**BEST IN GLASS**

**COFFEE COCKTAILS**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ESPRESSO MARTINI</td>
<td>$9.95</td>
</tr>
<tr>
<td>CREAMY HAZELNUT MARTINI</td>
<td>$9.95</td>
</tr>
<tr>
<td>IRISH COFFEE</td>
<td>$8.25</td>
</tr>
<tr>
<td>MELTING POT WHITE RUSSIAN</td>
<td>$8.25</td>
</tr>
<tr>
<td>BAILEYS BANANA COLADA</td>
<td>$8.95</td>
</tr>
<tr>
<td>CHOCOLATE WARM UP</td>
<td>$8.25</td>
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</tbody>
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**DESSERT WINES**

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<tr>
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<tbody>
<tr>
<td>FREIXENET, BRUT, “CORDON NEGRO”, CAVA, CATALUNIA, SPAIN</td>
<td>$8</td>
</tr>
<tr>
<td>LA FLEUR D’OR, SAUTERNE, BORDEAUX, FRANCE</td>
<td>$10</td>
</tr>
<tr>
<td>GOURMET - RED WINE</td>
<td>$8</td>
</tr>
<tr>
<td>GOURMET - WHITE WINE</td>
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<tr>
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**FONDUE UNTO OTHERS**

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<tbody>
<tr>
<td>THE MELTING POT COOKBOOK</td>
<td>$32.95</td>
</tr>
<tr>
<td>BOX OF SIGNATURE DIPPED STRAWBERRIES</td>
<td>$8</td>
</tr>
<tr>
<td>GARLIC &amp; WINE SEASONING</td>
<td>$6</td>
</tr>
<tr>
<td>GIFT CARDS</td>
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<tr>
<td>FRESHLY-PICKED MARGARITA</td>
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<tr>
<td>TJP’S G&amp;T</td>
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**BEVERAGES**

**SPARKLING**

Barolo, Brachetto d’Acqui, "Rosso Regale", ITA — — $42
Luccio, Moscato d’Asti, ITA — — $32
LaMarra, Prosecco, ITA, 375ml $8
Michelle, Brut, WA — — $32

**SANGRIA**

Wine Flight & More

Blue Moon (USA) $4.25
All Brown Sugar Brown Cow, Mocha, Brown Ale (NC) 16 oz
OS, Hakuna Matata, Tropical, NC 16 oz
Duck-Rabbit, Milk Stout, Farmville, NC $6.25
Foothills, Jade, IPA (Wilmington, NC) $6.25
Duck-Rabbit, Milk Stout (Farmville, NC) $5.25
Foothills, Jade, IPA (Winston Salem, NC) $6.75
Highland, Gaelic, Ale (Asheville, NC) $5.25
Mother Earth, Weeping Willow, Wit (Kinston, NC) $5.25
Sam Adams (USA) $4.25
Wicked Weed, Astronomical, IPA (Asheville, NC) $8.75
Wicked Weed, Pernicious, IPA (Asheville, NC) $7.50

**DRINK LOCAL**

Birdson, Paradise City, Session, IPA $6.75
Birdsong, Rewind, Lager (Charlotte, NC) 16 oz $6.75
Birdsong, Jalapeño, Pale Ale (Charlotte, NC) 16 oz $6.75
NoDa, Hop Drop ‘n Roll, IPA (Charlotte, NC) 16 oz $7.50
NoDa, Hop Experiment, Session, IPA (Charlotte, NC) 16 oz $7.00
NoDa, Jam Session, Pale Ale (Charlotte, NC) 16 oz $6.50
NoDa, Coco Loco, Porter (Charlotte, NC) 16 oz $6.75
Olde Mecklenburg, Copper, Ale (Charlotte, NC) 16 oz $6.75
Olde Mecklenburg, Seasonal (Charlotte, NC) 16 oz $6.75
Olde Mecklenburg, Seasonal (Charlotte, NC) 16 oz $5.50

**CLASSIC FLIGHT**

Mezzacorona, Pinot Grigio Cheese Fondue
Kung Fu Girl, Riesling Salad
The Monterey, Pinot Noir Entrée Fondue
Decoy by Duckhorn, Merlot GF $14

**MIDTOWN FLIGHT**

RayLen, Chardonnay Cheese Fondue
RayLen, Riesling Salad
RayLen, Cabernet Entrée Fondue
RayLen, Red, "Category Five" GF $14

**SUNSHINE SANGRIA**

Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lime Juice GF $9.25

**THE BEE’S TEA**

Orange Juice, Honey, Lemon, Elderberry Syrup, and Tea GF $4.95

**WATERMELON COOLER**

Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite GF $4.95

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