

WINE FLIGHTS

CLASSIC FLIGHT

(284 cal) *GF*
 Mezzacorona, Pinot Grigio
 Ste. Michelle, Rosé, WA
 Meiomi, Pinot Noir
 Decoy by Duckhorn, Merlot

\$16

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(292 cal) *GF*
 Sand Point, Chardonnay
 Sand Point, Sauvignon Blanc
 Sand Point, Pinot Noir
 Sand Point, Cabernet

\$16

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

SANGRIA

SUNSHINE SANGRIA

(212 cal)
 Malibu Coconut Rum, Chambord Raspberry
 Liqueur, Luccio Sparkling Moscato, Muddled
 Strawberries, Orange and Lemon Juice *GF*

\$9

TMP'S GRAND SANGRIA

(209 cal)
 14 Hands Cabernet, Skyy Blood Orange Vodka,
 Cointreau, Fresh Juices, Cinnamon *GF*

\$10

SPIRIT-FREE

THE BEE'S TEA

(204 cal)
 Orange Juice, Honey, Lemon, Lavender Syrup, Iced
 Tea *GF*

\$9

BLACKBERRY SAGE LEMONADE

(275 cal)
 Lemonade, Blackberry, Sage *GF*

\$8

PEACH BERRY LIMEADE

(255 cal)
 Raspberry, Peach, Lime, Sprite *GF*

\$7

VERY BERRY LEMONADE

(183 cal)
 Lemonade, Strawberry and Wildberry Purées *GF*

\$7



BEER CRAFT AND MORE

Blue Moon (USA) (168 cal) \$5

Bud, Light (USA) (110 cal) \$4

Coors, Light (USA) (102 cal) \$4

Dos Equis, Lager (Monterrey, Mexico) (131 cal) \$5

Guinness, Stout (Ireland) 11.2oz (117 cal) \$6

Heineken (Holland) (166 cal) \$6

Miller Lite (USA) (96 cal) \$4

Redd's, Apple, Ale (USA) (165 cal) \$5

Sam Adams (USA) (175 cal) \$5

Shiner, Bock (Shiner, TX) (153 cal) \$6

DRINK LOCAL

Community, Mosaic, IPA (Dallas, TX) (245 cal) \$7

Community, Lager (Dallas, TX) (160 cal) \$6

Community, Witbier (Dallas, TX) (170 cal) \$6



WINE ALL WINE IS GF

sparkling

5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)

white

5oz (96-127 cal) | 8oz (154-203 cal) | bottle (488-645 cal)

red

5oz (118-130 cal) | 8oz (189-208 cal) | bottle (600-728 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA

Luccio, Moscato d'Asti, ITA

LaMarca, Prosecco, ITA, 187ml

Michelle, Brut, WA

Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

SWEET WHITE + BLUSH

Villa Pozzi, Moscato, Terre Siciliane, ITA

Beringer, White Zinfandel, CA

Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU

Kung Fu Girl, Riesling, Dry, WA

CHARDONNAY

Sand Point, Chardonnay, Lodi, CA

KJ, Chardonnay, "Vintner's Reserve", CA

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

Barone Fini, Pinot Grigio, Valdadige, ITA

Mezzacorona, Pinot Grigio, Trentino, ITA

Rodney Strong, Sauvignon Blanc, "Charlotte's Home",
 N. Sonoma, CA

Sand Point, Sauvignon Blanc, Lodi, CA

5OZ 8OZ BTL.

\$8 \$11 \$45

\$8 \$11 \$32

\$36

\$32

\$36

\$7 \$10 \$30

\$6 \$9 \$26

\$8 \$11 \$32

\$30

\$8 \$11 \$32

\$9 \$13 \$35

\$36

\$8 \$11 \$32

\$8 \$11 \$32

\$37

\$35



OTHER WHITES + ROSÉ (Cont.)

