

WINE FLIGHTS

CLASSIC FLIGHT

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

\$14.95

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(285 cal) *GF*
 Starborough, Sauvignon Blanc
 Forestville, Riesling
 Meiomi, Pinot Noir
 Luccio, Moscato d'Asti

\$14.95

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*

\$5.95

BLACKBERRY SAGE LEMONADE

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

\$5.95

PRINCESS ELIXIR

(228 cal)
 Pineapple Juice, Strawberry Purée, Lemonade,
 Whipped Cream and Sprinkles Garnish *GF*

\$5.95

WATERMELON COOLER

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

\$6.95



BEER CRAFT AND MORE

Angry Orchard, Cider (Cincinnati, OH) \$5.50
 Big Sky Brewing Co., Moose Drool, Brown Ale
 (Missoula, MT) (174 cal) \$5.50
 Blue Moon (USA) (222 cal)* \$5.50
 Bud, Light (USA) (110 cal) \$4.50
 Coors, Light (USA) (102 cal) \$4.50
 Michelob Ultra (USA) (95 cal) \$5
 Miller, High Life (USA) (141 cal) \$5
 Miller Lite (USA) (96 cal) \$4.50
 Sam Adams (USA) (175 cal) \$5.50
 Stella Artois (Belgium) (154 cal) \$5.50
 White Claw, Hard Seltzer (IL) \$4.50

DRINK LOCAL

Ale Asylum, Hopalicious, APA (Madison, WI)
 (218 cal)* \$6.50
 Biloba, Belgian, Golden Ale (Brookfield, WI)
 (336 cal)* \$6
 Goose Island, Urban 312, Wheat (Chicago, IL)
 (218 cal)* \$5.50
 Lakefront, Riverwest Stein, Amber Lager
 (Milwaukee, WI) (208 cal)* \$5.50
 Lakefront, IPA (Milwaukee, WI) (216 cal) \$5.50
 MKE, Hop Freak, DIPA (Milwaukee, WI) 16oz
 (435 cal) \$6.50
 MKE, Seasonal (Milwaukee, WI)* \$5.50
 MKE, Seasonal, Stout (Milwaukee, WI) \$6.50
 New Glarus, Spotted Cow, Farmhouse Ale
 (New Glarus, WI) (222 cal)* \$5.50
 Surly, Furious, IPA (Brooklyn Center, MN)
 (279 cal)* \$6.50

*Draft

WINE ALL WINE IS GF

sparkling
 5oz (123-161 cal) | 8oz (196-258 cal) | bottle (138-818 cal)
 white
 5oz (99-120 cal) | 8oz (159-192 cal) | bottle (502-660 cal)
 red
 5oz (114-167 cal) | 8oz (182-267 cal) | bottle (578-848 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml
 Cupcake, Moscato d'Asti, ITA
 Luccio, Moscato d'Asti, ITA
 LaMarca, Prosecco, ITA, 187ml
 Michelle, Brut, WA
 Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml
 Perrier-Jouët, Brut, "Grand Brut", Champagne, FRA

5OZ 8OZ BTL.

\$11
 \$8 \$11 \$25
 \$7 \$10 \$23
 \$12
 \$24
 \$41
 \$87

SWEET WHITE + BLUSH

Cavit, Moscato, Pavia, ITA
 Mezzacorona, Moscato, Dolomiti, ITA
 Beringer, White Zinfandel, CA
 Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU
 Von Stiehl, Riesling, WI
 Forestville, Riesling, CA
 Kung Fu Girl, Riesling, Dry, WA

\$21
 \$7 \$10 \$23
 \$6 \$9 \$21
 \$8 \$11 \$26
 \$23
 \$6 \$9 \$21
 \$28

CHARDONNAY

Foxhollow, Chardonnay, Napa, CA
 Mezzacorona, Chardonnay, Dolomiti, ITA
 KJ, Chardonnay, "Vintner's Reserve", CA
 Souverain, Chardonnay, CA
 Sonoma Cutrer, Chardonnay, Sonoma Coast, CA

\$6 \$9 \$21
 \$21
 \$10 \$14 \$31
 \$27
 \$38

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA
 Mezzacorona, Pinot Grigio, Trentino, ITA
 Rodney Strong, Sauvignon Blanc, "Charlotte's Home",
 N. Sonoma, CA
 Toschi, Sauvignon Blanc, CA

\$33
 \$8 \$11 \$25
 \$28
 \$26



OTHER WHITES + ROSÉ (Cont.)

Starborough, Sauvignon Blanc, Marlborough, NZL
 Ste. Michelle, Rosé, WA
 JNSQ, Rosé, "Cru", CA



5OZ 8OZ BTL.

