

# 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) 11.95 GF

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

## AUTHENTIC MAI TAI (254 cal) 12.95 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

## FRESHLY-PICKED MARGARITA (326 cal) 13.95 GF

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

## THE MELTING POT MULE (235 cal) 12.95 GF

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

*Melting Pot Mule Mug 16.95*

## OLD FASHIONED:

### CLASSIC (175 cal) 12.95 GF

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

### MODERN (195 cal) 13.95 GF

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

## craft & other beer

Bell's, Kalamazoo, Stout (Comstock, MI) (266 cal) 7.95

Blue Moon (USA) (222 cal) 7.95\*

Boulevard, The Calling, IPA (Kansas City, MO) (263 cal) 8.95

Cisco, Whale's Tale, Pale Ale (Nantucket, MA) (163 cal) 7.95

Founders, All Day, Session, IPA (Grand Rapids, MI) (188 cal) 7.95

Founders, Dirty Bastard, Scotch Ale (Grand Rapids, MI) (309 cal) 8.95

Kentucky, Bourbon Barrel, Ale (Lexington, KY) (216 cal) 8.95

Ommegang, Hennepin, Saison (Cooperstown, NY) 25.4OZ (473 cal) 15.95

Redbridge, Sorghum, Lager (USA) (133 cal) 6.95 GF

Sam Adams, Boston, Lager (USA) (232 cal) 7.95\*

Seasonal Cider, Ask your server for details

Smuttynose, Robust, Porter (Portsmouth, NH) (216 cal) 7.95

St. Pauli, N/A (Bremen, Germany) (160 cal) 6.95

Stella Artois (Belgium) (208 cal) 8.95\*

Unibroue, Éphémère, White Ale (Chambly, Canada) 750ml (382 cal) 15.95

Weihenstephaner, Hefe Weissbier (Freising, Germany) 11.2OZ (139 cal) 7.95

## drink local

Broken Bow, APA (Tuckahoe, NY) (163 cal) 7.95

Captain Lawrence, Liquid Gold, Golden Ale (Elmsford, NY) (245 cal) 7.95

\*Draft



## local favorites

### BIG LOVE MARTINI (597 cal) 29.95 GF

Malibu Rum | Peach Schnapps | Cranberry Juice | Fresh Strawberry Garnish | Served in 44 Oz. Glass

### BLUEBERRY COBBLER MARTINI (264 cal) 11.95 GF

Smirnoff Blueberry Vodka | Butterscotch Schnapps | White Crème de Cacao | Hot Damn Cinnamon Schnapps | Ice Cream | Blueberries | Graham Cracker Rim

### DEEP SOUTH TEA (224 cal) 10.95 GF

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

### LYCHEE MARTINI (241 cal) 11.95 GF

Grey Goose | Soho Lychee Liqueur

### MANHATTAN IN AUTUMN (186 cal) 12.95 GF

Jack Daniels | Vanilla Chai Simple Syrup | Gran Marnier

### SAILOR'S PUNCH (246 cal) 10.95 GF

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

### THE REAL PERFECT APPLE PIE (309 cal) 12.95 GF

Jack Daniels | Ginger Liqueur | Vanilla Chai Simple Syrup | Ginger Beer | Apple Pie Puree

### VANILLA CHAI MARTINI (232 cal) 11.95 GF

Vanilla Vodka | Kahlua | Half & Half | Vanilla Chai Simple Syrup

### WHITE PEACH COSMO (248 cal) 11.95 GF

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

## specialty spirits

### BALVENIE SCOTCH DOUBLEWOOD 12 YEAR (76 cal) 15.00

### BALVENIE SCOTCH SINGLE BARREL 15 YEAR (85 cal) 18.00

### JAMESON WHISKEY (82 cal) 11.00

### MACALLAN SCOTCH 12 YEAR (76 cal) 14.00

### MACALLAN SCOTCH SHERRY OAK 18 YEAR (76 cal) 19.00

### HENNESSY VS COGNAC (70 cal) 12.00

### DISARONNO AMARETTO (115 cal) 9.00

\*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) 11.95 **GF**  
Malibu Rum | Peach Schnapps |  
Cranberry Juice | Fresh Strawberries

**YIN & YANG MARTINI**  
(361 cal) 14.95 **GF**  
Godiva White Chocolate Liqueur |  
Svedka Vanil Vodka | Ice Cream |  
Chocolate Fondue Shavings

**LEMON BERRY MOJITO**  
(157 cal) 10.95 **GF**  
Bacardi Limon | Wildberry Purée |  
Mint Leaves | Lime | Club Soda

**WHISKEY THISTLE** (217 cal) 11.95 **GF**  
Jameson Irish Whiskey | White  
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

