

cocktails

local favorites

BASIL BERRY LEMONADE

(198 cal) 8.50 **GF**
Strawberry Vodka | Muddled Basil |
Strawberries | Lemonade

JACKBERRY SMASH (242 cal) 8.75 **GF**

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

PINEAPPLE EXPRESS (291 cal) 8.50 **GF**

Bacardi Pineapple Fusion Rum | Midori |
Blue Curaçao | Sweet & Sour | Pineapple
Juice | Sprite

STRAWBERRY BLONDE MARTINI

(252 cal) 8.95 **GF**
All-Natural Smirnoff Strawberry Vodka |
Sparkling Wine | Pineapple Juice |
Strawberry Purée

SUMMERTIME SIPPER (155 cal) 8.95 **GF**

Malibu Rum | Muddled Fresh Watermelon
and Cucumber | Fresh Lime Juice | Sprite

TIPSY TURTLE (281 cal) 8.50 **GF**

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

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

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

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

VERY BERRY LEMONADE

(183 cal) 4.95 **GF**
Lemonade | Strawberry and Wildberry
Purées

MUDDLED BLOODY MARY

(133 cal) 4.95 **GF**
Bloody Mary Blend | Muddled Cucumber |
Cilantro | Fresh Lime Juice



The Melting Pot Mule

**Best
IN GLASS**

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

NEW TMP'S G&T (209 cal) 9.25 **GF**

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

NEW AUTHENTIC MAI TAI (254 cal) 9.50 **GF**

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA (326 cal) 9.25 **GF**

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

NEW OLD FASHIONED

CLASSIC (175 cal) 8.50 **GF**

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

MODERN (195 cal) 9.50 **GF**

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

THE MELTING POT MULE (235 cal) 9.25 **GF**

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

The Melting Pot Mule Mug 12.95

classic TMP cocktails

LOVE MARTINI (188 cal) 8.50 **GF**

Malibu Rum | Peach Schnapps | Cranberry Juice |
Fresh Strawberries

YIN & YANG MARTINI (361 cal) 9.95 **GF**

Godiva White Chocolate Liqueur | Svedka Vanil
Vodka | Ice Cream | Chocolate Shavings

LEMON BERRY MOJITO (157 cal) 8.50 **GF**

Bacardi Limon | Wildberry Purée | Mint Leaves | Lime |
Club Soda

WHISKEY THISTLE (217 cal) 8.50 **GF**

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



Love Martini

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 sparkling: 5oz 104 - 147 cal | 8oz 196 - 210 cal | bottle 138 - 744 cal
white: 5oz 100 - 119 cal | 8oz 160 - 191 cal | bottle 508 - 640 cal

red: 5oz 122 - 131 cal | 8oz 195 - 210 cal | bottle 599 - 669 cal

GF all wines are gluten free

SPARKLING

	5oz	8oz	Btl
Risata, Pink Moscato, Frizzante, Pavia, Italy			28
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy	6	9	35
Martinelli's, Apple, Sparkling Cider, California	4		15
Luccio, Moscato d'Asti, Italy	7	9	34
Martini & Rossi, Asti Spumante, Italy	6		30
LaMarca, Prosecco, Italy, 187ml			9
Avissi, Prosecco, Veneto, Italy			29
Michelle, Brut, Columbia Valley, Washington			25
Mumm Napa, Brut Rosé, Napa Valley, California			48
Dom Pérignon, Brut, Champagne, France			200

SWEET WHITE + BLUSH

Beringer, White Zinfandel, California	6	8	25
Schmitt Söhne, Riesling, Spätlese, "P. M.", Mosel, Germany	7	9	29
Kung Fu Girl, Riesling, Ancient Lakes of Columbia Valley, Washington	6	8	25

CHARDONNAY

Seven Daughters, Chardonnay, California	8	10	32
KJ, Chardonnay, "Vintner's Reserve", California	9	11	35
Cakebread, Chardonnay, Napa Valley, California			55

