

WINE FLIGHTS

CLASSIC FLIGHT

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

\$23

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(295 cal) *GF*
 Federalist, Chardonnay
 Starborough, Sauvignon Blanc
 Meiomi, Pinot Noir
 Luccio, Moscato d'Asti

\$24

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*

\$10.95

TMP'S GRAND SANGRIA

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

\$10.95

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

PEACH BERRY LIMEADE

(255 cal)
 Raspberry, Peach, Lime, Sprite *GF*

\$4.95

VERY BERRY LEMONADE

(183 cal)
 Lemonade, Strawberry and Wildberry Purées *GF*

\$4.95



BEER CRAFT AND MORE

Angry Orchard, Cider (Cincinnati, OH) \$6.50
 Bell's, Two Hearted Ale, IPA (Comstock, MI) \$6.95
 (195 cal)
 Bud, Light (USA) (110 cal) \$5.75
 Coors, Light (USA) (102 cal) \$5.75
 Corona (Mexico) (148 cal) \$5.75
 Guinness, Stout (Ireland) 11.2oz (117 cal) \$5.75
 Rogue, Dead Guy, German Maibock, Ale \$7.95
 (Newport, OR) (206 cal)
 Rogue, Chocolate, Stout (Newport, OR) 22oz \$14.95
 (488 cal)
 Sam Adams (USA) (175 cal) \$5.75
 Stella Artois (Belgium) (154 cal) \$5.75

DRINK LOCAL

Avery, Selections (Boulder, CO) \$6.95
 Bristol, Selections (Colorado Springs, CO) \$6.95
 15.5gal
 Colorado Common, Seasonal \$6.50
 (Colorado Springs, CO) (185 cal)
 New Belgium, Fat Tire, Amber \$6.50
 (Fort Collins, CO) (160 cal)
 Pikes Peak, Selections (Monument, CO) \$6.50
 Red Leg, Selections (Colorado Springs, CO) \$6.95



WINE ALL WINE IS GF

sparkling
 5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)
 white
 5oz (111-127 cal) | 8oz (177-203 cal) | bottle (555-645 cal)
 red
 5oz (121-133 cal) | 8oz (194-213 cal) | bottle (600-675 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA
 Luccio, Moscato d'Asti, ITA
 Martini & Rossi, Asti Spumante, ITA
 LaMarca, Prosecco, ITA, 187ml
 Michelle, Brut, WA
 Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

5OZ	8OZ	BTL.
		\$49
\$9	\$12	\$36
		\$37
		\$13
		\$39
		\$41

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA
 Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU
 Kung Fu Girl, Riesling, Dry, WA

\$7	\$10	\$30
\$9	\$12	\$36
		\$33

CHARDONNAY

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

\$10	\$13	\$39
\$9	\$12	\$36

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

		\$36
\$8	\$11	\$33
		\$39
\$8	\$11	\$33
\$9	\$12	\$36
		\$39



CABERNET SAUVIGNON

Tribute, Cabernet, CA
 Concannon, Cabernet, Paso Robles, CA
 14 Hands, Cabernet, WA
 Federalist, Cabernet, Lodi, CA
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA



5OZ	8OZ	BTL.
\$9	\$12	\$36
		\$41
\$8	\$11	\$33
\$10	\$13	\$39

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA
 Decoy by Duckhorn, Merlot, Sonoma, CA

\$11	\$14	\$42
\$13	\$16	\$48

OTHER REDS

Dreaming Tree, Red, "Crush", CA
 Vietti, Barbera d'Alba, "Tre Vigne", ITA
 Mazzei, Toscana, "Poggio Badiola", ITA
 Zen of Zin, Zinfandel, CA
 Portillo, Malbec, Uco, ARG
 Michael David, "Petite Petit", Lodi, CA
 Piattelli, Malbec, "Grand Reserve", Cafayate, ARG
 19 Crimes, Red, SE AUS
 Two Hands, Shiraz, "Gnarly Dudes", Barossa, AUS

\$8	\$11	\$33
		\$45
		\$39
		\$33
\$8	\$11	\$33
\$8	\$11	\$33
\$8	\$11	\$33
\$8	\$11	\$33

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$10.95
(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 | \$10.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$12.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$12.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$11.95
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$13.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$10.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$12.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$10.95
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$11.95
(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

DIRTY MARTINI | \$10.95
(242 cal)
Ketel One Vodka, Olive Juice, Gorgonzola-Stuffed Olives *GF*

GUMMY BEAR MARTINI | \$10.95
(224 cal)
Stoli Razberi Vodka, Midori, Peach Schnapps, Orange and Pineapple Juices, Blue Curaçao, Gummy Bears *GF*

MAKER'S MANHATTAN | \$12.95
(233 cal)
Maker's Mark Bourbon, Sweet Vermouth, Bitters, Cherry *GF*

SAILOR'S PUNCH | \$10.95
(246 cal)
Sailor Jerry Spiced Rum, Orange and Pineapple Juices, Sweet & Sour, Cherries *GF*

WHITE PEACH COSMO | \$10.95
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

BILLIONAIRE'S COFFEE | \$9.95
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

FRENCH COFFEE | \$9.95
(130 cal)
Korbel Brandy, Sugar, Coffee, Whipped Cream *GF*

IRISH COFFEE | \$9.95
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

NUTTY IRISHMAN | \$9.95
(148 cal)
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

PEPPERMINT PATTY | \$9.95
(151 cal)
Hot Chocolate| Peppermint Schnapps, Whipped Cream *GF*

DESSERT WINES

bottle (420 cal)
Ste. Michelle & Dr. Loosen, Riesling, Ice Wine, "Eroica", Horse Heaven Hills, Washington, 375ml | \$55

PORT
3oz (138-144 cal) | bottle (615-1215 cal)

Rosenblum, Chocolate, "Désirée", Central Coast, California, 375ml | \$47

Taylor Fladgate, LBV Port, Porto, Portugal | \$10 \$66

Fonseca, Port, Porto, "Bin 27", Portugal | \$9 \$55



SPECIALTY SPIRITS

Axe and the Oak Bourbon (82 cal) | \$10.95

Blanton's Bourbon (83 cal) | \$14.95

Distillery 291 Bourbon Barrel Strength (118 cal) | \$13.95

Knob Creek Bourbon (90 cal) | \$10.95

Knob Creek Rye Whiskey (90 cal) | \$10.95

Woodford Bourbon (73 cal) | \$10.95

Woodford Bourbon Double Oaked (73 cal) | \$12.95

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 | \$7.95
6 Strawberries | \$15.95

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

GARLIC & WINE SEASONING | \$6.95
(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 | \$6.95
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*

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. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. 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 7/2020.