

BEVERAGE MENU

spirits • beer • wine

A 3.2% surcharge is added to all checks.



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) 10.00 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 10.00 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 14.95

OLD FASHIONED:

CLASSIC (175 cal) 11.00 GF

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

MODERN (195 cal) 14.00 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

Anderson Valley, Boont, Amber (Boonville, CA) (181 cal) 5.00

Coors, Light (USA) (102 cal) 4.00

Corona (Mexico) (148 cal) 5.00

Firestone, 805, Blonde Ale (Paso Robles, CA) (188 cal) 5.00

North Coast, Scrimshaw, Pilsner (Fort Bragg, CA) (160 cal) 5.00

O'doul's, N/A (USA) (65 cal) 3.50

Sam Adams (USA) (175 cal) 5.00

Sierra Nevada, Pale Ale (Chico, CA) (174 cal) 5.00

Stella Artois (Belgium) (154 cal) 5.00

Tin City, Extra Dry, Dry Hopped, Cider (Paso Robles, CA) (195 cal) 7.50



drink local

Drake's, Hefeweizen (San Leandro, CA) (142 cal) 5.00

Knee Deep, Breaking Bud, IPA (Auburn, CA) 16oz (274 cal) 9.00

Ask your server about our rotating craft beer selections.

local favorites

CHERRYLICIOUS LEMONADE (199 cal) 9.00 GF

Grey Goose Cherry Noir Vodka | Cranberry Juice Blend | Fresh Lemon Juice | Simple Syrup | Sprite

ITALIAN JOB (283 cal) 10.00 GF

Stoli Vodka | Godiva Dark Chocolate Liqueur | Espresso | Chocolate Fondue

EIFFEL TOWER (227 cal) 10.00 GF

Bombay Sapphire | St. Germain Elderflower Liqueur | Fresh Lemon Juice | Sparkling Wine

GIN-GIN MULE (129 cal) 9.00 GF

Bombay Gin | Fever Tree Ginger Beer | Mint | Fresh Lime

GINGER LEMON DROP (178 cal) 9.00 GF

Skyy Citrus Vodka | Triple Sec | Simple Syrup | Lemon Juice | Fever Tree Ginger Beer | Sugar Rim

KENTUCKY MULE (237 cal) 9.00 GF

Maker's Mark | Ginger Beer | Fresh Lime Juice

KENTUCKY PEACH (186 cal) 9.00 GF

Bulleit Bourbon | Peach Purée | Lemon | Honey

MOSCOW MULE (178 cal) 9.00 GF

Svedka Vodka | Fresh Mint Leaves | Bitters | Ginger Beer

PEACH RING MARTINI (209 cal) 9.00 GF

Svedka Clementine Vodka | DeKuyper Peach Pucker | Fresh Orange Juice | Grenadine | Sugar Rim

SOUR PATCH MARTINI (338 cal) 9.00 GF

Absolut Citron Vodka | Watermelon and Sour Apple Pucker | Strawberry Purée | Sweet & Sour | Sugar Rim

TIPSY TURTLE (281 cal) 10.00 GF

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

specialty spirits

HIGH WEST BOURBON AMERICAN PRAIRIE

(82 cal) 11.00

FRIDA KAHLO BLANCO TEQUILA (67 cal) 9.00

FRIDA KAHLO REPOSADO TEQUILA

(67 cal) 10.00

WHISTLEPIG RYE WHISKEY 10 YEAR

(90 cal) 24.00

ST. GEORGE GIN DRY RYE (80 cal) 11.00

FRIDA KAHLO AÑEJO TEQUILA (67 cal) 11.00

*Calories are for 1oz pours.

classic tmp cocktails



Love Martini

LOVE MARTINI (188 cal) 9.00 **GF**
Malibu Rum | Peach Schnapps |
Cranberry Juice | Fresh Strawberries

YIN & YANG MARTINI
(361 cal) 11.00 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 9.00 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 9.00 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 5.25 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

BLACKBERRY SAGE LEMONADE (275 cal) 5.25 **GF**
Lemonade | Blackberry | Sage

WATERMELON COOLER (91 cal) 5.25 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

