

BEVERAGE MENU

spirits • beer • wine



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

TMP'S G&T (209 cal) 9.95 **GF**

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

AUTHENTIC MAI TAI (254 cal) 8.95 **GF**

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 9.95 **GF**

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

THE MELTING POT MULE

(235 cal) 8.95 **GF**

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

Melting Pot Mule Mug 13.95



The Melting Pot
a Southern Restaurant

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

craft & other beer

Blue Moon (USA) (168 cal) 5.00

Breckenridge, Vanilla, Porter (Denver, CO) (209 cal) 6.00

Bud, Light (USA) (110 cal) 4.00

Budweiser (USA) (145 cal) 4.00

Cigar City, Jai Alai, IPA (Tampa, FL) (245 cal) 6.00

Corona (Mexico) (148 cal) 5.00

Funky Buddha, Floridian, Hefeweizen (Oakland Park, FL) (167 cal) 6.00

Grayton, 30A Beach, Blonde Ale (Santa Rosa Beach, FL) (163 cal) 6.00

Guinness, Stout (Ireland) 16oz (166 cal) 6.00

Heineken (Holland) (166 cal) 5.00

Magic Hat, #9, Pale Ale (S. Burlington, VT) (167 cal) 5.00

Michelob Ultra (USA) (95 cal) 4.00

New Belgium, Fat Tire, Amber (Fort Collins, CO) (160 cal) 5.00

New Belgium, Fat Tire, Belgian White (Fort Collins, CO) (160 cal) 5.00

Proof, EightFive-O, APA (Tallahassee, FL) (160 cal) 6.00

Proof, Mango, Wit (Tallahassee, FL) (156 cal) 6.00

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

Sam Adams (USA) (175 cal) 5.00

Stella Artois (Belgium) (154 cal) 5.00

SweetWater, 420, Extra Pale Ale (Atlanta, GA) (156 cal) 6.00

Yuengling, Lager (Pottsville, PA) (140 cal) 4.00

drink local

Proof, EightFive-O, APA (Tallahassee, FL) (160 cal) 6.00

Proof, Mango, Wit (Tallahassee, FL) (156 cal) 6.00

Ask your server about our rotating craft beer selections.



local favorites

BLACKBERRY MARGARITA (313 cal) 7.95 **GF**

1800 Reposado Tequila | Blackberries | Fresh Lime

DIRTY DEED MARTINI (190 cal) 9.95 **GF**

Ketel One Vodka | Olive Juice | Gorgonzola-Stuffed Olives

HENDRICK'S CUCUMBER MARTINI

(153 cal) 9.95 **GF**

Hendrick's Gin | Fresh Lime | Cucumber Syrup | Mint

JACKBERRY SMASH (242 cal) 8.95 **GF**

Jack Daniel's Tennessee Whiskey | Blackberries | Sweet & Sour | Cranberry Juice | Sprite

SAILOR'S PUNCH (246 cal) 7.95 **GF**

Sailor Jerry Spiced Rum | Orange and Pineapple Juices | Sweet & Sour | Cherries

SALOON SOUR (231 cal) 9.95 **GF**

Maker's Mark Bourbon Whisky | Domaine de Canton Ginger Liqueur | Fresh Lemon Juice | Peach Syrup | Sprite

SOUR PATCH MARTINI (338 cal) 8.95 **GF**

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

TIPSY TURTLE (281 cal) 9.95 **GF**

151, Myers's Dark, Captain Morgan Spiced and Malibu Rums | Banana Liqueur | Orange and Pineapple Juices | Grenadine

WATERMELON MULE (286 cal) 8.95 **GF**

Stoli Vodka | Watermelon Purée | Lime Juice | Ginger Beer | Fresh Lime | Mint Sprig and Watermelon Garnish

WHISKEY THISTLE (217 cal) 8.95 **GF**

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

WHITE GUMMY BEAR MARTINI

(164 cal) 8.95 **GF**

Stoli Razberi Vodka | Peach Schnapps | Fresh Lemon Juice | Sprite | Gummy Bears

WHITE PEACH COSMO (248 cal) 8.95 **GF**

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

specialty spirits

Knob Creek Rye Whiskey (90 cal) 10.95

Macallan Scotch 12 Year (76 cal) 13.95

Woodford Reserve Bourbon (73 cal) 9.00

Bruchladdich Dry Gin Botanist (82 cal) 8.95

**Calories are for 1oz pours.*

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) 10.95 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 7.95 **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



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 4.95 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 4.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

BLACKBERRY SAGE LEMONADE (275 cal) 4.95 **GF**
Lemonade | Blackberry | Sage

CRANBERRY BRUNCH PUNCH (207 cal) 4.95 **GF**
Orange, Pinapple and Cranberry Juices | Soda Water

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 11/2019. 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.

