

WINE FLIGHTS

CLASSIC FLIGHT

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

\$29

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(290 cal) *GF*
 Ecco Domani, Pinot Grigio
 Luccio, Moscato d'Asti
 14 Hands, Cabernet
 Ménage à Trois, Red

\$29

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*

\$11.99

TMP'S GRAND SANGRIA

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

\$12.99

SPIRIT-FREE

THE BEE'S TEA

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

\$7.99

BLACKBERRY SAGE LEMONADE

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

\$7.99

STRAWBERRY BASIL LEMONADE

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

\$7.99

WATERMELON COOLER

(91 cal)
 Cucumber, Watermelon, White Cranberry Juice,
 Lime, Sprite *GF*

\$7.99



BEER CRAFT AND MORE

Blue Moon (USA) (168 cal)

\$6.99

Bud, Light (USA) (110 cal)

\$5.99

Corona (Mexico) (148 cal)

\$6.99

Guinness, Stout (Ireland) 11.2oz (117 cal)

\$6.99

Heineken (Holland) (166 cal)

\$6.99

Kaliber, N/A (Ireland) (71 cal)

\$6.99

Michelob Ultra (USA) (95 cal)

\$5.99

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

\$6.99

Sam Adams (USA) (175 cal)

\$6.99

DRINK LOCAL

Long Trail, IPA (VT) (206 cal)

\$7.99

Otter Creek, Seasonal (VT)

\$7.99

Sea Dog, Blueberry, Wheat (Portland, ME)
 (160 cal)

\$7.99

Shipyard, Seasonal (Portland, ME)

\$7.99

WINE ALL WINE IS GF

sparkling
 5oz (109-124 cal) | 8oz (175-199 cal) | bottle (138-630 cal)
 white
 5oz (96-123 cal) | 8oz (154-196 cal) | bottle (488-622 cal)
 red
 5oz (118-130 cal) | 8oz (189-208 cal) | bottle (600-660 cal)



SPARKLING

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

5OZ 8OZ BTL.

\$16 \$24 \$69

Luccio, Moscato d'Asti, ITA

\$9 \$12 \$33

LaMarca, Prosecco, ITA, 187ml

\$14 \$20 \$59

Michelle, Brut, WA

\$39

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

\$45

Gloria Ferrer, Brut, Sonoma, CA

\$69

Moët & Chandon, Brut, "Impérial", Champagne, FRA

\$169

SWEET WHITE + BLUSH

Villa Pozzi, Moscato, Terre Siciliane, ITA

\$8 \$11 \$33

Beringer, White Zinfandel, CA

\$7 \$10 \$29

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

\$10 \$14 \$39

Kung Fu Girl, Riesling, Dry, WA

\$9 \$14 \$39

Conundrum, White, CA

\$79

CHARDONNAY

Luna di Luna, Pinot Grigio/Chardonnay, Venezie, ITA

\$34

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

\$9 \$14 \$39

10 Span, Chardonnay, Santa Barbara, CA

\$7 \$10 \$29

DarkHorse, Chardonnay, CA

\$7 \$10 \$29

Souverain, Chardonnay, CA

\$9 \$14 \$39

Cakebread, Chardonnay, Napa, CA

\$99

OTHER WHITES + ROSÉ

Ecco Domani, Pinot Grigio, Venezie, ITA

\$7 \$10 \$29

Maso Canali, Pinot Grigio, Trentino, ITA

\$9 \$14 \$39

Mezzacorona, Pinot Grigio, Trentino, ITA

\$8 \$11 \$31

Matua, Sauvignon Blanc, Marlborough, NZL

\$9 \$12 \$36

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

\$54



OTHER WHITES + ROSÉ (Cont.)

Starborough, Sauvignon Blanc, Marlborough, NZL

5OZ 8OZ BTL.