STRAWBERRY BASIL LEMONADE
(227 cal) 5.25 **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 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. For your convenience, for parties of 6 or more we have added a suggested 18% gratuity. Please feel free to modify this amount to whatever you feel is appropriate. B.61 11.19

wine

sparkling: 5oz 123 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 668 cal
white: 5oz 109 - 130 cal | 8oz 175 - 208 cal | bottle 555 - 660 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			49
Luccio, Moscato d'Asti, ITA	7	11	30
LaMarca, Prosecco, ITA, 187ml			13
Michelle, Brut, WA			30
Mumm Napa, Brut, "Prestige", Napa, CA			50

	5oz	8oz	Btl
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	5	8	22
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8	12	34
Kung Fu Girl, Riesling, Dry, WA	7	11	30
Union Sacré, Gewürztraminer, "Belle de Nuit", Santa Lucia Highlands, CA			30

	10oz	14oz	Btl
CHARDONNAY			
JaM, Chardonnay, "Butter", CA	10	14	42
KJ, Chardonnay, "Vintner's Reserve", CA	8	12	34
Souverain, Chardonnay, CA	9	13	38
Petree, Chardonnay, Russian River, CA			76

	8oz	12oz	Btl
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	9	13	38
Mezzacorona, Pinot Grigio, Trentino, ITA	6	9	28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			34
Starborough, Sauvignon Blanc, Marlborough, NZL	8	12	34
Skinner, White, "Smithereens", El Dorado County, CA			36
Groundwork, Grenache Blanc, Paso Robles, CA			38
Squealing Pig, Sauvignon Blanc, Marlborough, NZL			45
Ste. Michelle, Rosé, WA	8	12	34

	9oz	13oz	Btl
CABERNET SAUVIGNON			
Concannon, Cabernet, Paso Robles, CA	9	13	38

	5oz	8oz	Btl
CABERNET SAUVIGNON (Cont)			
14 Hands, Cabernet, WA	7	11	30
Stag's Leap Cellars, Cabernet, "Artemis", Napa, CA			108
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			48
Beringer, Cabernet, Knights, CA			46

	8oz	Btl
Teeter-Totter, Cabernet, Napa, CA	94	
Frank Family, Cabernet, Napa, CA	105	
Freemark Abbey, Cabernet, Rutherford, CA	112	
Davis Estates, Cabernet, Napa, CA	80	
Halter Ranch, Cabernet, Adelaida, CA	60	

	11oz	15oz	Btl
PINOT NOIR + MERLOT			
Meiomi, Pinot Noir, CA	11	15	48
Champ de Rêves, Pinot Noir, Anderson, CA			60
The Monterey, Pinot Noir, Monterey, CA	8	12	34
Greystone, Merlot, CA	7	11	30
Decoy by Duckhorn, Merlot, Sonoma, CA	11	15	46

	8oz	12oz	Btl
OTHER REDS			
Allegrini, Valpolicella, ITA			33
Skinner, Red, "Smithereens", El Dorado County, CA			36
Boeger, Barbera, El Dorado County, CA	8	12	34
Mazzei, Toscana, "Poggio Badiola", ITA			34
Zen of Zin, Zinfandel, CA	9	13	40
Portillo, Malbec, Uco, ARG	7	11	28
Windmill Valley, Cabernet Franc, Napa, CA			80
The Prisoner, Napa, CA			78
Sans Liege, "Offering", Santa Barbara, CA	11	15	46
19 Crimes, Red, SE AUS	8	12	32
Taken, Red, "Taken", Napa, CA			59
Orin Swift, "Machete", CA			96

sangria

SUNSHINE SANGRIA
Glass (212 cal) 9.00 | Pitcher (809 cal) 36.00 **GF**
Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice



TMP'S GRAND SANGRIA
Glass (209 cal) 9.00 |
Pitcher (716 cal) 36.00 **GF**
14 Hands Cabernet |
Skyy Blood Orange
Vodka | Cointreau |
Fresh Juices |
Cinnamon

wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 16.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

SACRAMENTO FLIGHT (444 cal) 21.00 **GF**
Cheese Fondue | Groundwork, Grenache Blanc
Salad | Rodney Strong, Sauvignon Blanc,
"Charlotte's Home"
Entrée Fondue | Joel Gott, Cabernet, "815"
Entrée Fondue | Sans Liege, "Offering"
Chocolate Fondue | Terra d'Oro, Zinfandel, Port

