

WINE FLIGHTS

CLASSIC FLIGHT

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

\$17

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(292 cal) *GF*
 Schmitt Söhne, Riesling, Spätlese
 Ferrari-Carano, Chardonnay
 Böen, Pinot Noir
 Caymus, Red, "Schooner"

\$27

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 (109-123 cal) | 8oz (166-199 cal) | bottle (131-622 cal)
 white
 5oz (109-133 cal) | 8oz (175-213 cal) | bottle (555-675 cal)
 red
 5oz (120-133 cal) | 8oz (192-213 cal) | bottle (600-890 cal)



SPARKLING

	5OZ	8OZ	BTL.
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml		\$12	\$45
Luccio, Moscato d'Asti, ITA	\$7	\$10	\$29
Martini & Rossi, Asti Spumante, ITA, 187ml		\$9	\$32
LaMarca, Prosecco, ITA, 187ml			\$12
Zonin, Brut, Prosecco, ITA	\$7	\$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	\$19	\$29	\$87

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA	\$5	\$8	\$22
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$9	\$14	\$39
Fetzer, Gewürztraminer, Monterey, CA	\$7	\$11	\$33
Kung Fu Girl, Riesling, Dry, WA	\$7	\$11	\$33

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA	\$9	\$14	\$39
Souverain, Chardonnay, CA	\$7	\$10	\$29
Ferrari-Carano, Chardonnay, Sonoma, CA	\$10	\$15	\$45

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA	\$9	\$14	\$39
Brancott, Sauvignon Blanc, Marlborough, NZL	\$10	\$15	\$42
Mezzacorona, Pinot Grigio, Trentino, ITA	\$7	\$11	\$33
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			\$39
Starborough, Sauvignon Blanc, Marlborough, NZL	\$8	\$12	\$35
Ferrari-Carano, Fumé Blanc, Sonoma, CA			\$29
Ste. Michelle, Rosé, WA	\$8	\$12	\$35
JNSQ, Rosé, "Cru", CA			\$38



CABERNET SAUVIGNON

	5OZ	8OZ	BTL.
Tribute, Cabernet, CA	\$8	\$12	\$35
Josh, Cabernet, "Reserve", North Coast, CA			\$39
14 Hands, Cabernet, WA	\$7	\$11	\$33
B.R. Cohn, Cabernet, "Silver Label", North Coast, CA			\$42
Bonanza, Cabernet, "Lot 1", CA	\$10	\$15	\$43
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			\$35
Caymus, Cabernet, Napa, CA, 1L			\$29

PINOT NOIR + MERLOT

Argyle, Pinot Noir, Willamette, OR			\$52
Meiomi, Pinot Noir, CA	\$10	\$15	\$43
Böen, Pinot Noir, Russian River, CA			\$45
The Monterey, Pinot Noir, Monterey, CA	\$7	\$11	\$33
Greystone, Merlot, CA	\$7	\$11	\$33
Decoy by Duckhorn, Merlot, Sonoma, CA	\$10	\$15	\$45

OTHER REDS

Banfi, Chianti Classico, ITA	\$7	\$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
Zen of Zin, Zinfandel, CA			\$35
Portillo, Malbec, Uco, ARG	\$7	\$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
Caymus, Red, "Schooner"	\$12	\$19	\$57
The Prisoner, Napa, CA			\$69

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 | \$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 | \$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 | \$9.99
(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 | \$9.99
(313 cal)
1800 Reposado Tequila, Blackberries, Fresh Lime *GF*

BLUEBERRY LEMON DROP MARTINI | \$10.99
(170 cal)
Van Gogh Acai Blueberry Vodka, Limoncello Italian Lemon Liqueur, Sugar Rim *GF*

CUCUMBER MARTINI | \$9.99
(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 | \$10.99
(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 | \$9.99
(218 cal)
Stoli Razberi Vodka, Chambord Black Raspberry Liqueur *GF*

SAILOR'S PUNCH | \$8.99
(246 cal)
Sailor Jerry Spiced Rum, Orange and Pineapple Juices, Sweet & Sour, Cherries *GF*

TIPSY TURTLE | \$12.99
(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 | \$9.99
(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 | \$4.49
(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 | \$10.99
(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 (131-157 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) | \$24.99
Glenmorangie Scotch 10 year (70 cal) | \$12.99
Beluga Vodka Noble Export (70 cal) | \$10.99
Casa Dragones Blanco Tequila (70 cal) | \$15.99
Don Pancho Rum Origenes 8 year (70 cal) | \$11.99
Magellan Blue Gin (78 cal) | \$10.99
Riazul Tequila Reposado (70 cal) | \$12.99

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*

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

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.