

WINE FLIGHTS

CLASSIC FLIGHT

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

\$16

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(277 cal) *GF*
 RayLen, Chardonnay
 RayLen, Riesling
 RayLen, Cabernet
 RayLen, Red, "Category Five"

\$16

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*

\$10

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

FAMILY FRIENDLY SANGRIA

(289 cal)
 Muddled Lemon, Orange and Cherries, Ginger Ale,
 Pellegrino *GF*

\$5

POMEGRANATE COSMO

(281 cal)
 Pomegranate-Infused Soda, Fresh Lime, Cranberry
 Juice *GF*

\$5



BEER CRAFT AND MORE

Catawba, White Zombie, White Ale
 (Morganton, NC) 16oz (213 cal) \$6.50

D9, Hakuna Matata, Tropical, IPA (NC) 16oz
 (24 cal) \$6.25

Highland, Gaelic, Ale (Asheville, NC) (181 cal) \$5.25

Sam Adams (USA) (175 cal) \$4.75

Wicked Weed, Astronomical, IPA
 (Asheville, NC) 16oz (270 cal) \$8.75

Wicked Weed, Pernicious, IPA (Asheville, NC)
 16oz (270 cal) \$9

DRINK LOCAL

Birdsong, Paradise City, Session, IPA
 (Charlotte, NC) 16oz (251 cal) \$6.75

Birdsong, Rewind, Lager (Charlotte, NC) 16oz
 (222 cal) \$6.75

NoDa, Hop Drop 'n Roll, IPA (Charlotte, NC)
 16oz (279 cal) \$8

NoDa, Radio Haze, Juicy/Hazy, IPA
 (Charlotte, NC) 16oz (260 cal) \$8

NoDa, Jam Session, Pale Ale (Charlotte, NC)
 16oz (218 cal) \$6.50

NoDa, Coco Loco, Porter (Charlotte, NC) 16oz
 (284 cal) \$6.75

OMB, Copper, Amber (Charlotte, NC) 16oz
 (222 cal) \$6.75

OMB, Seasonal (Charlotte, NC) 16oz \$6.75

Sycamore, Southern Girl, Blonde Ale
 (Charlotte, NC) 16oz (213 cal) \$6.75

Sycamore, Mountain Candy, IPA
 (Charlotte, NC) 16oz (274 cal) \$8.75



WINE ALL WINE IS GF

sparkling
 5oz (109-123 cal) | 8oz (175-196 cal) | bottle (138-652 cal)
 white
 5oz (101-124 cal) | 8oz (161-199 cal) | bottle (510-630 cal)
 red
 5oz (118-142 cal) | 8oz (189-227 cal) | bottle (308-720 cal)



SPARKLING

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

Luccio, Moscato d'Asti, ITA

La Marca, Prosecco, ITA, 187ml

Michelle, Brut, WA

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

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

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

RayLen, Riesling, Yadkin, NC

Kung Fu Girl, Riesling, WA

Conundrum, CA

CHARDONNAY

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

RayLen, Chardonnay, Yadkin, NC

Sonoma Cutrer, Chardonnay, "RR Ranches",
 Sonoma Coast, CA

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

Santa Margherita, Pinot Grigio, Valdadige, ITA

Mezzacorona, Pinot Grigio, Trentino, ITA

Cloudy Bay, Sauvignon Blanc, Marlborough, NZL

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

Elk Cove, Pinot Gris, Willamette, OR

Starborough, Sauvignon Blanc, Marlborough, NZL

Ste. Michelle, Rosé, WA

JNSQ, Rosé, "Cru", CA

5OZ 8OZ BTL.

