

## craft & other beers

Amstel, XLight (Holland) (90 cal) 4.50  
Blue Moon (USA) (168 cal) 4.75  
Bud, Light (USA) (110 cal) 4.50  
Coors, Light (USA) (102 cal) 4.50  
Dos Equis, Lager (Monterrey, Mexico)  
(131 cal) 4.95  
Guinness, Stout (Ireland) 11.2oz (117 cal) 6.25  
Michelob Ultra (USA) (95 cal) 4.50  
Miller Lite (USA) (96 cal) 4.50  
Sam Adams (USA) (175 cal) 4.75  
Shiner, Blonde Light (Shiner, TX) (99 cal) 4.75  
Shiner, Bock (Shiner, TX) (153 cal) 4.75  
Stella Artois (Belgium) (154 cal) 5.75  
Breckenridge, Agave, Wheat (Denver, CO)  
(188 cal) 4.75



## drink local

Austin Eastciders, Original, Dry, Cider  
(Austin, TX) (156 cal) 5.25  
Karbach, Hopadillo, IPA (Houston, TX)  
(209 cal) 5.25  
Saint Arnold, Art Car, IPA (Houston, TX)  
(206 cal) 5.25

Ask your server about our rotating craft beer selection.

## local favorites

**BASIL BERRY LEMONADE** (198 cal) 9.25 **GF**  
Strawberry Vodka | Muddled Basil |  
Strawberries | Lemonade

**BLUEBERRY LEMON DROP MARTINI**  
(170 cal) 8.95 **GF**  
Van Gogh Acai Blueberry Vodka |  
Limoncello Italian Lemon Liqueur | Sugar Rim

**CLASSIC RYE MANHATTAN**  
(185 cal) 8.95 **GF**  
Bulleit Rye Whiskey | Sweet Vermouth |  
Bitters

**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

**FIERY PINEAPPLE MARGARITA**  
(299 cal) 8.25 **GF**  
Sauza Tequila | Bacardi Pineapple Fusion  
Rum | Sweet & Sour | Chipotle  
Pineapple-Infused Syrup

**GODIVA WHITE CHOCOLATE  
MARTINI** (355 cal) 8.95 **GF**  
Godiva Dark and White Chocolate Liqueurs |  
Crème de Cacao Light and Dark | Stoli Vanil  
Vodka

**GUMMY BEAR MARTINI** (224 cal) 8.25 **GF**  
Stoli Razberi Vodka | Midori | Peach  
Schnapps | Orange and Pineapple Juices |  
Blue Curaçao | Gummy Bears

**AUTHENTIC MAI TAI** (254 cal) 10.95 **GF**  
Appleton Estate Reserve Rum | Cointreau |  
Lime | Orgeat Syrup

**PASSION BELLINI** (241 cal) 7.25 **GF**  
Sparkling Wine | X-Rated Fusion Liqueur

**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\***  
(105 cal) 14.95

**BASIL HAYDEN'S\***  
(70 cal) 12.95

**GLENLIVET 18 YEAR\***  
(70 cal) 24.95

**MACALLAN 12 YEAR\***  
(76 cal) 14.95

\*Calories are for 1oz pours.

# BEVERAGE MENU

*spirits • beer • wine*

**Best  
IN GLASS** 

*Iconic cocktails crafted in the highest form, made from  
carefully-selected, fresh and exceptional ingredients.*

### OLD FASHIONED:

**CLASSIC** (175 cal) 7.95 **GF**  
Jim Beam | Brown Sugar Cube |  
Bitters | Orange Peel | Filthy Cherry

**MODERN** (195 cal) 12.95 **GF**  
Knob Creek Rye Whiskey |  
Brown Sugar Cube | 18.21 Earl Grey Bitters |  
Orange Peel | Filthy Cherry

**NEW HOTEL NACIONAL** (177 cal) 10.95 **GF**  
Appleton Estate Reserve Rum |  
Combiar Abricot Liqueur | Pineapple Juice |  
Lime Juice | Nutmeg

### THE MELTING POT MULE

(235 cal) 7.95 **GF**  
Absolut Vodka | Domaine De  
Canton Ginger Liqueur | Fresh Mint |  
Lime | Ginger Beer

*Melting Pot Mule Mug 15.00*

*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 Shavings

**LEMON BERRY MOJITO**  
(157 cal) 7.25 **GF**  
Bacardi Limon | Wildberry Purée |  
Mint Leaves | Lime | Club Soda

**WHISKEY THISTLE**  
(217 cal) 7.95 **GF**  
Jameson Irish Whiskey | White  
Peach | Raspberries | Lemon | Sprite

## sangria

**SUNSHINE SANGRIA**  
(212 cal) 10.25 **GF**  
Malibu Coconut Rum |  
Chambord Raspberry Liqueur |  
Luccio Sparkling Moscato |  
Muddled Strawberries |  
Orange and Lemon Juice



**TMP'S GRAND SANGRIA**  
(209 cal) 10.25 **GF**  
14 Hands Cabernet |  
Skyy Blood Orange Vodka |  
Cointreau | Fresh Juices | Cinnamon

## spirit-free

**BLACKBERRY LAVENDER SHRUB** (134 cal) 4.95 **GF**  
Blackberry and Lavender Syrup | Apple  
Cider Vinegar | Lemon Juice | Club Soda