B.2 11.19

wine

sparkling: 5oz 123 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 630 cal
white: 5oz 109 - 127 cal | 8oz 175 - 203 cal | bottle 555 - 660 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			45
Luccio, Moscato d'Asti, ITA	8	11	33
LaMarca, Prosecco, ITA, 187ml			9
Michelle, Brut, WA			34
Moët & Chandon, Brut, "Impérial", Champagne, FRA			85
SWEET WHITE + BLUSH			
Domino, Moscato, CA	7	10	30
Beringer, White Zinfandel, CA	7	10	30
New Age, White, San Rafael, ARG			30
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	9	12	36
Kung Fu Girl, Riesling, Dry, WA	8	11	33
Conundrum, White, CA			45
CHARDONNAY			
Wente, Chardonnay, "Estate Grown", Livermore, CA			33
KJ, Chardonnay, "Vintner's Reserve", CA	9	12	36
DarkHorse, Chardonnay, CA			30
Souverain, Chardonnay, CA	8	11	33
Sonoma Cutrer, Chardonnay, "RR Ranches", Sonoma Coast, CA			50
Chalk Hill, Chardonnay, Chalk Hill, CA			65
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	8	11	33
Mezzacorona, Pinot Grigio, Trentino, ITA	7	10	30
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			30
Starborough, Sauvignon Blanc, Marlborough, NZL	8	11	33
Kim Crawford, Sauvignon Blanc, Marlborough, NZL			46
Ste. Michelle, Rosé, WA	9	12	36
CABERNET SAUVIGNON			
Coppola, Cabernet, "Claret", CA			42

red: 5oz 121 - 127 cal | 8oz 194 - 203 cal | bottle 600 - 728 cal

	5oz	8oz	Btl
CABERNET SAUVIGNON (Cont)			
Concannon, Cabernet, Paso Robles, CA	9	12	36
14 Hands, Cabernet, WA	7	10	30
Educated Guess, Cabernet, Napa, CA			48
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			36
ZD, Cabernet, Napa, CA			87
Jordan, Cabernet, Alexander, CA			85
Cakebread, Cabernet, Napa, CA			110
PINOT NOIR + MERLOT			
La Crema, Pinot Noir, Sonoma Coast, CA			45
Meiomi, Pinot Noir, CA			42
Sonoma Cutrer, Pinot Noir, Russian River, CA			50
The Monterey, Pinot Noir, Monterey, CA	8	11	33
Greystone, Merlot, CA	7	10	30
Decoy by Duckhorn, Merlot, Sonoma, CA	12	16	48
Duckhorn, Merlot, Napa, CA			69
OTHER REDS			
Dreaming Tree, Red, "Crush", CA			36
Penfolds, Shiraz/Cabernet, "Koonunga Hill", S. AUS			37
Mazzei, Toscana, "Poggio Badiola", ITA			33
Zen of Zin, Zinfandel, CA			32
Portillo, Malbec, Uco, ARG	8	11	33
Michael David, Zinfandel, "7 Deadly Zins", Lodi, CA			37
19 Crimes, Red, SE AUS	8	11	33
Parducci, Petite Sirah, "True Grit Reserve", Mendocino, CA			43
Michael David, Zinfandel, "Earthquake", Lodi, CA			65
Mollydooker, "Two Left Feet", S. AUS			55
Paraduxx, Red, Napa, CA			79
Justin, "Isosceles", Paso Robles, CA			130

sangria

SUNSHINE SANGRIA
Glass (212 cal) 8.95 | Pitcher (809 cal) 30.00 **GF**
Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice



TMP'S GRAND SANGRIA
Glass (209 cal) 8.95 |
Pitcher (716 cal) 30.00 **GF**
14 Hands Cabernet |
Skyy Blood Orange
Vodka | Cointreau |
Fresh Juices |
Cinnamon

wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 16.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

TALLAHASSEE FLIGHT (293 cal) 19.00 **GF**
Cheese Fondue | Ste. Michelle, Syrah, Rosé
Salad | Souverain, Chardonnay
Entrée Fondue | Greystone, Merlot
Chocolate Fondue | 19 Crimes, Red