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, Italy	9	11	34
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy	7	9	35
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", Northern Sonoma, California			27
Robert Mondavi, Fumé Blanc, Napa Valley, California			27
Starborough, Sauvignon Blanc, Marlborough, New Zealand	8	10	28
Barrymore, Pinot Noir, Rosé, Monterey, California	8	10	30

CABERNET SAUVIGNON

	5oz	8oz	Btl
Mondavi Private Selection, Cabernet, Aged in Bourbon Barrels, Monterey County, California			35
Concannon, Cabernet, Paso Robles, California	8	10	36
Joel Gott, Cabernet, "815", California			40
14 Hands, Cabernet, Columbia Valley, Washington	7	9	29
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, California			27
Arrowood, Cabernet, Knights Valley, California			57

PINOT NOIR + MERLOT

Belle Ambiance, Pinot Noir, California	7	9	28
Meiomi, Pinot Noir, California	10	12	35
Greystone, Merlot, California	7	9	28
Cambria, Pinot Noir, "Clone 4", Santa Maria Valley, California			44
Decoy by Duckhorn, Merlot, Sonoma County, California	10	12	41
Ferrari-Carano, Merlot, Sonoma County, California			48

OTHER REDS

Dreaming Tree, Red, "Crush", California			30
Graffigna, Malbec, San Juan, Argentina			28
Banfi, Red, "Centine", Toscana, Italy			34
Campo Viejo, Tempranillo, Rioja, Spain			24
Charles Smith, Syrah, "Boom Boom!", Washington			38
Portillo, Malbec, Valle de Uco, Argentina	7	9	32
Mazzei, Toscana, "Poggio Badiola", Italy			28
Banfi, Chianti Classico, Riserva, Italy			25
Zen of Zin, Zinfandel, California			29
Donati, Claret, Paicines, California			30
19 Crimes, Red, South Eastern Australia	8	10	32

craft & other beer

16 Mile, Blues', Golden Ale (DE) (163 cal) 6.00
2SP, Delco, Lager (Aston, PA) (166 cal) 6.00
Allagash, White (Portland, ME) (158 cal) 7.00
Ballast Point, Sculpin, IPA (San Diego, CA) (205 cal) 6.00
Bud, Light (USA) (110 cal) 4.00
Clausthaler, N/A (Frankfurt, Germany) (160 cal) 4.00
Coors, Light (USA) (102 cal) 4.00
Corona (Mexico) (148 cal) 5.00
Crispin, Original, Cider (Colfax, CA) 750ml (359 cal) 5.00
Dogfish Head, 60 Minute, IPA (Milton, DE) (317 cal) 6.00
Heineken (Holland) (166 cal) 5.00
Kona, Hanalei, Brewed with Passionfruit, Orange and Guava, IPA (Kona, HI) (189 cal) 6.00
Michelob Ultra (USA) (95 cal) 4.00
Miller Lite (USA) (96 cal) 4.00
New Belgium, Glutiny, Pale Ale (Fort Collins, CO) (162 cal) 5.00
Redbridge, Sorghum, Lager (USA) (133 cal) 4.00 Gluten-Free
Sam Adams (USA) (175 cal) 5.00
Stella Artois (Belgium) (154 cal) 6.00
Stone, IPA (Escondido, CA) (206 cal) 6.00
Victory, Golden Monkey, Tripel (Downingtown, PA) (289 cal) 6.00
Yards, Love, Stout (Philadelphia, PA) (188 cal) 6.00
Yuengling, Lager (Pottsville, PA) (140 cal) 4.00

Ask your server about our rotating craft beer selections



wine flights

Four 3oz pours

CLASSIC FLIGHT (283 cal) 12.00 **GF**

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

WILMINGTON FLIGHT

(353 cal) 14.00 **GF**

Cheese | Starborough, Sauvignon Blanc
Salad | Barrymore, Pinot Noir, Rosé
Entrée | Meiomi, Pinot Noir
Chocolate | Sandeman, Tawny Port, Porto, "10 Year"