

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)
(302 cal) 7.00

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

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

Michelob Ultra (USA) (95 cal) 4.50

Sam Adams (USA) (175 cal) 5.25

Samuel Smith, Nut Brown Ale
(Tadcaster, England) 355ml (160 cal) 6.50

Stella Artois (Belgium) (154 cal) 5.25

UFO, White Ale (Boston, MA) (160 cal) 5.25

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



drink local

Coastal Empire, Tybee Island, Blonde Ale
(Savannah, GA) (156 cal) 5.50

Service, Ground Pounder, Pale Ale
(Savannah, GA) (167 cal) 6.00

Ask your server about our rotating craft beer selection.

local favorites

DIRTY MARTINI (242 cal) 12.95 **GF**

Ketel One Vodka | Olive Juice |
Gorgonzola-Stuffed Olives

MANHATTAN BLACKOUT (221 cal) 12.95 **GF**

Woodford Reserve | Sweet Vermouth |
Angostura Bitters

RASPBERRY LEMONDROP MARTINI

(206 cal) 9.95 **GF**
Pinnacle Whipped Vodka | Pinnacle Citrus
Vodka | Pinnacle Raspberry Vodka | Sweet
& Sour | Raspberry Syrup | Lemon Twist
Garnish | Sugar Rim

ROLLING STONED (162 cal) 14.00 **GF**

Booker's Small Batch Bourbon | Domaine
de Canton Ginger Liqueur | Falernum |
Old Fashioned Bitters

SOUR PATCH MARTINI (338 cal) 10.95 **GF**

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

VIEUX CARRE (165 cal) 16.00 **GF**

Angel's Envy Rye Bourbon | Remy Martin
VSOP | Sweet Vermouth | Benedictine |
Peychaud and Angostura Bitters

WHITE PEACH COSMO (248 cal) 9.95 **GF**

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.

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 HOTEL NACIONAL (177 cal) 11.95 **GF**

Appleton Estate Reserve Rum |
Combiar Abricot Liqueur | Pineapple Juice |
Lime Juice | Nutmeg

THE MELTING POT MULE

(235 cal) 9.95 **GF**

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

Melting Pot Mule Mug 12.00

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) 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) 8.95 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite

sangria

SUNSHINE SANGRIA

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



TMP'S GRAND SANGRIA

(209 cal) 9.95 **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

THE BEE'S TEA

(204 cal) 5.95 **GF**
Orange Juice | Honey | Lemon |
Lavender Syrup | Iced Tea

TEASCAKE

(474 cal) 6.95 **GF**
Add Jameson Irish Whiskey (123 cal) 3.00
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 108 - 123 cal | 8oz 172 - 196 cal | bottle 547 - 668 cal
white: 2oz 48 - 51 cal | 5oz 111 - 127 cal | 8oz 177 - 203 cal | bottle 508 - 693 cal

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy			45
Luccio, Moscato d'Asti, Italy	8	11	32
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

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			49
KJ, Riesling, "Vintner's Reserve", California	11	15	44
Pahlmeyer, Chardonnay, Napa Valley, California			90

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, Italy			40
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy	9	13	36
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", Northern Sonoma, California			36
Starborough, Sauvignon Blanc, Marlborough, New Zealand	9	13	36
Ste. Michelle, Rosé, Columbia Valley, Washington	9	13	40

CABERNET SAUVIGNON

Veramonte, Cabernet, "Reserva", Maipo Valley, Chile			32
Concannon, Cabernet, Paso Robles, California	8	11	34

red: 2oz 52 cal | 5oz 108 - 135 cal |
8oz 172 - 215 cal | bottle 545 - 693 cal

CABERNET SAUVIGNON (cont.)

	5oz	8oz	Btl
14 Hands, Cabernet, Columbia Valley, Washington	9	13	36
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	15	22	60

PINOT NOIR + MERLOT

The Monterey, Pinot Noir, Monterey, California	8	11	34
La Crema, Pinot Noir, Sonoma Coast, California	13	15	52
Meiomi, Pinot Noir, California	12	16	48
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
Ruffino, Chianti Classico, Riserva, Ducale", Italy			60
Mont-Redon, Châteauneuf-du-Pape, France			75
Mazzei, Toscana, "Poggio Badiola", Italy	13	18	50
Conundrum, Red, California	15	23	65
Zen of Zin, Zinfandel, California			32
Portillo, Malbec, Valle de Uco, Argentina	9	13	36
Beringer, "Quantum", Napa Valley, California			72
Juan Gil, Red, Jumilla, Spain			79
Stags' Leap, Petite Sirah, Napa Valley, California			63

**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	10	14	45

wine flights

four 3oz pours

CLASSIC FLIGHT

(283 cal) 20.00 **GF**
Cheese | Mezzacorona, Pinot Grigio
Salad | Ste. Michelle, Rosé
Entrée | Meiomi, Pinot Noir
Chocolate | Decoy by Duckhorn, Merlot

SAVANNAH FLIGHT

(295 cal) 25.00 **GF**
Cheese | Michlits, Pinot Noir,
Frizzante Rosé, "Meinklang"
Salad | Starborough, Sauvignon Blanc
Entrée | Michael David, Cabernet,
"Earthquake"
Chocolate | Portillo, Malbec

