

WINE FLIGHTS

CLASSIC FLIGHT

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

\$22

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(294 cal) *GF*
 KJ, Chardonnay, "Vintner's Reserve"
 Starborough, Sauvignon Blanc
 19 Crimes, Red
 Tribute, Cabernet

\$18

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*

\$9.95

TMP'S GRAND SANGRIA

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

\$9.95

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

LAVA FLOW

(248 cal)
 Strawberry Purée, Piña Colada Mix, Pineapple Juice *GF*

\$4.95

STRAWBERRY BASIL LEMONADE

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

\$4.95



BEER CRAFT AND MORE

Angry Orchard, Cider (Cincinnati, OH) \$4.95
 Blue Moon (USA) (168 cal) \$4.95
 Buckler, N/A (Holland) (75 cal) \$3.95
 Bud, Light (USA) (110 cal) \$4.50
 Budweiser (USA) (145 cal) \$4.50
 Coors, Light (USA) (102 cal) \$4.50
 Corona (Mexico) (148 cal) \$4.50
 Guinness, Extra Stout (Ireland) 16oz (279 cal) \$5.95
 Labatt, Blue, Lager (Canada) (160 cal) \$4.50
 Labatt, Blue Light, Pilsener (Canada) 11.5oz (108 cal) \$4.50
 Michelob Ultra (USA) (95 cal) \$4.50
 Redbridge, Sorghum, Lager (USA) (133 cal) *GF* \$4.95
 Sam Adams (USA) (175 cal) \$4.95
 Sam Adams, Seasonal (USA) \$4.95
 Stella Artois (Belgium) (154 cal) \$4.95

DRINK LOCAL

Big Ditch, Hayburner, IPA (Buffalo, NY) (209 cal) \$5.50
 Ellicottville, Blueberry, Wheat (Ellicottville, NY) (163 cal) \$5.50
 Flying Bison, Rusty Chain, Amber (NY) (163 cal) \$5.50
 Ommegang, Rare Vos, Amber (Cooperstown, NY) 16oz (213 cal) \$5.95
 Southern Tier, IPA (Lakewood, NY) (209 cal) \$5.50
 Thin Man, Pills Mafia, Pilsner (Buffalo, NY) 16oz (213 cal) \$5.95



WINE ALL WINE IS GF

sparkling
 5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)
 white
 5oz (111-120 cal) | 8oz (177-192 cal) | bottle (555-638 cal)
 red
 5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-668 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA
 Luccio, Moscato d'Asti, ITA
 LaMarca, Prosecco, ITA, 187ml
 Michelle, Brut, WA
 Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml
 Chandon, Brut, CA
 Moët & Chandon, Champagne, "Impérial", FRA

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA
 Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU
 Kung Fu Girl, Riesling, Dry, WA
 Dr. Konstantin Frank, Gewürztraminer, Finger Lakes, NY

CHARDONNAY

Beringer Bros., Chardonnay, Bourbon Barrel Aged, CA
 KJ, Chardonnay, "Vintner's Reserve", CA
 Hess Collection, Chardonnay, Napa, CA

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA
 Mezzacorona, Pinot Grigio, Trentino, ITA
 Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA
 Starborough, Sauvignon Blanc, Marlborough, NZL
 Ste. Michelle, Rosé, WA
 JNSQ, Rosé, "Cru", CA

	5OZ	8OZ	BTL.
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			\$47
Luccio, Moscato d'Asti, ITA	\$8	\$11	\$29
LaMarca, Prosecco, ITA, 187ml			\$9
Michelle, Brut, WA			\$39
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			\$9
Chandon, Brut, CA			\$59
Moët & Chandon, Champagne, "Impérial", FRA			\$125
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	\$8	\$11	\$29
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$8	\$11	\$29
Kung Fu Girl, Riesling, Dry, WA			\$33
Dr. Konstantin Frank, Gewürztraminer, Finger Lakes, NY			\$39
CHARDONNAY			
Beringer Bros., Chardonnay, Bourbon Barrel Aged, CA			\$33
KJ, Chardonnay, "Vintner's Reserve", CA	\$10	\$13	\$37
Hess Collection, Chardonnay, Napa, CA			\$45
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA			\$37
Mezzacorona, Pinot Grigio, Trentino, ITA	\$8	\$11	\$29
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			\$45
Starborough, Sauvignon Blanc, Marlborough, NZL	\$9	\$12	\$33
Ste. Michelle, Rosé, WA	\$8	\$11	\$29
JNSQ, Rosé, "Cru", CA			\$59



CABERNET SAUVIGNON

Tribute, Cabernet, CA
 Mondavi Private Selection, Cabernet, Aged in Bourbon Barrels, Monterey, CA
 Justin, Cabernet, Paso Robles, CA
 14 Hands, Cabernet, WA
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

PINOT NOIR + MERLOT

Dr. Konstantin Frank, Pinot Noir, "Old Vines", Finger Lakes, NY
 Meiomi, Pinot Noir, CA
 Decoy by Duckhorn, Merlot, Sonoma, CA

