

WINE FLIGHTS

CLASSIC FLIGHT

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

\$20

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(288 cal) *GF*
 Luccio, Moscato d'Asti
 Kung Fu Girl, Riesling, Dry
 The Monterey, Pinot Noir
 Greystone, Merlot

\$20

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*

\$10

TMP'S GRAND SANGRIA

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

\$11

SPIRIT-FREE

THE BEE'S TEA

(204 cal)
 Orange Juice, Honey, Lemon, Lavender Syrup, Iced
 Tea *GF*

\$5

BLACKBERRY SAGE LEMONADE

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

\$5

ITALIAN SODA

(299-323 cal)
 Choose Your Favorite Flavor *GF*

\$5

STRAWBERRY BASIL LEMONADE

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

\$5



BEER CRAFT AND MORE

Bud, Light (USA) (110 cal)

\$4

Corona (Mexico) (148 cal)

\$5

Guinness, Stout (Ireland) 11.2oz (117 cal)

\$6

Heineken (Holland) (166 cal)

\$5

Sam Adams (USA) (175 cal)

\$5

DRINK LOCAL

Rhinegeist, Truth, IPA (Cincinnati, OH)
 (209 cal)

\$5

HARD SELTZER

White Claw, Black Cherry (IL) (100 cal)

\$5

White Claw, Mango (IL) (100 cal)

\$5

White Claw, Natural Lime (IL) (100 cal)

\$5

White Claw, Raspberry (IL) (100 cal)

\$5



WINE ALL WINE IS GF

sparkling

5oz (123 cal) | 8oz (196 cal) | bottle (138-750 cal)

white

5oz (111-121 cal) | 8oz (177-194 cal) | bottle (555-615 cal)

red

5oz (121-133 cal) | 8oz (194-213 cal) | bottle (600-675 cal)



5OZ 8OZ BTL.

SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA

\$40

Versailles, Blueberry, Sparkling, "Mist", OH

\$40

Luccio, Moscato d'Asti, ITA

\$8

\$11

\$30

LaMarca, Prosecco, ITA, 187ml

\$12

Michelle, Brut, WA

\$36

Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

\$45

Moët & Chandon, Brut, "Impérial", Champagne, FRA

\$70

Perrier-Jouët, Brut, "Grand Brut", Champagne, FRA

\$65

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

\$7

\$10

\$27

Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU

\$9

\$12

\$35

Kung Fu Girl, Riesling, Dry, WA

\$8

\$11

\$31

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA

\$9

\$12

\$35

Souverain, Chardonnay, CA

\$8

\$11

\$31

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

\$35

Mezzacorona, Pinot Grigio, Trentino, ITA

\$8

\$11

\$31

Rodney Strong, Sauvignon Blanc, "Charlotte's Home",
 N. Sonoma, CA

\$28

Starborough, Sauvignon Blanc, Marlborough, NZL

\$8

\$11

\$31

Ste. Michelle, Rosé, WA

\$8

\$11

\$31

JNSQ, Rosé, "Cru", CA

\$60



CABERNET SAUVIGNON

Tribute, Cabernet, CA

\$9

\$12

\$35

Concannon, Cabernet, Paso Robles, CA

\$32

14 Hands, Cabernet, WA

\$8

\$11

\$31

J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

\$38

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA

\$10

\$13

\$38

The Monterey, Pinot Noir, Monterey, CA

\$8

\$11

\$31

Greystone, Merlot, CA

\$9

\$12

\$35

Decoy by Duckhorn, Merlot, Sonoma, CA

\$10

\$13

\$38

OTHER REDS

Versailles, Red, Sweet, "Rodeo", OH

\$8

\$11

\$31

Mazzei, Toscana, "Poggio Badiola", ITA

\$43

Zen of Zin, Zinfandel, CA

\$33

Portillo, Malbec, Uco, ARG

\$8

\$11

\$31

Michael David, "Petite Petit", Lodi, CA

\$10

\$13

\$38

19 Crimes, Red, SE AUS

\$8

\$11

\$31

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$11
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$11
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$12
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$11
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$12
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$11
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$7

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$9
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$11
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$10
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$12
(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 | \$10
(371 cal)
Bacardi Limon, Lemonade, Blackberry, Sage *GF*

CHOCOLATE FONTINI | \$10
(406 cal)
Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream *GF*

DEEP SOUTH TEA | \$10
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

NUTS & BERRIES | \$9
(383 cal)
Frangelico Liqueur, Chambord, Cream *GF*

WHITE PEACH COSMO | \$9
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA | \$8
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BILLIONAIRE'S COFFEE | \$9
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

CAFÉ CARAMEL | \$6
(182 cal)
Coffee, Caramel, Whipped Cream *GF*

CAFÉ INTERNATIONAL | \$9
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

CHOCOLATE RASPBERRY KISS | \$8
(137 cal)
Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

DESSERT WINES

3oz (114 cal)
Firelands, Vidal Blanc, Ice Wine, Lake Erie, Ohio | \$9

PORT

3oz (140-147 cal)
Terra d'Oro, Zinfandel, Port, Amador, California | \$10

Graham's, Tawny, Porto, Fine, Portugal | \$8



SPECIALTY SPIRITS

Booker's Bourbon 6 year (119 cal) | \$12
Jameson Whiskey 18 year (70 cal) | \$20
Macallan Scotch 12 year (76 cal) | \$11
Oban Scotch 14 year (76 cal) | \$15

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 | \$10
6 Strawberries | \$17

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

GARLIC & WINE SEASONING | \$6
(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 | \$6
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*