

## craft & other beers

Bud, Light (USA) (110 cal) 4.25

Chimay, Cinq Cents, Tripel (Belgium) 11.2oz  
(192 cal) 9.00 **Trappist**

Corona (Mexico) (148 cal) 5.25

Dogfish Head, 90 Minute, IPA (Milton, DE)  
(303 cal) 7.00

Kentucky, Bourbon Barrel, Ale  
(Lexington, KY) (216 cal) 7.00

Kopparberg, Pear, Cider (Sweden)  
330ml (143 cal) 6.00

Michelob Ultra (USA) (95 cal) 4.50

Sam Adams (USA) (175 cal) 5.25

Samuel Smith, Nut Brown Ale  
355ml (Tadcaster, England) (159 cal) 6.50

Stella Artois (Belgium) (154 cal) 5.25

UFO, White Ale (Boston, MA) (159 cal) 5.25

Yuengling, Lager (Pottsville, PA) (140 cal) 4.50

## drink local

Coastal Empire, Tybee Island, Blonde Ale  
(Savannah, GA) (158 cal) 5.50

Service, Ground Pounder, Pale Ale  
(Savannah, GA) (168 cal) 6.00

*Ask your server about our rotating craft beer selection.*

## local favorites

**DIRTY MARTINI** (242 cal) 12.95  
Ketel One Vodka | Olive Juice |  
Gorgonzola-Stuffed Olives

**MANHATTAN BLACKOUT** (221 cal) 12.95  
Woodford Reserve | Sweet Vermouth |  
Angostura Bitters

**RASPBERRY LEMONDROP MARTINI**  
(206 cal) 9.50  
Pinnacle Whipped Vodka | Pinnacle Citrus  
Vodka | Pinnacle Raspberry Vodka | Sweet  
& Sour | Raspberry Syrup | Lemon Twist  
Garnish | Sugar Rim

**ROLLING STONED** (162 cal) 14.95  
Booker's Small Batch Bourbon | Domaine  
de Canton Ginger Liqueur | Falernum |  
Old Fashioned Bitters

**SOUR PATCH MARTINI** (338 cal) 10.95  
Absolut Citron Vodka | Watermelon and  
Sour Apple Pucker | Strawberry Purée |  
Sweet & Sour | Sugar Rim

**VIEUX CARRE** (165 cal) 16.00  
Angel's Envy Rye Bourbon | Remy Martin  
VSOP | Sweet Vermouth | Benedictine |  
Peychaud and Angostura Bitters

**WHITE PEACH COSMO** (248 cal) 9.95  
New Amsterdam Peach Vodka |  
Solerno Blood Orange Liqueur |  
White Cranberry Juice | Fresh Lemon

## specialty spirits

**GRAND MARNIER 150\*** (96 cal) 35.00

**ANGEL'S ENVY RYE RUM CASK FINISHED\*** (90 cal) 18.00

**WOODFORD RESERVE\*** (73 cal) 10.00

**MACALLAN 18 YEAR\*** (76 cal) 34.95

**GLENLIVET 12 YEAR\*** (70 cal) 13.95

**BAILEYS IRISH CREAM\*** (87 cal) 8.00

\*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.*

### **NEW OLD FASHIONED:**

**CLASSIC** (175 cal) 9.95 **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 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

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

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

### **THE MELTING POT MULE**

(235 cal) 9.95 **GF**

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

*The Melting Pot Mule Mug 12.00*



## classic tmp cocktails



Love Martini

**LOVE MARTINI** (188 cal) 9.95 **GF**  
Malibu Rum | Peach Schnapps |  
Cranberry Juice | Fresh  
Strawberries

**YIN & YANG MARTINI**  
(361 cal) 10.95 **GF**  
Godiva White Chocolate Liqueur |  
Svedka Vanil Vodka | Ice Cream |  
Chocolate Shavings

**LEMON BERRY MOJITO**  
(157 cal) 8.95 **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

## sangria

### SUNSHINE SANGRIA

Glass (212 cal) 9.95 **GF**  
Malibu Coconut Rum |  
Chambord Raspberry Liqueur |  
Luccio Sparkling Moscato |  
Muddled Strawberries |  
Orange and Lemon Juice



### TMP'S GRAND SANGRIA

Glass (209 cal) 9.95 **GF**  
14 Hands Cabernet |  
Skyy Blood Orange Vodka |  
Cointreau | Fresh Juices | Cinnamon

## spirit free

**THE BEE'S TEA** (204 cal) 5.95 **GF**  
Orange Juice | Honey | Lemon | Lavender Syrup |  
Iced Tea

**WATERMELON COOLER** (91 cal) 5.95 **GF**  
Cucumber | Watermelon | White Cranberry Juice |  
Lime | Sprite

**BLACKBERRY SAGE LEMONADE**  
(275 cal) 5.95 **GF**  
Lemonade | Blackberry | Sage

**STRAWBERRY BASIL LEMONADE**  
(227 cal) 5.95 **GF**  
Strawberry Purée | Muddled Lemon | Fresh  
Basil | Lemonade

## wine

sparkling: 2oz 44 cal | 5oz 108 - 123 cal | 8oz 172 - 196 cal | bottle 547 - 667 cal  
white: 2oz 48 - 51 cal | 5oz 111 - 119 cal | 8oz 177 - 191 cal | bottle 508 - 693 cal

### SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy			48
Michlits, Pinot Noir, Frizzante Rosé, "Meinklang", Burgenland, Austria	9	13	36
LaMarca, Prosecco, Italy	11		41
Ste. Michelle, Brut, Columbia Valley, Washington	8	11	32

### SWEET WHITE + BLUSH

Domino, Moscato, California			30
Beringer, White Zinfandel, California	6	8	24
Schmitt Söhne, Riesling, Spätlese, "P. M.", Mosel, Germany			40
Kung Fu Girl, Riesling, Ancient Lakes of Columbia Valley, Washington	8	11	32

### CHARDONNAY

Nicolas Potel, Pouilly-Fuissé, France			50
KJ, Riesling, "Vintner's Reserve", California	11	15	44
Pahlmeyer, Chardonnay, Napa Valley, California			90

### OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, Italy	10	14	40
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy	8	11	32
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", Northern Sonoma, California			36
Starborough, Sauvignon Blanc, Marlborough, New Zealand	9	13	35
Protea, Chenin Blanc, Western Cape, South Africa	9	13	36
Barrymore, Pinot Noir, Rosé, Monterey, California	9	13	36

### CABERNET SAUVIGNON

Veramonte, Cabernet, "Reserva", Maipo Valley, Chile			32
Justin, Cabernet, Paso Robles California			59
Concannon, Cabernet, Paso Robles, California	8	11	32
14 Hands, Cabernet, Columbia Valley, Washington	9	13	36

red: 2oz 52 cal | 5oz 108 - 130 cal |  
8oz 172 - 208 cal | bottle 545 - 691 cal

### CABERNET SAUVIGNON (Cont.)

	5oz	8oz	Btl
Newton, Cabernet, "Skyside", Sonoma County, California	15	22	65
Stag's Leap Cellars, Cabernet, "Artemis", Napa Valley, California			80
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, California			42
Michael David, Cabernet, "Earthquake", Lodi, California			65

### PINOT NOIR + MERLOT

La Crema, Pinot Noir, Sonoma Coast, California	13	15	52
Belle Ambiance, Pinot Noir, California	9	13	36
Elk Cove, Pinot Noir, Willamette Valley, Oregon			69
Cherry Pie, Pinot Noir, Monterey-Sonoma-Santa Barbara Counties, California			45
Greystone, Merlot, California	8	11	32
Charles Smith, Merlot, "Velvet Devil", Columbia Valley, Washington	10	14	40
Decoy by Duckhorn, Merlot, Sonoma County, California	12	16	50

### OTHER REDS

Nollen Erben, Dornfelder, Sweet, Rheinhessen, Germany	9	13	36
Dreaming Tree, Red, "Crush", California	9	13	36
Nicodemi, Montepulciano d'Abruzzo, "Terrana", Italy	9	13	36
Ruffino, Chianti Classico, Riserva, Ducale", Italy			60
Portillo, Malbec, Valle de Uco, Argentina	9	13	36
Mont-Redon, Châteauneuf-du-Pape, France			75
Muga, Rioja, Reserva, Spain			62
Mazzei, Toscana, "Poggio Badiola", Italy	13	18	50
Zen of Zin, Zinfandel, California			32
Beringer, "Quantum", Napa Valley, California			75
Juan Gil, Red, Jumilla, Spain			79
The Prisoner, Napa Valley, California			72
Stags' Leap, Petite Sirah, Napa Valley, California			67

**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	10	14	42
Ste. Michelle & Dr. Loosen, Riesling, "Eroica", Washington Renowned Winemaker Duo   Ripe Washington Fruit   Pleasantly Sweet   Enhanced Minerality	4	10	15	45
Rodney Strong, Chardonnay, Chalk Hill, California Chalk Hill AVA   Volcanic Ash Soil   Crisp Acidity   Creamy Texture   Mineral Notes	4	10	15	45
Arrowood, Cabernet, Sonoma County, California A History Steeped in Cabernet   Concentrated Fruit   Plush Texture   Fine Tannins	6	15	21	63
Michael David, Petite Sirah, "Petite Petit", California Petite Syrah   Petite Verdot   Dense, Dark Fruit   French Oak	4	9	13	39

## wine tour

*Take a tour of our favorite wines!*

*Enjoy three ounces of each as a tasting before your meal or enjoy one with each course.*

### CLASSICS

(283 cal) 20.00  
Mezzacorona, Pinot Grigio  
Barrymore, Rosé  
Meiomi, Pinot Noir  
Decoy By Duckhorn, Merlot

### EXPLORER

(289 cal) 25.00  
Michlits, Pinot Noir, Frizzante Rosé, "Meinklang"  
Starborough, Sauvignon Blanc  
Newton, Cabernet, "Skyside"  
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.

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.