

cocktails

local favorites

BLACKBERRY SAGE LEMONADE

WITH BACARDI (371 cal) 10.95 GF

Bacardi Limon | Lemonade | Blackberry | Sage

GUMMY BEAR MARTINI

(224 cal) 10.95 GF

Stoli Razberi Vodka | Midori | Peach Schnapps | Orange and Pineapple Juices | Blue Curaçao | Gummy Bears

SHARK BITE (478 cal) 10.95 GF

Malibu Coconut Rum | Blue Curaçao | Orange and Pineapple Juices | Muddled Strawberries | Pineapple Wedge and Gummy Shark Garnish

STRAWBERRY BLONDE (229 cal) 10.95 GF

Svedka Raspberry Vodka | Strawberry Purée | Pineapple Juice | Sparkling Wine Topper | Fresh Strawberries

TEXAS TEA (231 cal) 10.95 GF

Sauza Gold Tequila | Bacardi Rum | Svedka Vodka | Triple Sec | Sweet & Sour | Cola | Lemon Garnish

WHITE PEACH COSMO (248 cal) 10.95 GF

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

spirit-free

THE BEE'S TEA (204 cal) 4.50 GF

Orange Juice | Honey | Lemon | Lavender Syrup | Iced Tea

WATERMELON COOLER (91 cal) 4.50 GF

Cucumber | Watermelon | White Cranberry Juice | Lime | Sprite

TOOTHLESS SHARK BITE

(257 cal) 4.50 GF

Pineapple and Orange Juice | Coconut Purée | Blue Raspberry | Muddled Strawberries | Pineapple and Gummy Shark Garnish

ITALIAN SODA (299-323 cal) 4.50 GF

Choose Your Favorite Flavor

KOOKY KOOKIE MILKSHAKE

(700 cal) 4.50

Ice Cream | Chocolate Syrup | Blue Whipped Cream | Oreo Cookie | Candy Eyes for Kooky Face



The Melting Pot Mule

**Best
IN GLASS**

Iconic cocktails crafted in their highest forms, made from carefully-selected, fresh and exceptional ingredients.

NEW TMP'S G&T (209 cal) 10.95 GF

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

NEW AUTHENTIC MAI TAI (254 cal) 11.95 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA (326 cal) 11.95 GF

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

NEW OLD FASHIONED

CLASSIC (175 cal) 10.95 GF

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

MODERN (195 cal) 11.95 GF

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

THE MELTING POT MULE (235 cal) 11.95 GF

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

The Melting Pot Mule Mug 12.95

classic TMP cocktails

LOVE MARTINI (188 cal) 11.95 GF

Malibu Rum | Peach Schnapps | Cranberry Juice | Fresh Strawberries

YIN & YANG MARTINI (361 cal) 12.95 GF

Godiva White Chocolate Liqueur | Svedka Vanil Vodka | Ice Cream | Chocolate Shavings

LEMON BERRY MOJITO (157 cal) 10.95 GF

Bacardi Limon | Wildberry Purée | Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 11.95 GF

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



Love Martini

sangria

SUNSHINE SANGRIA (212 cal) 12.95 GF

Malibu Coconut Rum | Chambord Raspberry Liqueur | Luccio Sparkling Moscato | Muddled Strawberries | Orange and Lemon Juice

TMP'S GRAND SANGRIA (209 cal) 11.95 GF

14 Hands Cabernet | Skyy Blood Orange Vodka | Cointreau | Fresh Juices | Cinnamon

Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your individual calorie needs. Additional nutritional information provided upon request. Before placing your order, please inform your server if a person in your party has a food allergy.

