

craft & other beers

Blue Moon (USA) (222 cal) 16oz 6.50 | (305 cal) 22oz 7.95*

Bud, Light (USA) (110 cal) 4.75

Budweiser (USA) (145 cal) 4.75

Coors, Light (USA) (102 cal) 4.75

Corona (Mexico) (148 cal) 5.25

Redbridge, Sorghum, Lager
(133 cal) 5.00 **GF**

Sam Adams (USA) (175 cal) 5.50

Stella Artois (Belgium) (154 cal) 5.25

Seasonal Rotating Draft 16oz 6.50 | 22oz 7.95*



drink local

Elysian, Space Dust, IPA (Seattle, WA)
(241 cal) 6.00

Iron Goat, Trashy Blonde, Blonde Ale
(Spokane, WA) (306 cal) 22oz 7.95

Mac and Jack's, African Amber, (Redmond, WA)
(246 cal) 16oz 6.50 | (338 cal) 22oz 7.95*

No-Li, Wrecking Ball, Imperial Stout
(Spokane, WA) (330 cal) 6.00

No-Li, Big Juicy, IPA (Spokane, WA) (252 cal) 5.50

One Tree, Staycation, Hard Cider (Spokane, WA)
16oz (237 cal) 6.50

Widmer, Hefeweizen (Portland, OR) (160 cal) 5.50

Ask your server about our rotating craft beer selection.

***Draft**

local favorites

DEEP SOUTH TEA (224 cal) 9.95 **GF**
Absolut Citron Vodka | Malibu Coconut
Rum | Sweet & Sour | Fresh Lemon Juice |
Sprite | Deep Eddy Cranberry Vodka Floater

GINGER LEMON DROP (178 cal) 10.50 **GF**
Citrus Vodka | Triple Sec | Simple Syrup |
Lemon Juice | Fever Tree Ginger Beer |
Sugar Rim

KENTUCKY PEACH (186 cal) 10.50 **GF**
Bulleit Bourbon | Peach Purée | Lemon |
Honey

POM COSMO (237 cal) 10.25 **GF**
Citrus Vodka | Pama Pomegranate Liqueur |
Cranberry Juice | Pomegranate Syrup |
Fresh Lime

SALOON SOUR (231 cal) 9.95 **GF**
Maker's Mark Bourbon Whisky | Domaine
de Canton Ginger Liqueur | Fresh Lemon
Juice | Peach Syrup | Sprite

SHARK BITE (478 cal) 10.00 **GF**
Malibu Coconut Rum | Blue Curaçao |
Orange and Pineapple Juices |
Muddled Strawberries | Pineapple Wedge
and Gummy Shark Garnish

SWEET TART MARTINI (220 cal) 10.25 **GF**
Malibu Coconut Rum | Blue Curaçao |
Orange and Pineapple Juices | Muddled
Strawberries | Pineapple Wedge and
Gummy Shark Garnish

WHITE GUMMY BEAR MARTINI
(164 cal) 10.25 **GF**
Stoli Razberi Vodka | Peach Schnapps |
Fresh Lemon Juice | Sprite | Gummy Bears

HUCKLEBERRY LEMON DROP MARTINI
(262 cal) 11.00 **GF**
Citrus and Huckleberry Vodkas | Fresh
Lemon | Fresh Huckleberry Purée | Sweet
& Sour | Sugar Rim

specialty spirits

DALMORE PORT WOOD RESERVE (70 cal) 12.00

MACALLAN 18 YEAR (76 cal) 20.00

GRAND MARNIER 100 (98 cal) 16.00

JURA PROPHECY (82 cal) 12.00

MEUKOW VS VANILLA (51 cal) 9.00

RÉMY MARTIN XO (70 cal) 20.00

**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) 10.00 **GF**
Jim Beam | Brown Sugar Cube |
Bitters | Orange Peel | Filthy Cherry

MODERN (195 cal) 12.00 **GF**
Knob Creek Rye Whiskey |
Brown Sugar Cube | 18.21 Earl Grey Bitters |
Orange Peel | Filthy Cherry

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

THE MELTING POT MULE

(235 cal) 10.50 **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) 10.00 **GF**
Malibu Rum | Peach Schnapps |
Cranberry Juice | Fresh
Strawberries

YIN & YANG MARTINI
(361 cal) 12.00 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Shavings

LEMON BERRY MOJITO
(157 cal) 9.95 **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

(212 cal) 11.00 **GF**
Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries |
Orange and Lemon Juice