\$9 \$13 \$36

Ste. Michelle, Rosé, WA

\$9 \$14 \$39

JNSQ, Rosé, "Cru", CA

\$49

CABERNET SAUVIGNON

Tribute, Cabernet, CA

\$8 \$12 \$35

14 Hands, Cabernet, WA

\$7 \$10 \$29

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

\$9 \$14 \$39

Oberon, Cabernet, Napa, CA

\$69

Silver Oak, Cabernet, Alexander, CA

\$149

PINOT NOIR + MERLOT

Mirassou, Pinot Noir, CA

\$7 \$10 \$29

Lange, Pinot Noir, Willamette, OR

\$79

Meiomi, Pinot Noir, CA

\$10 \$15 \$44

The Monterey, Pinot Noir, Monterey, CA

\$9 \$14 \$39

Greystone, Merlot, CA

\$8 \$11 \$32

Decoy by Duckhorn, Merlot, Sonoma, CA

\$13 \$19 \$56

OTHER REDS

Henry Fessy, Fleurie, FRA

\$49

Banfi, Chianti, ITA

\$49

Louis Latour, Beaujolais-Villages, FRA

\$39

DaVinci, Chianti, ITA

\$8 \$12 \$34

Palacio, Rioja, Crianza, "Glorioso", ESP

\$49

Mazzei, Toscana, "Poggio Badiola", ITA

\$8 \$12 \$34

Zen of Zin, Zinfandel, CA

\$7 \$10 \$29

Portillo, Malbec, Uco, ARG

\$7 \$10 \$29

HandCraft, Petite Sirah, CA

\$42

Michael David, "Petite Petit", Lodi, CA

\$10 \$14 \$39

19 Crimes, Red, SE AUS

\$8 \$11 \$32

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$10.99
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$10.99
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$11.99
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$9.99
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$10.99
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$11.99
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$11.99

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$11.99
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$12.99
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$11.99
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$12.99
(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

BLACKBERRY SAGE LEMONADE WITH BACARDI | \$10.99
(371 cal)
Bacardi Limon, Lemonade, Blackberry, Sage *GF*

CHOCOLATE FONTINI | \$10.99
(406 cal)
Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream *GF*

FLIRTINI | \$9.99
(152 cal)
Stoli Razberi Vodka, Cranberry, Pineapple Juice, Champagne *GF*

PARADISE PUNCH | \$9.99
(138 cal)
Bacardi, Myers's, Captain Morgan and Malibu Rums, Orange and Pineapple Juices *GF*

ROSÉ SANGRIA | \$11.99
(210 cal)
Rosé, New Amsterdam Peach Vodka, Chambord Raspberry Liqueur, White Peach Syrup, Sprite *GF*

STRAWBERRY BASIL LEMONADE | \$10.99
(274 cal)
Smirnoff Strawberry Vodka, Muddled Fresh Basil and Strawberries, Lemonade *GF*

WHITE PEACH COSMO | \$10.99
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

WILDBERRY MARGARITA | \$10.99
(221 cal)
Avion Silver Tequila, Wildberry Purée, Triple Sec, Lime Juice, Simple Syrup, Fresh Lime Garnish *GF*

ESPRESSO MARTINI | \$10.99
(262 cal)
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

YIN & YANG MARTINI | \$12.99
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

CHOCOLATE FONTINI | \$11.99
(406 cal)
Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream *GF*

THIN MINT MARTINI | \$11.99
(253 cal)
Stoli Vanil Vodka, Godiva Chocolate Liqueur, Crème de Menthe, Vanilla Ice Cream *GF*

ALMOND MOCHA | \$9.99
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BAILEYS & COFFEE | \$9.99
(139 cal)
Baileys, Coffee *GF*

BILLIONAIRE'S COFFEE | \$9.99
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

CAFÉ MP | \$9.99
(124 cal)
Kahlúa, Baileys, Grand Marnier, Buttershots, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

ESPRESSO MARTINI | \$10.99
(262 cal)
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

IRISH COFFEE | \$9.99
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

DESSERT WINES

3oz (118 cal)
Still River, Apple, Ice Wine, "Apfel Eis", Harvard, Massachusetts | \$10

PORT AND SHERRY

3oz xxx - xxx cal | bottle xxx - xxx cal

Harveys, Cream Sherry, Jerez, "Bristol", Spain | \$10

Sandeman, Ruby Port, Porto, Portugal | \$10

Cockburn, Tawny, Porto, "10 Year", Portugal | \$10

Cockburn, Tawny, Porto, "20 Year", Portugal | \$13



SPECIALTY SPIRITS

Glenfiddich Scotch 18 year (70 cal) | \$14.99

Glenmorangie Scotch 10 year (70 cal) | \$10.99

Johnnie Walker Scotch Black 12 year (70 cal) | \$11.99

Oban Scotch 14 year (76 cal) | \$13.99

Courvoisier VSOP Cognac (67 cal) | \$13.99

Hennessy XO Cognac (70 cal) | \$32.99

Rémy Martin VSOP Cognac (70 cal) | \$13.99

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$34.99
A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries | \$19
6 Strawberries | \$29

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

GARLIC & WINE SEASONING | \$9.95
(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 | \$8.99
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*