

COCKTAILS

LOCAL FAVORITES

BASIL BERRY LEMONADE

(198 cal) 8.50

Strawberry vodka, freshly-muddled basil and strawberries topped with lemonade.

HENDRICK'S CUCUMBER MARTINI

(153 cal) 8.95

The perfect medley of Hendrick's Gin, fresh lime, Monin Cucumber and a hint of mint.

PINEAPPLE EXPRESS

(291 cal) 8.50

Bacardi Pineapple Fusion Rum, Midori, blue curaçao, sweet & sour, pineapple juice and Sprite.

STRAWBERRY BLONDE MARTINI

(252 cal) 8.95

All-natural Smirnoff Strawberry Vodka, sparkling wine and pineapple juice with strawberry purée. Blondes really do have more fun!

SUMMERTIME SIPPER

(155 cal) 8.95

Fresh watermelon and cucumber are muddled and then shaken with fresh lime juice and malibu rum. We top with Sprite and serve over ice in our tall highball glass.

TIPSY TURTLE

(281 cal) 8.50

151 rum, Myers's Dark, Captain Morgan Spiced and Malibu rums, banana liqueur and orange and pineapple juices with a dash of grenadine.

WHITE PEACH COSMO

(248 cal) 8.95

New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, white cranberry juice and a squeeze of fresh lemon.

SPIRIT-FREE

THE BEE'S TEA

(204 cal) 4.95 GF

Orange juice, honey and lavender syrup with iced tea and topped with a spritz of lemon.

WATERMELON COOLER

(92 cal) 4.95 GF

Cucumber, watermelon, white cranberry juice, lime and topped with Sprite.

VERY BERRY LEMONADE

(183 cal) 4.95

A blast of strawberry and wildberry purées combine to create a sweet and refreshing lemonade.



The Melting Pot Mule

**Best
IN GLASS**

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

NEW TMP'S G&T

(209 cal) 8.75 GF

The Botanist Gin, Liber & Co Spiced Tonic, club soda and lime.

NEW AUTHENTIC MAI TAI

(351 cal) 8.75 GF

Appleton Estate Rum, Cointreau, orgeat syrup and lime.

FRESHLY-PICKED MARGARITA

(286 cal) 8.25 GF

Avion Silver Tequila, Solerno Blood Orange and Cointreau Orange Liqueurs, agave nectar, lime, lemon, orange and grapefruit juices.

NEW OLD FASHIONED:

CLASSIC

(175 cal) 8.25 GF

Jim Beam Bourbon Whiskey, brown sugar cube, bitters, orange peel and a Filthy Cherry.

MODERN

(195 cal) 9.25 GF

Knob Creek Rye Whiskey, brown sugar cube, 18.21 Earl Grey Bitters, orange peel and a Filthy Cherry.

THE MELTING POT MULE

(235 cal) 8.75 GF

Absolut Vodka and Domaine de Canton Ginger Liqueur, fresh mint, lime and topped with ginger beer.

The Melting Pot Mule mug 12.95

CLASSIC TMP COCKTAILS

LOVE MARTINI

(188 cal) 8.25 GF

Love at first sip! Malibu Rum, peach schnapps, cranberry juice and fresh strawberries.

YIN & YANG MARTINI

(381 cal) 9.95 GF

Godiva White Chocolate Liqueur and Svedka Vanilla Vodka blended with ice cream then topped with chocolate shavings.

LEMON BERRY MOJITO

(157 cal) 8.25 GF

We shake up the classic mojito with Bacardi Limon and wildberry purée for a light and tasty blend of berries and citrus.

WHISKEY THISTLE

(213 cal) 8.25 GF

Jameson Irish Whiskey, white peach syrup, raspberries, fresh lemon and a dash of Sprite.

SANGRIA

SUNSHINE SANGRIA

(212 cal) 8.95 GF

Our white sangria is a blend of Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato and muddled strawberries. Topped with a spritz of orange and lemon juice.

TMP'S GRAND SANGRIA

(197 cal) 8.95 GF

Our perfect blend of 14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, and a blend of fresh juices with a hint of cinnamon.



Love Martini

WINE

sparkling: 5oz 104 - 147 cal | 8oz 196 - 210 cal | bottle 138 - 745 cal
white: 5oz 100 - 119 cal | 8oz 160 - 191 cal | bottle 508 - 647 cal

red: 5oz 122 - 126 cal | 8oz 195 - 202 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

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
Cambria, Pinot Noir, "Clone 4", Santa Maria Valley, California			44
Greystone, Merlot, California	7	9	28
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 Brewery, 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) (163 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) (284 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, Marlborough, NZL
Salad | Barrymore, Pinot Noir, Rosé, Monterey County, California
Entrée | Meiomi, Pinot Noir, California
Chocolate | Sandeman, Tawny Port, "10 Year", Porto, Portugal