

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) 9.95 GF

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

AUTHENTIC MAI TAI (254 cal) 9.95 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 10.95 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 15.00

OLD FASHIONED:

CLASSIC (175 cal) 8.95 GF
Jim Beam | Brown Sugar Cube | Bitters | Orange Peel | Filthy Cherry

MODERN (195 cal) 10.95 GF
Knob Creek Rye Whiskey | Brown Sugar Cube | 18.21 Earl Grey Bitters | Orange Peel | Filthy Cherry



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

craft & other beer

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) 4.75

Ballast Point, Sculpin, IPA (San Diego, CA) (206 cal) 6.25

Bell's, Two Hearted Ale, IPA (Comstock, MI) (195 cal) 5.95

Blue Moon, Wheat (Canada) (156 cal) 4.25

Breckenridge, Vanilla, Porter (Denver, CO) (209 cal) 5.25

Bud, Light (USA) (110 cal) 4.25

Devils Backbone, Lager (Lexington, VA) (185 cal) 5.25

Dos Equis, Ambar (Monterrey, Mexico) (146 cal) 4.25

Guinness, Extra Stout (Ireland) 11.2oz (195 cal) 4.75

Michelob Ultra (USA) (95 cal) 4.25

Miller Lite (USA) (96 cal) 4.25

New Belgium, Fat Tire, Amber (Fort Collins, CO) (160 cal) 4.25

Paulaner, Hefeweizen (Munich, Germany) 11.2oz (152 cal) 4.50

Redbridge, Sorghum, Lager (USA) (133 cal) 4.25 GF

Rogue, Dead Guy, German Maibock, Ale (Newport, OR) (206 cal) 5.95

Sam Adams (USA) (175 cal) 5.00

UFO, White Ale (Boston, MA) 750ml (338 cal) 4.25

Wells, Banana Bread Beer, Ale (Bedford, England) 16.9oz (215 cal) 5.00



drink local

Duck-Rabbit, Milk Stout (Farmville, NC) (206 cal) 4.75

Highland, Gaelic, Ale (Asheville, NC) (181 cal) 4.25

Ask your server about our rotating craft beer selections.

local favorites

ABSOLUT STRESS (161 cal) 8.95 GF

Absolut Vodka | Malibu Rum | Amaretto | Cranberry and Pineapple Juices

BLOOD ORANGE MARTINI (206 cal) 9.95 GF

Stoli Ohranj Vodka | Chambord | Cointreau | Pineapple and Orange Juices | Sugar Rim

BOOTLEG BRAMBLE (265 cal) 8.95 GF

Bombay Gin | Fresh Lemon Juice | Simple Syrup | Sweet & Sour | Blackberry Syrup

DEEP SOUTH TEA (224 cal) 9.95 GF

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

DIVA MARTINI (248 cal) 9.95 GF

Skyy Infusions Blood Orange Vodka | Malibu Rum | Fresh Lemon Juice | Pineapple Juice | Mango Syrup

HANDCRAFTED MOJITO (255 cal) 8.95 GF

Bacardi Rum | Muddled Fresh Mint | Lime | Sugar | Sprite

HENDRICK'S CUCUMBER MARTINI

(153 cal) 9.95 GF
Hendrick's Gin | Fresh Lime | Cucumber Syrup | Mint

JACKBERRY SMASH (242 cal) 8.95 GF

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

KENTUCKY MULE (237 cal) 9.95 GF

Maker's Mark | Ginger Beer | Fresh Lime Juice

STRAWBERRY BASIL LEMONADE

(274 cal) 8.95 GF
Smirnoff Strawberry Vodka | Muddled Fresh Basil and Strawberries | Lemonade

