

WINE FLIGHTS

CLASSIC FLIGHT

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

\$20

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(275 cal) *GF*
 Starborough, Sauvignon Blanc
 Schmitt Söhne, Spätlese, "P. M."
 The Seeker, Pinot Noir
 LaMarca, Prosecco

\$20

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*

\$8.95

TMP'S GRAND SANGRIA

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

\$8.95

SPIRIT-FREE

THE BEE'S TEA

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

\$4.95

BLACKBERRY SAGE LEMONADE

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

\$4.95

PINEAPPLE COBBLER

(289 cal)
 Pineapple Juice, Strawberry Purée, Lime Juice,
 Sprite *GF*

\$4.95

STRAWBERRY BASIL LEMONADE

(227 cal)
 Strawberry Purée, Muddled Lemon, Fresh Basil,
 Lemonade *GF*

\$4.95



BEER CRAFT AND MORE

Allagash, White (Portland, ME) (160 cal)	\$8.50
Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal)	\$6.75
Blue Moon (USA) (168 cal)	\$6.75
Corona (Mexico) (148 cal)	\$6.50
Lagunitas, Little Sumpin', Ale (USA) (234 cal)	\$7.25
Miller Lite (USA) (96 cal)	\$5.50
New Belgium, Fat Tire, Amber (Fort Collins, CO) (222 cal)*	\$6.95
Redbridge, Sorghum, Lager (USA) (133 cal) <i>GF</i>	\$6.50
Rotating Draft Selections*	\$8.95
Sam Adams (USA) (175 cal)	\$6.75
Sam Adams, Seasonal (USA)	\$6.75
St. Pauli, N/A (Bremen, Germany) (160 cal)	\$5.95
Stella Artois (Belgium) (154 cal)	\$6.75
Tröegs, Java Head, Stout (Hershey, PA) (256 cal)	\$6.75
Yuengling, Lager (Pottsville, PA) (140 cal)	\$5.50

DRINK LOCAL

Devils Backbone, Lager (Lexington, VA) (185 cal)	\$6.75
Dogfish Head, 90 Minute, IPA (Milton, DE) (302 cal)	\$8.95
Port City, Monumental, IPA (Alexandria, VA) (274 cal)*	\$6.95
Port City, Porter (Alexandria, VA) (334 cal)	\$7.25
Starr Hill, Grateful, Pale Ale (Charlottesville, VA) (209 cal)	\$6.75

*Draft

WINE ALL WINE IS GF

sparkling
 5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)
 white
 5oz (111-121 cal) | 8oz (177-194 cal) | bottle (555-615 cal)
 red
 5oz (114-130 cal) | 8oz (182-208 cal) | bottle (578-675 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
 Roederer, Brut, Anderson, CA
 Moët & Chandon, Brut, "Impérial", Champagne, FRA

5OZ	8OZ	BTL.
		\$46
\$9	\$11	\$32
		\$12
		\$32
		\$12
		\$52
		\$76

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA
 Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU
 Kung Fu Girl, Riesling, Dry, WA
 Ste. Michelle & Dr. Loosen, Riesling, "Eroica", WA

\$6	\$8	\$24
\$10	\$12	\$36
		\$32
		\$52

CHARDONNAY

Louis Jadot, Pouilly-Fuissé, FRA
 KJ, Chardonnay, "Vintner's Reserve", CA
 Cakebread, Chardonnay, Napa, CA
 Sonoma Cutrer, Chardonnay, Sonoma Coast, CA

		\$56
\$10	\$12	\$36
		\$64
\$12	\$14	\$44

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA
 Mezzacorona, Pinot Grigio, Trentino, ITA
 Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA
 Starborough, Sauvignon Blanc, Marlborough, NZL
 Ste. Michelle, Rosé, WA
 JNSQ, Rosé, "Cru", CA

		\$32
\$6	\$8	\$24
		\$32
\$8	\$10	\$28
\$10	\$12	\$36
		\$44



CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA
 Tribute, Cabernet, CA
 14 Hands, Cabernet, WA
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA
 Jordan, Cabernet, Alexander, CA
 Clos Pegase, Cabernet, Napa, CA