OTHER REDS

Penfolds, Shiraz, "Koonunga Hill", S. AUS
 Mazzei, Toscana, "Poggio Badiola", ITA
 Zen of Zin, Zinfandel, CA
 Portillo, Malbec, Uco, ARG
 Lamoreaux Landing, Cabernet Franc, Finger Lakes, NY
 Michael David, "Petite Petit", Lodi, CA
 19 Crimes, Red, SE AUS
 Justin, "Isosceles", Paso Robles, CA



	5OZ	8OZ	BTL.
CABERNET SAUVIGNON			
Tribute, Cabernet, CA	\$9	\$12	\$33
Mondavi Private Selection, Cabernet, Aged in Bourbon Barrels, Monterey, CA			\$33
Justin, Cabernet, Paso Robles, CA			\$69
14 Hands, Cabernet, WA	\$8	\$11	\$29
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			\$45
PINOT NOIR + MERLOT			
Dr. Konstantin Frank, Pinot Noir, "Old Vines", Finger Lakes, NY			\$39
Meiomi, Pinot Noir, CA	\$12	\$17	\$47
Decoy by Duckhorn, Merlot, Sonoma, CA	\$12	\$17	\$47
OTHER REDS			
Penfolds, Shiraz, "Koonunga Hill", S. AUS			\$33
Mazzei, Toscana, "Poggio Badiola", ITA			\$39
Zen of Zin, Zinfandel, CA			\$31
Portillo, Malbec, Uco, ARG	\$8	\$11	\$29
Lamoreaux Landing, Cabernet Franc, Finger Lakes, NY			\$49
Michael David, "Petite Petit", Lodi, CA	\$10	\$13	\$37
19 Crimes, Red, SE AUS	\$8	\$11	\$39
Justin, "Isosceles", Paso Robles, CA			\$139

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$9.95
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$10.95
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$9.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$9.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$10.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$9.95
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$9.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$9.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$10.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$9.95
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$10.95
(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

AUSTIN CITY LEMONADE | \$8.95
(205 cal)
Deep Eddy Lemon Vodka, Domaine de Canton Ginger Liqueur, Fresh Lemon Juice, Simple Syrup, Fresh Raspberries *GF*

CHERRY VANILLA LEMONDROP | \$8.95
(178 cal)
Stolichnaya Vanil Vodka, Grenadine, Sweet & Sour, Luccio Moscato d'Asti *GF*

CHOCOLATE FONTINI | \$9.95
(406 cal)
Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream *GF*

CINNAMON 'N HARD CIDER | \$9.95
(182 cal)
Fireball Cinnamon Whisky, Hard Cider, Fresh Orange *GF*

MANGO AGUA FRESCA | \$8.95
(199 cal)
Bacardi Limon, Mango, Lime *GF*

PEACHTREE COOLER | \$8.95
(149 cal)
SKYY Citrus Vodka, Peach Schnapps, Sweet & Sour, Cranberry Juice *GF*

STRAWBERRY BASIL GIMLET | \$9.95
(159 cal)
Skyy Infusions Wild Strawberry Vodka, Simple Syrup, Lime Juice, Muddled Strawberries and Basil Leaves *GF*

TENNESSEE TEA | \$9.95
(226 cal)
Jack Daniel's Whiskey, Triple Sec, Sweet & Sour, Cola *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA | \$5.95
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BUTTERNUT COFFEE | \$5.95
(144 cal)
Frangelico, Butterscotch, Coffee, Whipped Cream *GF*

CHOCOLATE RASPBERRY KISS | \$5.95
(137 cal)
Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

CHOCOLATE WARM UP | \$5.95
(151 cal)
Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream, Coffee, Whipped Cream *GF*

FIGHTING IRISHMAN | \$5.95
(139 cal)
Jameson Irish Whiskey, Frangelico, Baileys Irish Cream, Coffee, Whipped Cream *GF*

SPARKLING WINES

bottle (555 cal) | 3oz BTL.
LaMarca, Prosecco, Italy | \$9

PORT

3oz (142-145 cal) | bottle (1200-1222 cal)

Taylor Fladgate, Tawny, Porto, "10 Year", Portugal	\$11	\$79
Taylor Fladgate, Tawny, Porto, "20 Year", Portugal	\$18	\$129
Taylor Fladgate, Tawny, Porto, "30 Year", Portugal	\$35	\$249



SPECIALTY SPIRITS

Glenfiddich Scotch 12 year (70 cal)	\$11.95
Glenlivet Scotch 12 year (70 cal)	\$11.95
Glenlivet Scotch 15 year (70 cal)	\$14.95
Glenlivet Scotch 18 year (70 cal)	\$21.95
Johnnie Walker Scotch Black 12 year (70 cal)	\$29.95
Laphroaig Scotch 10 year (76 cal)	\$11.95

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$29.95
A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)

3 Strawberries	\$5.95
6 Strawberries	\$9.95

*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*