

cocktails

(BOTTOMLESS) MIMOSA (126 cal per glass) **GF** 12.95

Sparkling Wine | Orange Juice

SAN MARZANO BLOODY MARY (147 cal) **GF** 8.95

Tito's Handmade Vodka | Lava Bloody Mary Mix | Worcestershire Sauce

TMP PEACH BELLINI (313 cal) **GF** 7.95

La Marca Prosecco | Fruit in Hand Velvet Peach Purée | Orange Juice

BLACKBERRY SAGE LEMONADE WITH BACARDI

(371 cal) **GF** 8.95

Bacardi Limon | Lemonade | Blackberry | Sage

LEMON BERRY MOJITO (157 cal) **GF** 8.95

Bacardi Limon | Wildberry Purée | Mint Leaves | Lime | Club Soda

sangria

SUNSHINE SANGRIA (212 cal) **GF** 8.95

Malibu Coconut Rum | Chambord Raspberry Liqueur | Luccio Sparkling Moscato | Muddled Strawberries | Orange and Lemon Juice

ROSÉ SANGRIA (210 cal) **GF** 8.95

Barrymore Rosé | New Amsterdam Peach Vodka | Chambord Raspberry Liqueur | White Peach Syrup | Sprite

TMP'S GRAND SANGRIA (209 cal) **GF** 8.95

14 Hands Cabernet | Skyy Blood Orange Vodka | Cointreau | Fresh Juices | Cinnamon

spirit-free

THE BEE'S TEA (204 cal) **GF** 4.95

Orange Juice | Honey | Lemon | Lavender Syrup | Iced Tea

WATERMELON COOLER (91 cal) **GF** 4.95

Cucumber | Watermelon | White Cranberry Juice | Lime | Sprite

BLACKBERRY SAGE LEMONADE, NON-ALCOHOLIC

(275 cal) **GF** 4.95

Lemonade | Blackberry | Sage

CHOCOLATE MILK (SHAKEN) (391 cal) **GF** 3.95

Milk | Chocolate Syrup | Vanilla Ice Cream

STRAWBERRY BASIL LEMONADE (227 cal) **GF** 4.95

Strawberry Purée | Muddled Lemon | Fresh Basil | Lemonade

coffee specialties

Ask your server about our coffee selections.

CHOCOLATE WARM UP (151 cal) **GF** 5.95

Godiva Chocolate Liqueur | Kahlúa | Baileys Irish Cream | Coffee | Whipped Cream

IRISH COFFEE (143 cal) 5.95

Jameson's® Irish Whiskey | Coffee | Crème de Menthe | Whipped Cream

WHITE CHOCOLATE CAPPUCCINO (108 cal) **GF** 5.95

Espresso | Foamed Milk | Godiva White Chocolate Liqueur

 *signature item* **GF** *gluten-free item*

Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your individual calorie needs. Additional nutritional information provided upon request. *Our fondue-style service may result in the undercooking of certain ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. 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. 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 May 2018.

brunch three-course

21.95 per person

MINTED-HONEY FRUIT PLATE + CHOICE OF CHEESE FONDUE + FRENCH TOAST WHITE CHOCOLATE

Cheese Fondue Options

Bacon Egg Cheddar | Alpine Benedict | Maple Bacon Cheddar

fondue

Gluten-free dipper plates available upon request.

BACON EGG CHEDDAR (456 cal) 10.95

GF with Redbridge® beer

Cheddar | Sam Adams Boston Lager® | Scrambled Egg | Smoked Bacon | Frank's Red Hot®

Brunch Breads and Seasonal Veggies for Dipping (293 cal)

ALPINE BENEDICT (383 cal) 9.95

Gruyère | Raclette | Fontina | White Wine | Canadian Bacon | Egg | Hollandaise Sauce

Brunch Breads and Seasonal Veggies for Dipping (293 cal)

MAPLE BACON CHEDDAR (468 cal) **GF** 9.95

Cheddar | Maple Syrup | Smoked Bacon

Brunch Breads and Seasonal Veggies for Dipping (293 cal)

FRENCH TOAST WHITE CHOCOLATE (349 cal) **GF** 9.95

White Chocolate | Maple Syrup | Caramelized Sugar | Cinnamon

A Variety Of Sweet Treats and Fresh Fruits for Dipping (489 cal)

FRUIT-INFUSED YOGURT (215 cal) 8.95

GF without granola

Berry Purée | Yogurt | Wildflower Honey | Granola

Fresh Fruit, Pearl Sugar Waffles and Brunch Breads for Dipping (318 cal)

brunch plates

AVOCADO FIESTA TOAST (449 cal) 9.95

Haas Avocado | Fresh Salsa | Cilantro-Lime Crema | Multi-Grain Bread

MINTED-HONEY FRUIT PLATE (116 cal) **GF** 5.95

Pineapple | Blackberries | Seasonal Melon | Strawberries | Raspberries | Minted-Honey

FIG & GOAT CHEESE TOAST (405 cal) 9.95

Honey-Almond Goat Cheese | Multi-Grain Bread | Wildflower Honey

STEEL-CUT OAT & FRUIT BRÛLÉE (337 cal) 6.50

Honey Cinnamon Steel-Cut Oatmeal | Blueberries | Mango

CHARCUTERIE BOARD (243 cal) 8.95

GF without crackers

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Jam | Artisan Crackers | Kalamata Olives

salad

BURRATA MELON (390 cal) **GF** 6.95

Burrata Cheese | Seasonal Melon | Asparagus | Kalamata Olives | Baby Heirloom Tomatoes | Basil-Infused Oil

CALIFORNIA (125 cal) **GF** 5.95

Mixed Greens | Candied Pecans | Gorgonzola | Tomatoes | Housemade Raspberry Walnut Vinaigrette

STRAWBERRY CAPRESE (232 cal) **GF** 5.95

Mixed Greens | Fresh Mozzarella | Strawberries | Tomatoes | Honey-Roasted Almonds | White Balsamic Glaze

THE MELTING POT HOUSE (248 - 255 cal) 5.95

GF without croutons

Romaine | Iceberg | Cheddar | Tomatoes | Croutons | Scallions | Sliced Egg | Choice of Housemade Dressing