

# 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) 9.25 **GF**

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

## 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

## THE MELTING POT MULE

(235 cal) 9.25 **GF**

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

*Melting Pot Mule Mug 12.95*

## 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

## craft & other beer

Allagash, White (Portland, ME) (160 cal) 7.00

Bud, Light (USA) (110 cal) 5.00

Clausthaler, N/A (Frankfurt, Germany) (92 cal) 5.00

Coors, Light (USA) (102 cal) 5.00

Corona (Mexico) (148 cal) 5.00

Crispin, Original, Cider (Colfax, CA) 750ml (359 cal) 5.00

Goose Island, IPA (USA) (185 cal) 6.00

Heineken (Holland) (166 cal) 5.00

Kona, Hanalei, Brewed with Passionfruit, Orange and Guava, IPA (Kona, HI) (188 cal) 6.00

Kona, Longboard, Lager (Kona, HI) (142 cal) 6.00

Left Hand, Nitro, Milk Stout (Longmont, CO) (206 cal) 6.00

Michelob Ultra (USA) (95 cal) 5.00

Miller Lite (USA) (96 cal) 5.00

Redbridge, Sorghum, Lager (USA) (133 cal) 5.00 **GF**

Sam Adams (USA) (175 cal) 6.00

Sierra Nevada, Pale Ale (Chico, CA) (174 cal) 6.00

Stella Artois (Belgium) (154 cal) 6.00

Yuengling, Lager (Pottsville, PA) (140 cal) 5.00

## drink local

2SP, Up & Out, Hazy, IPA (Aston, PA) (202 cal) 6.00

Blue Earl, Honeysuckle Rose, Belgian, Blonde Ale (Smyrna, DE) (231 cal) 6.00

Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal) 7.00

Victory, Golden Monkey, Tripel (Downingtown, PA) (291 cal) 8.00

*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

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

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

### SPEAKEASY SMASH (221 cal) 8.50 **GF**

Tito's Handmade Vodka | Mint Leaves | Fresh Lemon Juice | Simple Syrup | Sweet & Sour

### STRAWBERRY BLONDE MARTINI

(252 cal) 8.95 **GF**

All-Natural Smirnoff Strawberry Vodka | Sparkling Wine | Pineapple Juice | Strawberry Purée

### THE BEE'S TEA WITH A BUZZ (313 cal) 8.50 **GF**

New Amsterdam Peach Vodka | Orange Juice | Runny Honey | Lavender Syrup | Iced Tea | Lemon, Lavender and Orange Peel Garnish

### 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

## specialty spirits

**MAKER'S MARK BOURBON** (80 cal) 8.00

**BELVEDERE VODKA** (70 cal) 9.00

**APPLETON RUM SIGNATURE BLEND**  
(70 cal) 7.00

**GRAND MARNIER 100** (98 cal) 18.00

**AVIÓN TEQUILA SILVER** (70 cal) 9.00

**TANQUERAY GIN NO.TEN** (85 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) 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



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) 4.95 **GF**  
Cucumber | Watermelon | White Cranberry Juice |  
Lime | Sprite

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

**MOJITO - PICK A FLAVOR** (192-316 cal) 4.95 **GF**  
Fresh Lime | Mint Leaves | Soda Water | Flavor of  
Your Choice

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 104 - 148 cal | 8oz 196 - 211 cal | bottle 138 - 750 cal  
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 660 cal

	5oz	8oz	Btl
<b>SPARKLING</b>			
Risata, Pink Moscato, Frizzante, Pavia, ITA			44
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	7	9	28
Gemma di Luna, Moscato, Sparkling, ITA, 187ml			12
Martinelli's, Apple, Sparkling Cider, CA	4		12
Luccio, Moscato d'Asti, ITA	7	9	28
Martini & Rossi, Asti Spumante, ITA	13		49
LaMarca, Prosecco, ITA, 187ml			12
Gemma di Luna, Prosecco, ITA			43
Voga, Pinot Grigio, Extra Dry Sparkling Rosé, Veneto, ITA, 187ml			12
Michelle, Brut, WA			32
Dom Pérignon, Brut, Champagne, FRA			225

### SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA	6	8	25
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	10	13	39
Kung Fu Girl, Riesling, Dry, WA	10	13	39

### CHARDONNAY

JaM, Chardonnay, "Butter", CA			53
KJ, Chardonnay, "Vintner's Reserve", CA	12	15	44
Souverain, Chardonnay, CA	8	10	29

### OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA	14	18	53
Mezzacorona, Pinot Grigio, Dolomiti, ITA	8	10	29
Oyster Bay, Pinot Gris, Hawkes Bay, NZL	10	13	37
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	15	19	55
Starborough, Sauvignon Blanc, Marlborough, NZL	9	12	35

red: 5oz 121 - 132 cal | 8oz 194 - 211 cal | bottle 592 - 668 cal

	5oz	8oz	Btl
<b>OTHER WHITES + ROSÉ</b> (Cont)			
Ste. Michelle, Rosé, WA	9	12	36
d'Esclans, Rosé, Côtes de Provence, "Whispering Angel", FRA			67
<b>CABERNET SAUVIGNON</b>			
Mondavi Private Selection, Cabernet, Aged in Bourbon Barrels, Monterey, CA			43
Joel Gott, Cabernet, "815", CA			48
Justin, Cabernet, Paso Robles, CA			62
Concannon, Cabernet, Paso Robles, CA	13	16	48
14 Hands, Cabernet, WA	11	14	40
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			40

### PINOT NOIR + MERLOT

La Crema, Pinot Noir, Willamette, OR			70
Meiomi, Pinot Noir, CA	16	19	60
The Monterey, Pinot Noir, Monterey, CA	8	10	31
Greystone, Merlot, CA	7	9	28
Decoy by Duckhorn, Merlot, Sonoma, CA	16	19	60

### OTHER REDS

Dreaming Tree, Red, "Crush", CA			56
Graffigna, Malbec, San Juan, ARG			49
Banfi, Red, "Centine", Toscana, ITA			35
Campo Viejo, Tempranillo, Rioja, ESP			56
Charles Smith, Syrah, "Boom Boom!", WA			56
Mazzei, Toscana, "Poggio Badiola", ITA			50
Banfi, Chianti Classico, Riserva, ITA			32
Zen of Zin, Zinfandel, CA			35
Portillo, Malbec, Uco, ARG	9	12	35
19 Crimes, Red, SE AUS	12	15	46

## 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) 14.00 **GF**

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

### WILMINGTON FLIGHT (352 cal) 16.00 **GF**

Cheese | Rodney Strong, Sauvignon Blanc,  
"Charlotte's Home"  
Salad | Oyster Bay, Pinot Gris  
Entrée | Greystone, Merlot  
Chocolate | Sandeman, Tawny Port, Porto, "10  
Year"

