

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) 10.25 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 10.75 GF

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

THE MELTING POT MULE

(235 cal) 9.25 GF

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

Melting Pot Mule Mug 12.25

OLD FASHIONED:

CLASSIC (175 cal) 8.25 GF

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

MODERN (195 cal) 10.25 GF

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



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

craft & other beer

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) 4.65

Blue Moon (USA) (168 cal) 4.65

Boulevard, Tank 7, Farmhouse Ale (Kansas City, MO) 750ml (338 cal) 8.55

Boulevard, Pale Ale (Kansas City, MO) (163 cal) 4.65

Boulevard, Unfiltered, Wheat (Kansas City, MO) (245 cal) 4.65

Bud, Light (USA) (110 cal) 4.25

Budweiser (USA) (145 cal) 4.25

Budweiser, Select (USA) (99 cal) 4.25

Goose Island, Sofie 2016, Farmhouse Ale (Chicago, IL) 765ml (436 cal) 4.65

Goose Island, Urban 312, Wheat (USA) (163 cal) 4.65

Guinness, Extra Stout (Ireland) 11.2oz (195 cal) 4.65

Michelob, AmberBock (USA) (142 cal) 4.25

Michelob Ultra (USA) (95 cal) 4.25

O'doul's, N/A (USA) (65 cal) 4.25

Sam Adams (USA) (175 cal) 4.65

Schlafly, Unfiltered Wheat, Hefeweizen (St. Louis, MO) (160 cal) 4.65

Schlafly, Pale Ale (St. Louis, MO) (167 cal) 4.65

Stella Artois (Belgium) (154 cal) 4.65

Stone, IPA (Escondido, CA) (206 cal) 4.65

drink local

O'Fallon, Wheach, Peach, Wheat (O'Fallon, MO) (156 cal) 4.65

Urban Chestnut, Fantasyland, IPA (St. Louis, MO) 16oz (312 cal) 6.25

Ask your server about our rotating craft beer selections.

local favorites

CHOCOHOLOGIC MARTINI (260 cal) 10.75 GF

Stoli Vanil Vodka | Godiva Chocolate and White Chocolate Liqueurs | Baileys Irish Cream | Chocolate Fondue Shavings

DEEP SOUTH TEA (224 cal) 8.25 GF

Absolut Citron Vodka | Malibu Coconut Rum | Sweet & Sour | Fresh Lemon Juice | Sprite | Deep Eddy Cranberry Vodka Floater

OREO COOKIE MARTINI (508 cal) 10.25

Stoli Vanil Vodka | Kahlúa | Vanilla Ice Cream | Oreo Cookie Crumbs | Blended

SAILOR'S PUNCH (246 cal) 7.50 GF

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

TIPSY TURTLE (281 cal) 9.50 GF

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

WOODFORD RESERVE MANHATTAN

(196 cal) 11.25 GF

Woodford Reserve | Sweet Vermouth | Angostura Bitters

specialty spirits

MAKER'S MARK BOURBON (80 cal) 7.25

DISARONNO AMARETTO (115 cal) 6.50

WOODFORD RESERVE RYE WHISKEY

(80 cal) 11.75

GODIVA WHITE CHOCOLATE (76 cal) 7.50

PATRÓN REPOSADO TEQUILA (70 cal) 9.00

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

LEMON BERRY MOJITO
(157 cal) 8.65 **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) 5.45 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 5.45 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

VERY BERRY LEMONADE (183 cal) 5.45 **GF**
Lemonade | Strawberry and Wildberry Purées

PIÑA COLADA (542 cal) 5.95 **GF**
Piña Colada Mix | Blended | Fresh Pineapple and
Cherry Garnish | Whipped Cream

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.

wine

sparkling: 5oz 123 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 630 cal
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 630 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			46
Luccio, Moscato d'Asti, ITA	7	9	26
LaMarca, Prosecco, ITA, 187ml			10
Michelle, Brut, WA			30

SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	7	9	26
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8	10	30
St. James, Riesling, MO			25
Kung Fu Girl, Riesling, Dry, WA	8	10	30

CHARDONNAY			
Kim Crawford, Chardonnay, NZL			44
Kenwood, Chardonnay, "Yulupa", CA			29
KJ, Chardonnay, "Vintner's Reserve", CA	10	12	34
Souverain, Chardonnay, CA	8	11	31
Sonoma Cutrer, Chardonnay, "RR Ranches", Sonoma Coast, CA			37
La Crema, Chardonnay, Sonoma Coast, CA			36

OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	10	14	45
Santa Margherita, Pinot Grigio, Alto Adige, ITA			44
SeaGlass, Pinot Grigio, Santa Barbara, CA			29
Mezzacorona, Pinot Grigio, Trentino, ITA	7	9	27
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			36
Starborough, Sauvignon Blanc, Marlborough, NZL	8	11	31
Kim Crawford, Sauvignon Blanc, Marlborough, NZL			38
Ste. Michelle, Rosé, WA	8	11	31

	5oz	8oz	Btl
CABERNET SAUVIGNON			
Coppola, Cabernet, "Claret", CA			41
Kenwood, Cabernet, "Yulupa", CA			29
Concannon, Cabernet, Paso Robles, CA	10	13	36
14 Hands, Cabernet, WA	8	10	30
Louis Martini, Cabernet, Napa, CA			43
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			45
Rodney Strong, Cabernet, Sonoma, CA			40

PINOT NOIR + MERLOT			
Mirassou, Pinot Noir, CA			31
Erath, Pinot Noir, OR			42
La Crema, Pinot Noir, Sonoma Coast, CA			42
Estancia, Pinot Noir, Monterey, CA			34
Meiomi, Pinot Noir, CA	10	13	38
Wild Horse, Pinot Noir, Central Coast, CA			39
The Monterey, Pinot Noir, Monterey, CA	8	11	31
Greystone, Merlot, CA	8	11	30
Decoy by Duckhorn, Merlot, Sonoma, CA	10	13	39

OTHER REDS			
Dreaming Tree, Red, "Crush", CA			31
Banfi, Chianti, ITA			36
Ménage à Trois, Red, CA			28
Rosemount, Shiraz, "Diamond Label", S. AUS			29
Mazzei, Toscana, "Poggio Badiola", ITA			36
Zen of Zin, Zinfandel, CA			27
Ravenswood, Zinfandel, "Old Vine", Lodi, CA			39
Portillo, Malbec, Uco, ARG	8	11	31
Greg Norman, Shiraz, Limestone Coast, AUS			40
19 Crimes, Red, SE AUS	8	10	29

sangria

SUNSHINE SANGRIA (212 cal) 9.75 **GF**
Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice

TMP'S GRAND SANGRIA
(209 cal) 9.75 **GF**
14 Hands Cabernet | Skyy
Blood Orange Vodka |
Cointreau | Fresh
Juices | Cinnamon



wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 18.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

TOWN & COUNTRY FLIGHT
(286 cal) 18.00 **GF**
Cheese Fondue | Souverain, Chardonnay
Salad | Ste. Michelle, Rosé
Entrée Fondue | Concannon, Cabernet
Chocolate Fondue | Greystone, Merlot

