

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) 8.95 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) 8.95 GF
Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

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 14.95

OLD FASHIONED:

CLASSIC (175 cal) 6.95 GF

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

MODERN (195 cal) 8.95 GF

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

craft & other beer

Blue Moon (USA) (168 cal) 4.95

Bud, Light (USA) (110 cal) 3.95

Coors, Light (USA) (102 cal) 3.95

Corona (Mexico) (148 cal) 4.95

Devils Backbone, Lager (Lexington, VA) (185 cal) 4.95

Goose Island, IPA (USA) (185 cal) 4.95

Guinness, Stout (Ireland) 15oz (155 cal) 4.95

Heineken (Holland) (166 cal) 4.95

Killian's, Irish Red, Red Lager (Golden, CO) (185 cal) 4.95

Legend, Brown Ale (Richmond, VA) (202 cal) 4.95

Michelob Ultra (USA) (95 cal) 4.95

Miller Lite (USA) (96 cal) 3.95

Newcastle, Brown Ale (Tadcaster, England) (131 cal) 4.95

O'Conner Brewing, El Guapo, Agave, IPA (Norfolk, VA) (206 cal) 4.95

Sam Adams (USA) (175 cal) 4.95

Sam Adams, Seasonal (USA) 4.95

Sierra Nevada, Pale Ale (Chico, CA) (174 cal) 4.95

St. Pauli, N/A (Bremen, Germany) (160 cal) 3.95

Stella Artois (Belgium) (154 cal) 4.95

Stone, IPA (Escondido, CA) (206 cal) 4.95

Yuengling, Lager (Pottsville, PA) (140 cal) 3.95

drink local

Devils Backbone, Lager (Lexington, VA) (185 cal) 4.95

Legend, Brown Ale (Richmond, VA) (202 cal) 4.95

Ask your server about our rotating craft beer selections.

local favorites

BOURBON WILDBERRY BRAMBLE

(282 cal) 8.95 GF
Maker's Mark Bourbon | Blackberries | Raspberry and Strawberry Purées

FRENCH 75 MARTINI (197 cal) 7.95 GF

Bombay Sapphire Gin | Fresh Lemon Juice | Simple Syrup | Prosecco

KAHLÚA WHITE RUSSIAN (178 cal) 6.95 GF

Svedka Vodka | Kahlúa | Half & Half

MELTING POT PUNCH (214 cal) 6.95 GF

Captain Morgan Spiced Rum | Pineapple | Cranberry and Orange Juices | Coke | Grenadine

TIPSY TURTLE (281 cal) 8.95 GF

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

WHITE PEACH COSMO (248 cal) 7.95 GF

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

specialty spirits

BASIL HAYDEN'S BOURBON (70 cal) 10.95

RÉMY MARTIN COGNAC XO (70 cal) 34.00

JOHNNIE WALKER SCOTCH GOLD RESERVE
(70 cal) 13.95

GRAND MARNIER (96 cal) 10.00

**Calories are for 1oz pours.*

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) 7.95 **GF**
Malibu Rum | Peach Schnapps |
Cranberry Juice | Fresh Strawberries

YIN & YANG MARTINI
(361 cal) 7.95 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Shavings

LEMON BERRY MOJITO
(157 cal) 7.95 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 7.95 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 4.50 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 4.50 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

BLACKBERRY SAGE LEMONADE (275 cal) 4.50 **GF**
Lemonade | Blackberry | Sage

STRAWBERRY BASIL LEMONADE
(227 cal) 4.50 **GF**
Strawberry Purée | Muddled Lemon | Fresh Basil |
Lemonade

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: 5oz 123 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 668 cal
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 645 cal

SPARKLING

	5oz	8oz	Btl
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			33
Luccio, Moscato d'Asti, ITA	6	8	24
LaMarca, Prosecco, ITA, 187ml			12
Michelle, Brut, WA			30
Moët & Chandon, Brut, "Impérial", Champagne, FRA, 187ml			15
Moët & Chandon, Brut, "Impérial", Champagne, FRA			60

SWEET WHITE + BLUSH

Domino, Moscato, CA			24
Beringer, White Zinfandel, CA	5	7	21
New Age, White, San Rafael, ARG	6	8	24
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	5	7	21
Dr Thanisch, Riesling, Kabinett, "B. B.", Mosel, DEU	8	12	36
Kung Fu Girl, Riesling, Dry, WA	8	10	30

CHARDONNAY

Coppola, Chardonnay, Unoaked, "R & B", CA			32
KJ, Chardonnay, "Vintner's Reserve", CA	7	11	33
Souverain, Chardonnay, CA	5	7	21
Ferrari-Carano, Chardonnay, Sonoma, CA			36
Frog's Leap, Chardonnay, Napa, CA			52

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA	8	10	30
Mezzacorona, Pinot Grigio, Dolomiti, ITA	6	8	24

red: 5oz 118 - 132 cal | 8oz 189 - 211 cal | bottle 600 - 668 cal

OTHER WHITES + ROSÉ (Cont)

	5oz	8oz	Btl
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			27
Starborough, Sauvignon Blanc, Marlborough, NZL	6	8	24
Cakebread, Sauvignon Blanc, Napa, CA			52
Ste. Michelle, Rosé, WA	6	8	24

CABERNET SAUVIGNON

Concannon, Cabernet, Paso Robles, CA	7	9	27
14 Hands, Cabernet, WA	7	9	27
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	7	11	33
Hendry, Cabernet, "HRW", Napa, CA			84

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA	10	13	39
Hendry, Pinot Noir, Napa, CA			65
The Monterey, Pinot Noir, Monterey, CA	6	8	24
Greystone, Merlot, CA	6	9	27
Decoy by Duckhorn, Merlot, Sonoma, CA	12	15	45

OTHER REDS

Dreaming Tree, Red, "Crush", CA			33
Mazzei, Toscana, "Poggio Badiola", ITA	7	9	27
Barboursville, Cabernet Franc, "Reserve", VA			38
Zen of Zin, Zinfandel, CA	7	9	27
Portillo, Malbec, Uco, ARG	7	9	27
19 Crimes, Red, SE AUS	6	8	24

sangria

SUNSHINE SANGRIA (212 cal) 8.95 **GF**

Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice

TMP'S GRAND SANGRIA

(209 cal) 8.95 **GF**
14 Hands Cabernet | Skyy
Blood Orange Vodka |
Cointreau | Fresh
Juices | Cinnamon



wine flights

four 3oz pours

CLASSIC FLIGHT (283 cal) 19.00 **GF**

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

VIRGINIA BEACH FLIGHT (306 cal) 24.00 **GF**

Cheese | Mer Soleil, Chardonnay, Unoaked,
"Silver"
Salad | Barboursville, Viognier, "Reserve"
Entrée | Stags' Leap, Petite Sirah
Chocolate | Cooper and Thief, Red