A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.

wine sparkling: 5oz 123 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 668 cal red: 5oz 117 - 132 cal | 8oz 187 - 211 cal | bottle 592 - 705 cal
white: 5oz 111 - 123 cal | 8oz 177 - 196 cal | bottle 555 - 622 cal

GF all wines are gluten free

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy			37
Luccio, Moscato d'Asti, Italy	9	12	38
LaMarca, Prosecco, Italy, 187ml			13
Avisi, Prosecco, Veneto, Italy			38
Michelle, Brut, Columbia Valley, Washington			39

SWEET WHITE + BLUSH

Beringer, White Zinfandel, California	7	10	30
Schmitt Söhne, Spätlese, "P. M.", Mosel, Germany	7.5	10.5	33
Sokol Blosser, White, "Evolution", American, USA			42
Kung Fu Girl, Riesling, Ancient Lakes of Columbia Valley, Washington	9	12	36

CHARDONNAY

Seven Daughters, Chardonnay, California	10	12	38
10 Span, Chardonnay, Central Coast, California	7	10	32
KJ, Chardonnay, "Vintner's Reserve", California	11	15	43
St. Jean, Chardonnay, "Crisp", California	9	12	36
DarkHorse, Chardonnay, California	8	11	33
Lincourt, Chardonnay, "Courtney's", Santa Rita Hills, California			39

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, Italy	9.5	12.5	37
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy	7	10	30
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", Northern Sonoma, California			42
10 Span, Pinot Gris, Monterey County, California			34
Starborough, Sauvignon Blanc, Marlborough, New Zealand	10	14	42

OTHER WHITES + ROSÉ (Cont)

Barrymore, Pinot Noir, Rosé, Monterey, California	12	14	44
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CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", California			46
10 Span, Cabernet, California	8	11	32
Joel Gott, Cabernet, "815", California	12	16	47
Concannon, Cabernet, Paso Robles, California	10	12	40
14 Hands, Cabernet, Columbia Valley, Washington	10	12	40
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, California	11	15	45

PINOT NOIR + MERLOT

Belle Ambiance, Pinot Noir, California	8	11	33
Meiomi, Pinot Noir, Monterey, California	13	18	49
Greystone, Merlot, California	9	12	36
Decoy by Duckhorn, Merlot, Sonoma County, California	11	16	47

OTHER REDS

Dreaming Tree, Red, "Crush", California	11	15	45
Charles Smith, Syrah, "Boom Boom!", Columbia Valley, Washington	10	13	38
Mazzei, Toscana, "Poggio Badiola", Italy	9	12	36
Banfi, Chianti Classico, Riserva, Italy	9	12	36
Campo Viejo, Rioja, Gran Reserva, Spain	9	12	39
Zen of Zin, Zinfandel, California	9	12	36
Portillo, Malbec, Valle de Uco, Argentina	8	11	33
19 Crimes, Red, South Eastern Australia	10.5	13.5	39
Pessimist, Red, Paso Robles, California			49
Opolo, Petite Sirah, Paso Robles, California			49

craft & other beer

- Angry Orchard, Seasonal Cider (Cincinnati, OH) 8.00
- Avery, Ellie's, Brown Ale (Boulder, CO) (181 cal) 8.00
- Ballast Point, Sculpin, IPA (San Diego, CA) (206 cal) 8.00
- Ballast Point, The Original, Pale Ale (San Diego, CA) (163 cal) 8.00
- Beck's, N/A (Bremen, Germany) (160 cal) 7.00
- Bud, Light (USA) (110 cal) 7.00
- Budweiser (USA) (145 cal) 7.00
- Corona (Mexico) (148 cal) 8.00
- Guinness, Extra Stout (Ireland) 11.2oz (195 cal) 8.00
- Mission, German-Styled, Hefeweizen (San Diego, CA) (156 cal) 8.00
- Saint Archer, Blonde Ale (San Diego, CA) (149 cal) 8.00
- Sam Adams (USA) (175 cal) 8.00
- Stella Artois (Belgium) (154 cal) 8.00
- Stone, IPA (Escondido, CA) (206 cal) 8.00

Ask your server about our rotating craft beer selections



wine flights

Four 3oz pours

CLASSIC FLIGHT (283 cal) 16.00 GF

- Cheese | Mezzacorona, Pinot Grigio
- Salad | Kung Fu Girl, Riesling
- Entrée | Belle Ambiance, Pinot Noir
- Chocolate | Decoy by Duckhorn, Merlot

GASLAMP FLIGHT (285 cal) 18.00 GF

- Cheese | Barrymore, Pinot Noir, Rosé
- Salad | Banfi, Chianti Classico, Riserva
- Entrée | Campo Viejo, Rioja, Gran Reserva
- Chocolate | Portillo, Malbec

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 11/06/2018.

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