\$7 \$10 \$32

\$10 \$13 \$42

\$32

\$10

\$5 \$8 \$24

\$10 \$13 \$42

\$8 \$11 \$36

\$36

\$48

\$8 \$11 \$36

\$8 \$11 \$36

\$10 \$13 \$42

\$42

\$54

\$5 \$8 \$24

\$60

\$28

\$9 \$12 \$40

\$7 \$10 \$32

\$6 \$9 \$28

\$48



CABERNET SAUVIGNON

Tribute, Cabernet, CA

Justin, Cabernet, Paso Robles, CA

RayLen, Cabernet, Yadkin, NC

14 Hands, Cabernet, WA

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

Starmont, Cabernet, North Coast, CA

Napa Cellars, Cabernet, Napa, CA

PINOT NOIR + MERLOT

A to Z, Pinot Noir, OR, 375ml

Argyle, Pinot Noir, Willamette, OR

Ponzi, Pinot Noir, "Tavola", Willamette, OR

Meiomi, Pinot Noir, CA

Ken Wright, Pinot Noir, Willamette, OR

Decoy by Duckhorn, Merlot, Sonoma, CA

OTHER REDS

Ménage à Trois, Red, CA

Lang & Reed, Cabernet Franc, North Coast, CA

Andrew Murray, "Espérance", Santa Ynez, CA

RayLen, Red, "Category Five", NC

Mazzei, Toscana, "Poggio Badiola", ITA

Boekenhoutskloof, Syrah, "Porcupine", Swartland, ZAF

Viña Cobos, Malbec, "Felino", Mendoza, ARG

Zen of Zin, Zinfandel, CA

Salentein, Malbec, "Portillo", Uco, ARG

Klinker Brick, Zinfandel, "Old Vine", Lodi, CA

Michael David, "Petite Petit", Lodi, CA

19 Crimes, Red, SE AUS



5OZ 8OZ BTL.

\$10 \$13 \$42

\$13 \$16 \$56

\$9 \$12 \$40

\$10 \$13 \$42

\$10 \$13 \$42

\$50

\$40

\$60

\$48

\$11 \$14 \$48

\$13 \$16 \$56

\$13 \$16 \$56

\$32

\$56

\$10 \$13 \$42

\$34

\$32

\$10 \$13 \$42

\$7 \$10 \$32

\$7 \$10 \$32

\$9 \$12 \$40

\$10 \$13 \$42

\$7 \$10 \$32

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$10
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$10.50
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$10.50
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$9
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$11.50
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$10.50
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$18

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$9.25
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$9.50
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$9.25
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

WHISKEY BUSINESS | \$10.50
(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

ABSOLUT STRESS | \$9.75
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

BLACKBERRY MARGARITA | \$9.75
(313 cal)
1800 Reposado Tequila, Blackberries, Fresh Lime *GF*

BLACKBERRY SAGE LEMONADE WITH BACARDI | \$9.75
(371 cal)
Bacardi Limon, Lemonade, Blackberry, Sage *GF*

BOURBON WILDBERRY BRAMBLE | \$9.75
(282 cal)
Maker's Mark Bourbon, Blackberries, Raspberry and Strawberry Purées *GF*

DEEP SOUTH TEA | \$9.75
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

STRAWBERRY BLONDE MARTINI | \$9.75
(252 cal)
All-Natural Smirnoff Strawberry Vodka, Sparkling Wine, Pineapple Juice, Strawberry Purée *GF*

WHITE PEACH COSMO | \$9.75
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

CAFÉ INTERNATIONAL | \$9.50
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

CHOCOLATE WARM UP | \$9.50
(151 cal)
Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream, Coffee, Whipped Cream *GF*

ESPRESSO MARTINI | \$10.50
(262 cal)
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

IRISH COFFEE | \$9.50
(143 cal)
Jameson Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

TOASTED ALMONDTINI | \$10.50
(187 cal)
Stoli Vanil Vodka, Kahlúa, Amaretto, Espresso, Cream, Caramel-Laced Glass *GF*

DESSERT WINES

bottle (472 cal)
Freixenet, Brut, Cava, "Cordon Negro", Spain, 187ml | \$8

La Fleur d'Or, Sauternes, France, 375ml | \$32

PORT

bottle (1042-1162 cal)
Graham's, Ruby Port, Porto, Fine, Portugal | \$7

Dow's, Tawny, Porto, "10 Year", Portugal | \$7



SPECIALTY SPIRITS

Basil Hayden's Bourbon 10 year (70 cal) | \$11.50

Bulleit Bourbon (80 cal) | \$10.50

Bulleit Rye Whiskey (80 cal) | \$11

Jefferson's Bourbon Reserve (80 cal) | \$14.75

Knob Creek Bourbon 9 year (90 cal) | \$11

Knob Creek Rye Whiskey (90 cal) | \$11

Woodford Bourbon (73 cal) | \$11.25

Woodford Rye Whiskey (80 cal) | \$11.75

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$38

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 | \$6

(0 cal)
Two classic culinary ingredients - garlic and wine - make this seasoning delicious. *GF*

GIFT CARDS

Gift cards can be redeemed at Melting Pot Restaurants nationwide.

CHOCOLATE FONDUE WAFERS | \$6

(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*