

WINE FLIGHTS

CLASSIC FLIGHT

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

\$21

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(290 cal) *GF*
 Schmitt Söhne, Riesling, Spätlese
 Ferrari-Carano, Chardonnay
 Conundrum, Red
 Caymus, Cabernet

\$33

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*

\$8.99

TMP'S GRAND SANGRIA

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

\$10.99

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

MOJITO

(110 cal)
 Muddled Mint, Lime Juice, Simple Syrup, Club
 Soda *GF*

\$4.95

WATERMELON COOLER

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

\$4.95



BEER CRAFT AND MORE

Amstel, Light (Holland) (95 cal)	\$4.95
Blue Moon (USA) (168 cal)	\$4.95
Bud, Light (USA) (110 cal)	\$4.50
Budweiser (USA) (145 cal)	\$4.50
Cigar City, Jai Alai, IPA (Tampa, FL) (245 cal)	\$6.25
Coors, Light (USA) (102 cal)	\$4.50
Corona, Light (Mexico) (99 cal)	\$4.95
Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal)	\$5.95
Founders, Porter (Grand Rapids, MI) 750ml (435 cal)	\$6.95
Heineken (Holland) (166 cal)	\$4.95
Heineken, O.O, N/A, Lager (Holland) 330ml (69 cal)	\$4.95
Inlet, Monk in the Trunk, Amber (Greenville, SC) (181 cal) <i>Organic</i>	\$5.95
Left Hand, Nitro, Milk Stout (Longmont, CO) (206 cal)	\$6.50
Magic Hat, #9, Pale Ale (S. Burlington, VT) (167 cal)	\$5.95
Michelob Ultra (USA) (95 cal)	\$4.50
Orval, Ale (Belgium) 11.2oz (222 cal) <i>Trappist</i>	\$9.95
Sam Adams (USA) (175 cal)	\$4.95
Samuel Smith, Cider (Tadcaster, England) (153 cal) <i>Organic</i>	\$7.95
Stella Artois (Belgium) (154 cal)	\$4.95
Yuengling, Lager (Pottsville, PA) (140 cal)	\$4.50

DRINK LOCAL

Funky Buddha, Floridian, Hefeweizen (Oakland Park, FL) (167 cal)	\$6.25
Funky Buddha, Hop Gun, IPA (Oakland Park, FL) (209 cal)	\$6.25



WINE ALL WINE IS GF

sparkling
 5oz (102-123 cal) | 8oz (163-206 cal) | bottle (131-622 cal)
 white
 5oz (109-133 cal) | 8oz (175-213 cal) | bottle (555-675 cal)
 red
 5oz (120-130 cal) | 8oz (192-211 cal) | bottle (600-890 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml			
Luccio, Moscato d'Asti, ITA	\$8	\$11	\$33
Martini & Rossi, Asti Spumante, ITA, 187ml			\$9
La Marca, Prosecco, ITA, 187ml			\$12
Zonin, Brut, Prosecco, ITA	\$8	\$11	\$33
Michelle, Brut, WA			\$39
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			\$35
Roederer, Brut, Anderson, CA			\$47
Perrier-Jouët, Brut, "Grand Brut", Champagne, FRA		\$30	\$87

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA	\$6	\$8	\$22
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$10	\$14	\$39
Fetzer, Gewürztraminer, Monterey, CA	\$8	\$11	\$33
Kung Fu Girl, Riesling, Dry, WA	\$9	\$12	\$35

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA	\$10	\$14	\$39
Souverain, Chardonnay, CA	\$8	\$11	\$33
Ferrari-Carano, Chardonnay, Sonoma, CA	\$12	\$16	\$45

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA	\$11	\$14	\$39
Mezzacorona, Pinot Grigio, Trentino, ITA	\$7	\$11	\$33
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			\$39
Starborough, Sauvignon Blanc, Marlborough, NZL	\$9	\$12	\$35
Kim Crawford, Sauvignon Blanc, Marlborough, NZL	\$10	\$14	\$40
Ferrari-Carano, Fumé Blanc, Sonoma, CA			\$29
Ste. Michelle, Rosé, WA	\$9	\$12	\$35
JNSQ, Rosé, "Cru", CA			\$38



CABERNET SAUVIGNON

Tribute, Cabernet, CA	\$10	\$14	\$39
Josh, Cabernet, "Reserve", North Coast, CA			\$39
14 Hands, Cabernet, WA	\$7	\$11	\$33
B.R. Cohn, Cabernet, "Silver Label", North Coast, CA	\$11	\$16	\$45
Bonanza, Cabernet, "Lot 1", CA			\$45
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			\$35
Caymus, Cabernet, Napa, CA, 1L		\$30	\$112

