

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) 10.25 **GF**

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

AUTHENTIC MAI TAI (254 cal) 10.50 **GF**

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 10.50 **GF**

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

THE MELTING POT MULE

(235 cal) 10.25 **GF**

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

Melting Pot Mule Mug 9.95

OLD FASHIONED:

CLASSIC (175 cal) 9.95 **GF**

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

MODERN (195 cal) 11.25 **GF**

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



The Melting Pot
a family 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

Dogfish Head, 90 Minute, IPA (Milton, DE) (302 cal) 6.95

Epic Brewing, Tart 'n Juicy, Sour IPA (Salt Lake City, UT) (453 cal) 5.95

Evil Twin, Molotov Lite, Imperial IPA (Baltimore, MD) 16oz (412 cal) 7.95

Kiuchi, Hitachino Nest, White Ale (Naka, Japan) 11.2oz (169 cal) 6.95

Mikkeller, Seasonal 7.95

Nowhere In Particular, Seasonal (USA) 7.95

Orval, Ale (Belgium) 750ml (502 cal) 10.95 **Trappist**

Prairie Artisan Ales, Bomb, Imperial Stout (Tulsa, OK) (323 cal) 8.95

Sam Adams (USA) (175 cal) 5.95

Stillwater / Casita, On Fleek, Imperial Stout (Stratford, CT) (319 cal) 7.95



drink local

Arbor, Euchre, Pilsner (Ypsilanti, MI) (163 cal) 5.95

Bell's, Two Hearted Ale, IPA (Comstock, MI) (195 cal) 5.95

Dragon Mead, Final Absolution, Trippel (Warren, MI) (248 cal) 7.95

Founders, All Day, Session, IPA (Grand Rapids, MI) (188 cal) 5.95

Griffin Claw, El Rojo, Red Ale (Birmingham, MI) 16oz (232 cal) 6.95

New Holland, Dragon's Milk, Ale (Holland, Michigan, MI) (319 cal) 6.95

Old Nation, M-43, IPA (Williamston, MI) 16oz (274 cal) 7.95

Short's, Soft Parade, Shandy (Bellaire, MI) (146 cal) 5.95

Starcut, Octorock, Semi-Sweet, Hard Cider (Bellaire, MI) (156 cal) 5.95

Ask your server about our rotating craft beer selections.

local favorites

BLUE RASPBERRY POMEGRANATE

MARTINI (176 cal) 9.95 **GF**

Absolut Vodka | Pama Pomegranate Liqueur | Chambord | Blue Curaçao | Cranberry Juice | Sprite

COSMO BLANCO (199 cal) 9.95 **GF**

Absolut Citron Vodka | Cointreau | White Cranberry Juice | Lemon Twist

HARDWOOD PUNCH (206 cal) 9.95 **GF**

Malibu Rum | Triple Sec | Mango Syrup | Pineapple, Orange and Cranberry Juices

JACKBERRY SMASH (242 cal) 9.95 **GF**

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

MANHATTAN BLACKOUT (221 cal) 10.25 **GF**

Woodford Reserve | Sweet Vermouth | Angostura Bitters

MY WAY MOJITO (344 cal) 9.95 **GF**

Bacardi Rum | Fresh Mint | Choice of Pineapple, Pomegranate, Blackberry, Strawberry or Traditional

UNDERTOW (241 cal) 9.95 **GF**

Citrus Vodka | Blue Curacao | Sweet & Sour | Chambord Floater | Lemon Twist

WHITE GUMMY BEAR MARTINI

(164 cal) 9.95 **GF**

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

specialty spirits

1792 RIDGEMONT RESERVE BOURBON

FULL PROOF (116 cal) 10.25

BAKER'S BOURBON 7 YEAR (97 cal) 12.25

BLANTON'S BOURBON (83 cal) 12.25

BOOKER'S BOURBON (105 cal) 13.25

HENRY MCKENNA BOURBON

SINGLE BARREL 10 YEAR (90 cal) 10.50

I.W. HARPER BOURBON 15 YEAR (76 cal) 13.95

STAGG JR. BOURBON (126 cal) 12.75

COURVOISIER XO COGNAC (70 cal) 25.25

HENNESSY XO COGNAC (70 cal) 33.50

MARTELL XO COGNAC (70 cal) 26.25

RÉMY MARTIN XO COGNAC (70 cal) 33.50

DON JULIO AÑEJO TEQUILA 1942 (70 cal) 21.95

EL DORADO DEMERARA RUM

SPECIAL RESERVE 15 YEAR (72 cal) 9.95

EL DORADO DEMERARA RUM

SPECIAL RESERVE 21 YEAR (72 cal) 15.95

GRAND MARNIER XO CUVÉE 1880 (104 cal) 45.25

**Calories are for 1oz pours.*

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 Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 10.25 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 10.25 **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) 5.95 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