5OZ	8OZ	BTL.
		\$44
\$10	\$12	\$36
\$8	\$10	\$28
		\$34
		\$76
		\$65

PINOT NOIR + MERLOT

Cloudline, Pinot Noir, Willamette, OR
 The Seeker, Pinot Noir, FRA
 Meiomi, Pinot Noir, CA
 Greystone, Merlot, CA
 Charles Smith, Merlot, "Velvet Devil", WA
 Decoy by Duckhorn, Merlot, Sonoma, CA

		\$50
\$10	\$12	\$36
\$12	\$14	\$44
\$8	\$10	\$28
		\$38
\$13	\$16	\$48

OTHER REDS

G.D. Vajra, Barbera d'Alba, ITA
 Torres, Rioja, Crianza, "Altos Ibéricos", ESP
 Mazzei, Toscana, "Poggio Badiola", ITA
 Carmen, Carménère, "Gran Reserva", Apalta, CHL
 Barboursville, Cabernet Franc, "Reserve", VA
 Zen of Zin, Zinfandel, CA
 Portillo, Malbec, Uco, ARG
 Michael David, "Petite Petit", Lodi, CA
 19 Crimes, Red, SE AUS
 Spring Valley, "Frederick", Walla Walla, WA

		\$52
		\$32
		\$36
		\$35
		\$48
		\$36
\$9	\$11	\$32
\$11	\$13	\$40
\$9	\$11	\$32
		\$65

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$9.95
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$10.95
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$11.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$8.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$11.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$9.95
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$14.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$8.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$10.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

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

NEW! WHISKEY BUSINESS | \$9.95
(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

CANDIED BOURBON | \$8.95
(226 cal)
Maker's Mark, Patrón XO Cafe Dark Cocoa, Salted Caramel Syrup, Half & Half *GF*

CLASSIC RYE MANHATTAN | \$12.95
(185 cal)
Bulleit Rye Whiskey, Sweet Vermouth, Bitters *GF*

DARK 'N STORMY | \$8.95
(238 cal)
Gosling's Black Seal Rum, Ginger Beer, Lime Juice *GF*

LEMON DROP MARTINI | \$10.95
(119 cal)
Citrus Vodka, Fresh Lemon Juice, Sugar *GF*

SPARKLING SIDECAR | \$10.95
(246 cal)
Maker's Mark Bourbon, Cointreau Orange Liqueur, Sweet & Sour, Simple Syrup, Fresh Lemon Juice, Orange Juice, Luccio Sparkling Moscato Topper *GF*

WHITE PEACH COSMO | \$9.95
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

CAFÉ INTERNATIONAL | \$7.95
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

CHOCOLATE RASPBERRY KISS | \$7.95
(137 cal)
Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

HAZELNUT JAVA | \$7.95
(351 cal)
Frangelico Liqueur, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

IRISH COFFEE | \$7.95
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

PEPPERMINT PATTY | \$7.95
(151 cal)
Hot Chocolate| Peppermint Schnapps, Whipped Cream *GF*

DESSERT WINES

3oz (145 cal) | bottle (305 cal)
Jackson-Triggs, Vidal, Ice Wine, VQA, Niagara, Canada, 187ml

PORT

3oz (123-144 cal) | bottle (585-1215 cal)
Taylor Fladgate, LBV Port, Porto, Portugal \$8 | \$54
Croft, Ruby Port, Porto, Portugal \$6 | \$36
Fonseca, Port, Porto, "Bin 27", Portugal, 375ml \$8 | \$32



SPECIALTY SPIRITS

Four Roses Bourbon (70 cal) | \$11
Macallan Scotch 12 year (76 cal) | \$16
Macallan Scotch Sherry Oak 18 year (76 cal) | \$28
Rémy Martin VSOP Cognac (70 cal) | \$12
G.D. Vajra Barolo Chinato (30 cal) | \$12
Patrón Añejo Tequila (70 cal) | \$13

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$29.95
A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries | \$7.95
6 Strawberries | \$12.95

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

GARLIC & WINE SEASONING | \$6.95
(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 | \$6.95
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*

Before placing your order, please inform your server if a person in your party has a food allergy. Our canola oil is cholesterol free and contains 0g of trans fat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. 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 7/2020.