## spirit-free

**STRAWBERRY BASIL LEMONADE**  
(227 cal) 5.95 **GF**  
Strawberry Purée | Muddled Lemon | Fresh Basil |  
Lemonade

**THE BEE'S TEA** (204 cal) 5.95 **GF**  
Orange Juice | Honey | Lemon | Lavender Syrup |  
Iced Tea

**WATERMELON COOLER** (91 cal) 5.95 **GF**  
Cucumber | Watermelon | White Cranberry Juice |  
Lime | Sprite

**STRAWBERRY SHORTCAKE MILKSHAKE**  
(455 cal) 6.95  
Ice Cream | Strawberry Purée | Pound Cake Pieces |  
Whipped Cream and Strawberry Garnish

*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 - 124 cal | 8oz 175 - 199 cal | bottle 555 - 645 cal

	5oz	8oz	Btl
<b>SPARKLING</b>			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			40
Luccio, Moscato d'Asti, ITA	7	9	26
Wycliff, Brut, CA			26
LaMarca, Prosecco, ITA, 187ml			48
Michelle, Brut, WA			32
<b>SWEET WHITE + BLUSH</b>			
Ca 'Palma, Moscato, Venezia, ITA*	7	9	18
Domino, Moscato, CA			32
Beringer, White Zinfandel, CA	6	8	24
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	9	12	34
Kung Fu Girl, Riesling, Dry, WA	8	10	30
<b>CHARDONNAY</b>			
Ca 'Palma, Chardonnay, Venezia, ITA*	7	9	18
Coppola, Chardonnay, Unoaked, "R & B", CA			36
Wente, Chardonnay, "Estate Grown", Livermore, CA			40
KJ, Chardonnay, "Vintner's Reserve", CA	12	16	42
DarkHorse, Chardonnay, CA			28
Souverain, Chardonnay, CA	8	10	28
<b>OTHER WHITES + ROSÉ</b>			
Ca 'Palma, Pinot Grigio, Venezia, ITA*	7	9	18
Maso Canali, Pinot Grigio, Trentino, ITA	13	17	46
Brotherhood, Riesling, Dry, "Premium Selection", NY			32
Mezzacorona, Pinot Grigio, Trentino, ITA	7	9	26
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			48
Licia, Albariño, Rias Baixas, ESP			36
Starborough, Sauvignon Blanc, Marlborough, NZL	10	13	36
Ste. Michelle, Rosé, WA	9	11	32

\*Draft

red: 5oz 109 - 130 cal | 8oz 175 - 208 cal | bottle 555 - 750 cal

	5oz	8oz	Btl
<b>CABERNET SAUVIGNON</b>			
Ca 'Palma, Cabernet, Venezia, ITA*	7	9	18
Concannon, Cabernet, Paso Robles, CA	10	13	36
14 Hands, Cabernet, WA	8	10	28
Famiglia Bianchi, Cabernet, Mendoza, ARG			38
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			42
Stags' Leap, Cabernet, Napa, CA	28	36	96
<b>PINOT NOIR + MERLOT</b>			
Le Grand Noir, Pinot Noir, Pays d'Oc, FRA			26
Bouchard Aîné & Fils, Pinot Noir, Bourgogne, FRA			32
Meiomi, Pinot Noir, CA	17	21	54
The Monterey, Pinot Noir, Monterey, CA	8	10	28
Greystone, Merlot, CA	8	10	28
Ca 'Palma, Merlot, Venezia, ITA*	7	9	18
Decoy by Duckhorn, Merlot, Sonoma, CA	15	19	50
<b>OTHER REDS</b>			
Dreaming Tree, Red, "Crush", CA			38
Ca 'Palma, Pinot Nero, Venezia, ITA*	7	9	18
Kermit Lynch, Côtes du Rhône, FRA			32
Penfolds, Shiraz, "Koonunga Hill", S. AUS			26
Mazzei, Toscana, "Poggio Badiola", ITA			36
Zen of Zin, Zinfandel, CA	8	11	30
Portillo, Malbec, Uco, ARG	8	10	30
HandCraft, Petite Sirah, CA	10	13	34
Greg Norman, Shiraz, Limestone Coast, AUS			40
Enrique Foster, Malbec, Reserva, Luján de Cuyo, ARG			54
Mollydooker, Shiraz, "The Boxer", S. AUS			64
19 Crimes, Red, SE AUS	9	12	34

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

**WHITE PLAINS FLIGHT** (287 cal) 17.00 **GF**  
Cheese Fondue | Maso Canali, Pinot Grigio  
Salad | Starborough, Sauvignon Blanc  
Entrée Fondue | Concannon, Cabernet  
Chocolate Fondue | 19 Crimes, Red