TIPSY TURTLE (281 cal) 8.95 GF

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

WOODFORD RESERVE MANHATTAN

(196 cal) 11.95 GF
Woodford Reserve | Sweet Vermouth | Angostura Bitters

specialty spirits

DOC PORTER'S BOURBON (80 cal) 11.00

COVINGTON VODKA (70 cal) 9.00

MUDDY RIVER RUM

QUEEN CHARLOTTE'S RESERVE (74 cal) 8.00

SUTLER'S GIN (84 cal) 9.00

**Calories are for 1oz pours.*

classic tmp cocktails



Love Martini

LOVE MARTINI (188 cal) 8.95 **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 Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 8.95 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 8.95 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 4.25 **GF**
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 4.25 **GF**
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

VERY BERRY LEMONADE (183 cal) 4.25 **GF**
Lemonade | Strawberry and Wildberry Purées

AIN'T THAT A PEACH TEA (407 cal) 4.25 **GF**
Sweet Tea | White Peach Syrup | Muddled Fresh
Mint | Ginger Ale

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 175 - 199 cal | bottle 138 - 630 cal
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 630 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	10		36
Luccio, Moscato d'Asti, ITA	7		10 28
LaMarca, Prosecco, ITA	10		28
Michelle, Brut, WA			25
Moët & Chandon, Brut, "Impérial", Champagne, FRA, 187ml			15
Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA			48

	6	9	24
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	6		9 24
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8		11 32
Kung Fu Girl, Riesling, Dry, WA	8		11 32

	10	13	36
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	10		13 36
Sean Minor, Chardonnay, "4B", Central Coast, CA	9		12 34
Souverain, Chardonnay, CA	7		10 28
Cakebread, Chardonnay, Napa, CA			78
Stags' Leap, Chardonnay, Napa, CA			42

	10	13	40
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	10		13 40
Mezzacorona, Pinot Grigio, Trentino, ITA	7		10 28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			40
Starborough, Sauvignon Blanc, Marlborough, NZL	8		11 32
Ste. Michelle, Rosé, WA	8		11 32
d'Esclans, Rosé, Côtes de Provence, "Whispering Angel", FRA	11		14 41

red: 5oz 121 - 135 cal | 8oz 194 - 215 cal | bottle 600 - 690 cal

	5oz	8oz	Btl
CABERNET SAUVIGNON			
Coppola, Cabernet, "Claret", CA			36
Justin, Cabernet, Paso Robles, CA			48
Concannon, Cabernet, Paso Robles, CA	10		13 40
14 Hands, Cabernet, WA	8		11 32
Quilt, Cabernet, Napa, CA			54
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			40
Michael David, Cabernet, "Earthquake", Lodi, CA			54

	10	13	40
PINOT NOIR + MERLOT			
Meiomi, Pinot Noir, CA	10		13 40
Sonoma Cutrer, Pinot Noir, Sonoma Coast, CA			36
The Monterey, Pinot Noir, Monterey, CA	8		11 32
Greystone, Merlot, CA	8		11 32
Decoy by Duckhorn, Merlot, Sonoma, CA	10		13 41

	8	11	32
OTHER REDS			
Mazzei, Toscana, "Poggio Badiola", ITA			40
Layer Cake, Primitivo, "a.k.a Zinfandel", Puglia, ITA			30
Zen of Zin, Zinfandel, CA	8		11 32
Portillo, Malbec, Uco, ARG	8		11 32
Terlato & Chapoutier, Shiraz/Viognier, Victoria, AUS			45
Michael David, Red, "Freakshow", Lodi, CA	10		13 39
19 Crimes, Red, SE AUS	7		10 28
Rodney Strong, Meritage, "Symmetry", Alexander, CA			75

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 (284 cal) 15.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

WILMINGTON FLIGHT (300 cal) 20.00 **GF**
Cheese Fondue | Sean Minor, Chardonnay, "4B"
Salad | d'Esclans, Rosé, Côtes de Provence,
"Whispering Angel"
Entrée Fondue | Meiomi, Pinot Noir
Chocolate Fondue | Michael David, Red,
"Freakshow"