\$9 \$12 \$27
 \$7 \$10 \$23
 \$37

CABERNET SAUVIGNON

Canyon Road, Cabernet, CA
 Tribute, Cabernet, CA
 14 Hands, Cabernet, WA
 Sketchbook, Cabernet, Mendocino, CA
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA
 Silver Oak, Cabernet, Alexander, CA
 Jordan, Cabernet, Alexander, CA

\$6 \$9 \$21
 \$8 \$11 \$25
 \$7 \$10 \$23
 \$47
 \$32
 \$115
 \$99

PINOT NOIR + MERLOT

La Crema, Pinot Noir, Monterey, CA
 Old Vine Estates, Pinot Noir, CA
 Meiomi, Pinot Noir, CA
 Concha y Toro, Merlot, "Frontera", Central, CHL
 The Monterey, Pinot Noir, Monterey, CA
 Greystone, Merlot, CA
 Decoy by Duckhorn, Merlot, Sonoma, CA

\$34
 \$7 \$9 \$21
 \$11 \$15 \$33
 \$7 \$9 \$21
 \$25
 \$25
 \$10 \$15 \$33

OTHER REDS

Beringer, Red Moscato, ARG
 Paringa, Shiraz, S. AUS
 Mazzei, Toscana, "Poggio Badiola", ITA
 Zen of Zin, Zinfandel, CA
 Portillo, Malbec, Uco, ARG
 Michael David, "Petite Petit", Lodi, CA
 19 Crimes, Red, SE AUS
 Opus One, Napa, CA

\$6 \$9 \$21
 \$25
 \$27
 \$25
 \$7 \$9 \$21
 \$11 \$15 \$35
 \$8 \$11 \$24
 \$269

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$8.95
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$9.95
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$8.95
(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 | \$9.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$8.95
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$11

COCKTAILS

CLASSIC TMP COCKTAILS

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

YIN & YANG MARTINI | \$8.95
(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

BLACKBERRY SAGE LEMONADE WITH BACARDI | \$8.95
(371 cal)
Bacardi Limon, Lemonade, Blackberry, Sage *GF*

BOMB POP | \$8.95
(250 cal)
Stoli Razberi, Southern Comfort, Chambord, Margarita Mix, Blue Curaçao *GF*

FLIRTINI | \$8.95
(152 cal)
Stoli Razberi Vodka, Cranberry, Pineapple Juice, Champagne *GF*

POMEGRANATE COSMO | \$8.95
(243 cal)
SKYY Citrus Vodka, Pama Pomegranate Liqueur, Cranberry Juice, Pomegranate Syrup, Fresh Lime *GF*

RASPBERRY LEMONDROP MARTINI | \$8.95
(206 cal)
Pinnacle Whipped Vodka, Pinnacle Citrus Vodka, Pinnacle Raspberry Vodka, Sweet & Sour, Raspberry Syrup, Lemon Twist Garnish, Sugar Rim *GF*

STRAWBERRY BLONDE MARTINI | \$8.95
(252 cal)
All-Natural Smirnoff Strawberry Vodka, Sparkling Wine, Pineapple Juice, Strawberry Purée *GF*

TIPSY TURTLE | \$8.95
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

WHITE PEACH COSMO | \$8.95
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA | \$6.95
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BILLIONAIRE'S COFFEE | \$6.95
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

BUTTERNUT COFFEE | \$6.95
(144 cal)
Frangelico, Butterscotch, Coffee, Whipped Cream *GF*

CAFÉ INTERNATIONAL | \$6.95
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

CHOCOLATE RASPBERRY KISS | \$6.95
(137 cal)
Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

IRISH COFFEE | \$6.95
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

NUTTY IRISHMAN | \$6.95
(148 cal)
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

DESSERT WINES

bottle (1042 cal)
Roûmieu-Lacoste, Haut-Barsac, France | \$49

PORT

3oz (123-130 cal) | bottle (615-1095 cal)
Rosenblum, Chocolate, "Désirée", Central Coast, California, 375ml | \$35
Presidential, Ruby Port, Porto, Portugal | \$6 \$42
Presidential, Tawny, Porto, Portugal | \$6 \$42



SPECIALTY SPIRITS

Bulleit Bourbon (80 cal) | \$8.95
Maker's Mark Bourbon (80 cal) | \$8.95
Woodford Bourbon (73 cal) | \$9.95
Woodford Rye Whiskey (80 cal) | \$9.95
Grey Goose Vodka (70 cal) | \$8.95
Hendrick's Gin (73 cal) | \$8.45
Patrón Silver Tequila (70 cal) | \$8.95
Tito's Vodka (70 cal) | \$7.95

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 | \$8
6 Strawberries | \$16

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

GARLIC & WINE SEASONING | \$5.95
(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 | \$5.95
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*