Starborough, Sauvignon Blanc, Marlborough, NZL

Ste. Michelle, Rosé, WA

JNSQ, Rosé, "Cru", CA

CABERNET SAUVIGNON

Tribute, Cabernet, CA

14 Hands, Cabernet, WA

J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

PINOT NOIR + MERLOT

Sand Point, Pinot Noir, CA

Meiomi, Pinot Noir, CA

Toad Hollow, Merlot, "Richard McDowell", Sonoma, CA

Decoy by Duckhorn, Merlot, Sonoma, CA

OTHER REDS

Apothic, Red, "Winemaker's Blend", CA

Mazzei, Toscana, "Poggio Badiola", ITA

Zen of Zin, Zinfandel, CA

Cooper & Thief, Red, Aged in Bourbon Whiskey Barrels, CA

Portillo, Malbec, Uco, ARG

Michael David, "Petite Petit", Lodi, CA

19 Crimes, Red, SE AUS



5OZ 8OZ BTL.

\$9 \$13 \$37

\$10 \$14 \$40

\$42

\$10 \$14 \$38

\$8 \$11 \$32

\$40

\$10 \$14 \$37

\$13 \$18 \$49

\$7 \$10 \$31

\$10 \$14 \$38

\$8 \$11 \$32

\$34

\$34

\$44

\$8 \$11 \$32

\$9 \$13 \$37

\$9 \$13 \$37

BEST IN GLASS

ICONIC COCKTAILS

CRAFTED IN THE HIGHEST FORM,
MADE FROM CAREFULLY
SELECTED, FRESH AND
EXCEPTIONAL INGREDIENTS

TMP'S G&T | \$10
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$11
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$9
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$9
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$10
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$10
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$15

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$9
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$11
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$10
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$9
(184 cal)
Maker's Mark Bourbon, Jameson Irish Whiskey, Jim Beam Bourbon, Jack Daniel's Whiskey, Lemonade, Filthy Black Cherry Syrup, Coca-Cola, Lemon Wedge, Filthy Black Cherry *GF*



LOCAL FAVORITES

FLIRTINI | \$9
(152 cal)
Stoli Razberi Vodka, Cranberry, Pineapple Juice, Champagne *GF*

GRAND MARGARITA | \$11
(280 cal)
Sauza Conmemorativo Super Premium Tequila, Grand Marnier, Fresh Lime and Orange Juices *GF*

GUMMY BEAR MARTINI | \$10
(224 cal)
Stoli Razberi Vodka, Midori, Peach Schnapps, Orange and Pineapple Juices, Blue Curaçao, Gummy Bears *GF*

LEMON DROP MARTINI | \$10
(119 cal)
Citrus Vodka, Fresh Lemon Juice, Sugar *GF*

WHITE PEACH COSMO | \$10
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

CAFÉ INTERNATIONAL | \$8
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

CHOCOLATE RASPBERRY KISS | \$9
(137 cal)
Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

ESPRESSO MARTINI | \$9
(262 cal)
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

IRISH COFFEE | \$8
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

NUTTY IRISHMAN | \$8
(148 cal)
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

DESSERT WINES

3oz (146 cal) | bottle (619 cal)
Inniskillin, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml | \$12 \$45

PORT

3oz (138-145 cal) | bottle (1170-1222 cal)
Fonseca, Tawny, Porto, "10 Year", Portugal | \$12 \$48

Graham's, Tawny, Porto, "10 Year", Portugal | \$12 \$48

Fonseca, Port, Porto, "Bin 27", Portugal | \$13 \$50

Graham's, Tawny, Porto, "20 Year", Portugal | \$15 \$55



SPECIALTY SPIRITS

Johnnie Walker Scotch Black 12 year (70 cal) | \$9

Johnnie Walker Scotch Red (70 cal) | \$8

Maker's Mark Bourbon 46 (84 cal) | \$9

Old Forester Rye Whisky (92 cal) | \$9

Woodford Bourbon Classic Malt (80 cal) | \$9

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$30
A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries | \$9
6 Strawberries | \$17

*Ask the hospitality specialist or your server to place an advanced order.

GARLIC & WINE SEASONING | \$7
(0 cal)
Two classic culinary ingredients - garlic and wine - make this seasoning delicious. *GF*

GIFT CARDS
Gift cards can be redeemed at The Melting Pot Restaurants nationwide.

CHOCOLATE FONDUE WAFERS | \$7
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*