LEMON BERRY MOJITO

(157 cal) 7.95 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 8.95 **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

VERY BERRY LEMONADE (183 cal) 4.95 **GF**
Lemonade | Strawberry and Wildberry Purées

COOP'S CHERRY LUAU (290 cal) 4.95 **GF**
Orange Juice | Mango Syrup | Grenadine | A Party
of Cherries on Top

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 109 - 123 cal | 8oz 175 - 196 cal | bottle 548 - 630 cal
white: 5oz 109 - 124 cal | 8oz 175 - 199 cal | bottle 555 - 630 cal

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			46
Luccio, Moscato d'Asti, ITA	9	11	34
LaMarca, Prosecco, ITA	9	11	32
Avisi, Prosecco, Veneto, ITA			36
Michelle, Brut, WA			34
Thibaut-Janisson, Blanc de Chardonnay, Monticello, VA			60
Moët & Chandon, Brut, "Impérial", Champagne, FRA			84
Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA			90

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA	7	9	28
New Age, White, San Rafael, ARG	9	11	32
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	10	12	36
Kung Fu Girl, Riesling, Dry, WA	11	13	40
Paul Cluver, Gewürztraminer, Elgin, ZAF			42

CHARDONNAY

Jean Leon, Chardonnay, "3055", Penedès, ESP			42
KJ, Chardonnay, "Vintner's Reserve", CA	10	12	36
Souverain, Chardonnay, CA	8	10	32
Sonoma Cutrer, Chardonnay, "RR Ranches", Sonoma Coast, CA	11	13	40
Cakebread, Chardonnay, Napa, CA			76

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA	9	11	32
Mezzacorona, Pinot Grigio, Trentino, ITA	7	9	28
Joel Gott, Sauvignon Blanc, CA	11	13	40
Erath, Pinot Gris, "Dion", Chehalem, OR			42
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			40
Matthias & Emile Roblin, Sancerre, "Origine", FRA			49

red: 5oz 118 - 127 cal | 8oz 189 - 203 cal | bottle 600 - 705 cal

OTHER WHITES + ROSÉ (Cont)

	5oz	8oz	Btl
Starborough, Sauvignon Blanc, Marlborough, NZL	8	10	32
Ferrari-Carano, Fumé Blanc, Sonoma, CA			40
Ste. Michelle, Rosé, WA	11	13	40
CABERNET SAUVIGNON			
Coppola, Cabernet, "Claret", CA			46
Concannon, Cabernet, Paso Robles, CA	10	12	36
14 Hands, Cabernet, WA	9	11	32
Smith & Hook, Cabernet, Central Coast, CA			49
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	11	13	40

PINOT NOIR + MERLOT

King Estate, Pinot Noir, Willamette, OR			49
Meiomi, Pinot Noir, CA	12	14	44
Joel Gott, Pinot Noir, CA			46
The Monterey, Pinot Noir, Monterey, CA	7	9	28
Greystone, Merlot, CA	7	9	28
Decoy by Duckhorn, Merlot, Sonoma, CA	13	15	49

OTHER REDS

Dreaming Tree, Red, "Crush", CA			42
Banfi, Chianti Classico, ITA			35
Campo Viejo, Rioja, Reserva, ESP			39
Mazzei, Toscana, "Poggio Badiola", ITA	12	14	44
La Freynelle, Bordeaux, FRA			48
Barboursville, Cabernet Franc, "Reserve", VA			51
Zen of Zin, Zinfandel, CA			36
Portillo, Malbec, Uco, ARG	10	12	36
Apaltagua, Carménère, "Reserva", Apalta, CHL			44
Hendry, Zinfandel, "Blocks 7 & 22", Napa, CA			68
19 Crimes, Red, SE AUS	11	13	40
Stags' Leap, Petite Sirah, Napa, CA			72

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 (284 cal) 18.00 **GF**

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

RESTON FLIGHT (291 cal) 24.00 **GF**

Cheese Fondue | Sonoma Cutrer, Chardonnay
Salad | New Age, White
Entrée Fondue | Meiomi, Pinot Noir
Chocolate Fondue | J. Lohr, Cabernet, "Seven
Oaks"