TMP'S GRAND SANGRIA

(209 cal) 11.00 **GF**
14 Hands Cabernet |
Skyy Blood Orange Vodka |
Cointreau | Fresh Juices | Cinnamon

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. A suggested 18 % gratuity will be added to parties of six or more. Please inform a manager if you would like to adjust this amount.

spirit-free

BLACKBERRY LAVENDER SHRUB

(134 cal) 5.95 **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) 4.00
Half Green Tea, Half Cheesecake, All Delicious.
Green Tea | Honey | Rose Syrup | Lemon |
Sweet Cream Cheese Foam

wine

sparkling wine: 5oz 123 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 668 cal
white wine: 5oz 111 - 127 cal | 8oz 177 - 203 cal | bottle 555 - 645 cal

red wine: 5oz 121 - 132 cal | 8oz 194 - 211 cal | bottle 600 - 690 cal

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy			43
Luccio, Moscato D'asti, Italy	8	11	38
LaMarca, Prosecco, Italy, 187ml			10
Perrier-Jouët, Brut, "Belle Epoque", France			220
Ste. Michelle, Brut, Columbia Valley, Washington			32
Moët & Chandon, Brut, "Impérial", France			65

SWEET WHITE + BLUSH

Beringer, White Zinfandel, California	7	10	28
Schmitt Söhne, Riesling, Spätlese, "P. M.", Mosel, Germany			43

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", California	10	12	39
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OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, Italy			54
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy	8	11	34
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", Northern Sonoma, California			38
Starborough, Sauvignon Blanc, Marlborough, New Zealand	9	11	36
Ste. Michelle, Rosé, Columbia Valley, Washington	10	13	42

CABERNET SAUVIGNON

Substance, Cabernet, "Cs", Columbia Valley, Washington			42
14 Hands, Cabernet, Columbia Valley, Washington	8	11	37
Gen 5, Cabernet, Lodi, California			32

CABERNET SAUVIGNON (cont.)

	5oz	8oz	Btl
L'Ecole No. 41, Cabernet, Columbia Valley, Washington			68
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, California			49
Abeja, Cabernet, Valley, Washington			82
Rodney Strong, Cabernet, "Rockaway", Alexander Valley, California			89
Stags' Leap, Cabernet, "Cask 23", Napa Valley, California			289

PINOT NOIR + MERLOT

The Monterey, Pinot Noir Monterey, California	9	11	40
Greystone, Merlot, California	8	10	34
Meiomi, Pinot Noir, California	10	12	42
Goldeneye, Pinot Noir, California Anderson Valley, California			85
Decoy by Duckhorn, Merlot, Sonoma County, California	11	14	45

OTHER REDS

Zen of Zin, Zinfandel, California			38
Portillo, Malbec, Valle de Uco, Argentina	9	12	37
Mazzei, Toscana, "Poggio Badiola", Italy			40
Conundrum, Red, California			58
Dreaming Tree, Red, "Crush", California	9	12	45
Arbor Crest, Sangiovese, Wahluke Slope, Washington			36
Charles Smith, Syrah, "Boom Boom!", Columbia Valley, Washington	8	11	36
Townshend, Red, "T3", Columbia Valley, Washington			48
If You See Kay, Paso Robles, California	9	12	42



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	5	10	12	40
Ste. Michelle & Dr. Loosen, Riesling, "Eroica", Washington Renowned Winemaker Duo Ripe Washington Fruit Pleasantly Sweet Enhanced Minerality	5	11	14	42
Rodney Strong, Chardonnay, Chalk Hill, California Chalk Hill AVA Volcanic Ash Soil Crisp Acidity Creamy Texture Mineral Notes	6	12	15	49
Arrowood, Cabernet, Sonoma County, California A History Steeped in Cabernet Concentrated Fruit Plush Texture Fine Tannins	7	14	17	55
Michael David, Petite Sirah, "Petite Petit", California Petite Syrah Petite Verdot Dense, Dark Fruit French Oak	5	9	12	39

wine flights

four 3oz pours

CLASSIC FLIGHT

(283 cal) 18.00 **GF**
Cheese | Mezzacorona, Pinot Grigio
Salad | Ste. Michelle, Rosé
Entrée | Meiomi, Pinot Noir
Chocolate | Decoy by Duckhorn, Merlot

SPOKANE FLIGHT

(288 cal) 20.00 **GF**
Cheese | Luccio, Moscato d'Asti
Salad | Starborough, Sauvignon Blanc
Entrée | Charles Smith, Syrah, "Boom Boom!"
Chocolate | Robert Karl, Claret