COOP'S CHERRY LUAU (290 cal) 4.95 **GF**
Orange Juice | Mango Syrup | Grenadine | A Party
of Cherries on Top

CRISP BOSS APPLESAUCE (195 cal) 4.95 **GF**
Apple and Cranberry Juices | Tart Cherry Syrup

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 137 - 668 cal
white: 5oz 106 - 121 cal | 8oz 170 - 194 cal | bottle 540 - 615 cal

SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale",
ITA, 375ml

Luccio, Moscato d'Asti, ITA

Moët & Chandon, Champagne,
"Nectar Impérial", FRA

LaMarca, Prosecco, ITA, 187ml

De Faveri, Extra Dry, "Casa dei Faveri",
Prosecco di Valdobbiadene, ITA, 187ml

Michelle, Brut, WA

Moët & Chandon, Brut, "Impérial",
Champagne, FRA

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU

Kung Fu Girl, Riesling, Dry, WA

CHARDONNAY

Louis Latour, Chardonnay, Ardèche, FRA

KJ, Chardonnay, "Vintner's Reserve", CA

Souverain, Chardonnay, CA

Sonoma Cutrer, Chardonnay,
Sonoma Coast, CA

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

Mezzacorona, Pinot Grigio, Trentino, ITA

Delaille, Sauvignon Blanc, "Unique",
Val de Loire, FRA

Rodney Strong, Sauvignon Blanc,
"Charlotte's Home", N. Sonoma, CA

Starborough, Sauvignon Blanc,
Marlborough, NZL

5oz | 8oz | Btl

35

8 | 11 | 31

109

13

8

34

99

5 | 8 | 24

5 | 8 | 24

8 | 11 | 32

9 | 13 | 38

10 | 14 | 42

8 | 11 | 32

49

10 | 14 | 42

7 | 10 | 30

10 | 14 | 42

40

9 | 13 | 38

red: 5oz 118 - 130 cal | 8oz 189 - 208 cal | bottle 600 - 675 cal

OTHER WHITES + ROSÉ (Cont)

Pine Ridge, Chenin Blanc/Viognier,
Clarksburg, CA

Ste. Michelle, Rosé, WA

Pasqua, Rosé, Trevenezie, "11 Minutes", ITA

CABERNET SAUVIGNON

Concannon, Cabernet, Paso Robles, CA

14 Hands, Cabernet, WA

Castle Rock, Cabernet, "Reserve", Napa, CA

Faust, Cabernet, Napa, CA

J. Lohr, Cabernet, "Seven Oaks",
Paso Robles, CA

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA

BonAnno, Pinot Noir, Carneros, CA

Block 9, Pinot Noir, "Caiden", CA

The Monterey, Pinot Noir, Monterey, CA

Greystone, Merlot, CA

Decoy by Duckhorn, Merlot, Sonoma, CA

Belle Glos, Pinot Noir, "Clark & Telephone",
Santa Maria, CA

Emmolo, Merlot, Napa, CA

OTHER REDS

Kermit Lynch, Côtes du Rhône, FRA

San Felice, Chianti Classico, ITA

Mazzei, Toscana, "Poggio Badiola", ITA

Zen of Zin, Zinfandel, CA

Portillo, Malbec, Uco, ARG

19 Crimes, Red, SE AUS

5oz | 8oz | Btl

10 | 14 | 42

9 | 13 | 38

10 | 14 | 42

10 | 14 | 42

8 | 12 | 36

13 | 18 | 53

80

42

12 | 17 | 50

8 | 12 | 36

8 | 12 | 31

9 | 13 | 38

9 | 13 | 38

13 | 17 | 49

80

66

8 | 11 | 32

12 | 16 | 48

10 | 14 | 42

9 | 13 | 38

10 | 14 | 42

10 | 14 | 42

sangria

SUNSHINE SANGRIA

Glass (212 cal) 9.95 | Pitcher (809 cal) 29.95 **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 |
Pitcher (716 cal) 29.95 **GF**
14 Hands Cabernet |
Skyy Blood Orange
Vodka | Cointreau |
Fresh Juices |
Cinnamon

wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 20.00 **GF**

Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

TROY FLIGHT (279 cal) 24.00 **GF**

Cheese Fondue | Pine Ridge,
Chenin Blanc/Viognier
Salad | Delaille, Sauvignon Blanc, "Unique"
Entrée Fondue | Meiomi, Pinot Noir
Chocolate Fondue | Luccio, Moscato d'Asti