**ITALIAN SODA** (299 - 323 cal) 4.95 **GF**  
Choose Your Favorite Flavor

**TEASCAKE** (474 cal) 7.95 **GF**  
*Add Jameson Irish Whiskey (123 cal) 2.00*  
*Half Green Tea, Half Cheesecake, All Delicious.*  
Green Tea | Honey | Rose Syrup | Lemon |  
Sweet Cream Cheese Foam

*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: 2oz 44 cal | 5oz 109 - 131 cal | 8oz 175 - 210 cal | bottle 138 - 668 cal  
white: 2oz 48 - 51 cal | 5oz 100 - 127 cal | 8oz 160 - 203 cal | bottle 508 - 705 cal

red: 2oz 52 cal | 5oz 121 - 131 cal | 8oz 194 - 210 cal | bottle 599 - 691 cal

### SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy			48
Luccio, Moscato D'asti, Italy	7	10	32
Martini & Rossi, Asti Spumante, Italy 187ml			9
LaMarca, Prosecco, Italy 187ml			11
Avissi, Prosecco, Veneto, Italy			36
Ste. Michelle, Brut, Columbia Valley, Washington			44

### SWEET WHITE + BLUSH

Domino, Moscato, California			32
Beringer, White Zinfandel, California	6	8	24
New Age, White, San Rafael, Argentina			28
Schmitt Söhne, Riesling, Spätlese, "P. M.", Mosel, Germany			36
Conundrum, California			49

### CHARDONNAY

Mer Soleil, Chardonnay, Unoaked, "Silver", Santa Lucia, Highlands, California			54
KJ, Chardonnay, "Vintner's Reserve", California	9	12	40
Wente, Chardonnay, "Morning Fog", Livermore Valley, California	8	11	32
Frei Brothers, Chardonnay, Russian River Valley, California			48

### OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, Italy			40
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy	7	10	30
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", Northern Sonoma, California			36
Starborough, Sauvignon Blanc, Marlborough, New Zealand	8	10	34
Ste. Michelle, Rosé, Columbia Valley, Washington	8	10	34

### CABERNET SAUVIGNON

	5oz	8oz	Btl
Noble Vines, Cabernet, "337", California			32
Ste. Michelle, Cabernet, Columbia Valley, Washington			44
Concannon, Cabernet, Paso Robles, California	9	12	38
St. Jean, Cabernet, Sonoma County California			78
Simi, Cabernet, Alexander Valley, California			58
14 Hands, Cabernet, Columbia Valley, Washington	8	10	30
Caymus, Cabernet, Napa Valley, California,			146

### PINOT NOIR + MERLOT

La Crema, Pinot Noir", Sonoma Coast, California			46
Estancia, Pinot Noir, Monterey County, California			36
Meiomi, Pinot Noir, California	11	14	48
The Monterey, Pinot Noir, Monterey County, California	8	10	34
Decoy by Duckhorn, Merlot, Sonoma County, California	12	15	50
Red Diamond, Merlot, Washington			32
Rombauer, Merlot, Napa Valley, California			74

### OTHER REDS

McWilliam's, Shiraz, "Hanwood Estate", South Eastern, Australia			30
Campo Viejo, Rioja, Reserva, Spain			39
Alamos, Malbec, Mendoza, Argentina			32
Ménage à Trois, Red, "Midnight", California	8	11	34
Terrazas, Malbec, "Altos del Plata", Mendoza, Argentina			36
Mazzei, Toscana, "Poggio Badiola", Italy			44
Conundrum, Red, California			50
Decoy by Duckhorn, Red, Sonoma County, California			54
Zen of Zin, Zinfandel, California			36
Portillo, Malbec, Valle de Uco, Argentina	8	11	34

**Best  
IN GLASS**



*These wines have been carefully selected to meet our "Best in Glass" criteria. They are all rated 90+ Points and have unique and exceptional attributes which make them Best in Glass.*

	2oz	5oz	8oz	Btl
Coppola, Brut Rosé, "Sofia", California Light Effervescence   Pleasing Acidity   Graceful Berries   Creamy Texture	4	11	14	48
Ste. Michelle & Dr. Loosen, Riesling, "Eroica", Washington Renowned Winemaker Duo   Ripe Washington Fruit   Pleasantly Sweet   Enhanced Minerality	5	12	15	50
Rodney Strong, Chardonnay, Chalk Hill, California Chalk Hill AVA   Volcanic Ash Soil   Crisp Acidity   Creamy Texture   Mineral Notes	4	12	15	52
Arrowood, Cabernet, Sonoma County, California A History Steeped in Cabernet   Concentrated Fruit   Plush Texture   Fine Tannins	5	13	16	56
Michael David, Petite Sirah, "Petite Petit", California Petite Syrah   Petite Verdot   Dense, Dark Fruit   French Oak	3	9	12	40

## wine flights

*four 3oz pours*

### CLASSIC FLIGHT

(283 cal) 14.00 **GF**  
Cheese | Mezzacorona, Pinot Grigio  
Salad | Ste. Michelle, Rosé  
Entrée | Meiomi, Pinot Noir  
Chocolate | Decoy by Duckhorn, Merlot

### SAN ANTONIO FLIGHT

(288 cal) 14.00 **GF**  
Cheese | Starborough, Sauvignon Blanc  
Salad | Wente, Chardonnay, "Morning Fog"  
Entrée | Concannon, Cabernet  
Chocolate | Ménage à Trois, Red,  
"Midnight"