PINOT NOIR + MERLOT

Argyle, Pinot Noir, Willamette, OR			\$52
Meiomi, Pinot Noir, CA	\$10	\$15	\$43
The Monterey, Pinot Noir, Monterey, CA	\$8	\$11	\$33
Greystone, Merlot, CA	\$8	\$12	\$35
Böen, Pinot Noir, Russian River, CA			\$45
Decoy by Duckhorn, Merlot, Sonoma, CA	\$50	\$16	\$45

OTHER REDS

Banfi, Chianti Classico, ITA	\$8	\$11	\$33
Masi, Veronese, "Campofiorin", ITA			\$39
Mazzei, Toscana, "Poggio Badiola", ITA			\$35
Greysac, Médoc, FRA			\$49
Marqués de Cáceres, Rioja, Reserva, ESP			\$45
Conundrum, Red, CA	\$9	\$14	\$42
Ridge, "Three Valleys", Sonoma, CA	\$7	\$11	\$33
Zen of Zin, Zinfandel, CA			\$35
Salentein, Malbec, "Portillo", Uco, ARG	\$8	\$11	\$33
Michael David, "Petite Petit", Lodi, CA	\$8	\$12	\$35
Michael David, Cabernet Franc, "Inkblot", Lodi, CA			\$63
19 Crimes, Red, SE AUS	\$8	\$12	\$35
The Prisoner, Napa, CA			\$79



BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$9.99
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$12.99
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$10.99
(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 | \$11.99
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$9.99
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$12

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$10.99
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$11.99
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$9.99
(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 MARGARITA | \$10.99
(313 cal)
1800 Reposado Tequila, Blackberries, Fresh Lime *GF*

BLUEBERRY LEMON DROP MARTINI | \$12.99
(170 cal)
Van Gogh Acai Blueberry Vodka, Limoncello Italian Lemon Liqueur, Sugar Rim *GF*

CUCUMBER MARTINI | \$11.99
(146 cal)
Effen Cucumber Vodka, Lemon Juice, Simple Syrup, Fresh Mint, Fresh Cucumber Garnish *GF*

DEEP SOUTH TEA | \$9.99
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

DIRTY DEED MARTINI | \$13.99
(190 cal)
Ketel One Vodka, Olive Juice, Gorgonzola-Stuffed Olives *GF*

LYCHEE MARTINI | \$11.99
(241 cal)
Grey Goose, Soho Lychee Liqueur *GF*

RASPBERRY MARTINI | \$10.99
(218 cal)
Stoli Razberi Vodka, Chambord Black Raspberry Liqueur *GF*

SAILOR'S PUNCH | \$9.99
(246 cal)
Sailor Jerry Spiced Rum, Orange and Pineapple Juices, Sweet & Sour, Cherries *GF*

TIPSY TURTLE | \$14.99
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

BILLIONAIRE'S COFFEE | \$10.99
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

BUTTERNUT COFFEE | \$7.99
(144 cal)
Frangelico, Butterscotch, Coffee, Whipped Cream *GF*

CAFÉ CARAMEL | \$4.99
(182 cal)
Coffee, Caramel, Whipped Cream *GF*

CHOCOLATE RASPBERRY KISS | \$8.99
(137 cal)
Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

ESPRESSO MARTINI | \$11.99
(262 cal)
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

FUNKY MONKEY | \$8.99
(140 cal)
Meyer's Rum, Crème de Banana, Coffee, Whipped Cream *GF*

GODIVA WHITE CHOCOLATE CAPPUCCINO | \$8.99
(108 cal)
Espresso, Foamed Milk, Godiva White Chocolate Liqueur *GF*

NUTTY IRISHMAN | \$8.99
(148 cal)
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

SPARKLING WINES

3OZ BTL.

bottle (131-163 cal)
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy, 187ml | \$12
Martini & Rossi, Asti Spumante, Italy, 187ml | \$9

DESSERT WINES

3oz (116 cal) | bottle (491 cal)
Pacific Rim, Riesling, "Vin de Glacière", Organically Grown, Washington, 375ml | \$8 | \$29

PORT

3oz (138-144 cal)
Taylor Fladgate, LBV Port, Porto, Portugal | \$9
Fonseca, Port, Porto, "Bin 27", Portugal | \$8



SPECIALTY SPIRITS

Four Roses Bourbon Small Batch (80 cal) | \$10.99
Glenfiddich Scotch 15 year (70 cal) | \$27.99
Glenmorangie Scotch 10 year (70 cal) | \$13.99
Beluga Vodka (70 cal) | \$11.99
Casa Dragones Blanco Tequila (70 cal) | \$16.99
Don Pancho Rum Origenes 8 year (70 cal) | \$11.99
Magellan Blue Gin (78 cal) | \$10.99
Riazul Tequila Reposado (70 cal) | \$14.99

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$29
A collection of recipes from our fondue pot to yours.
SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries | \$7.99
6 Strawberries | \$14.99

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

GARLIC & WINE SEASONING | \$5.99
(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 | \$4.99
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*