

## WINE FLIGHTS

### CLASSIC FLIGHT

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

\$21

Cheese  
 Salad  
 Entrée  
 Chocolate  
 Fondue

### LOCAL FLIGHT

(294 cal) *GF*  
 KJ, Chardonnay, "Vintner's Reserve"  
 Matua, Sauvignon Blanc  
 Tribute, Cabernet  
 Trivento, Malbec, "Reserve"

\$21

Cheese  
 Salad  
 Entrée  
 Chocolate  
 Fondue

## SANGRIA

### SUNSHINE SANGRIA

Glass (212 cal) | Pitcher (809 cal)  
 Malibu Coconut Rum, Chambord Raspberry  
 Liqueur, Luccio Sparkling Moscato, Muddled  
 Strawberries, Orange and Lemon Juice *GF*

\$11.50 per glass  
 \$36 per pitcher

### TMP'S GRAND SANGRIA

Glass (209 cal) | Pitcher (716 cal)  
 14 Hands Cabernet, Skyy Blood Orange Vodka,  
 Cointreau, Fresh Juices, Cinnamon *GF*

\$10.75 per glass  
 \$33 per pitcher

## SPIRIT-FREE

### THE BEE'S TEA

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

\$5.50

### BLACKBERRY SAGE LEMONADE

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

\$5.95

### LAVA FLOW

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

\$5.75

### CAFÉ CARAMEL

(182 cal)  
 Coffee, Caramel, Whipped Cream *GF*

\$5.50



## BEER CRAFT AND MORE

Blue Moon (USA) (222 cal)\*

\$7

Bud, Light (USA) (110 cal)

\$5

Budweiser (USA) (145 cal)

\$5

Coors, Light (USA) (102 cal)

\$5

Corona (Mexico) (148 cal)

\$5

Delirium, Tremens (Melle, Belgium) (260 cal)\*

\$11

Dos Equis, Lager (Monterrey, Mexico) (131 cal)

\$4.50

Guinness, Extra Stout (Ireland) (279 cal)\*

\$7

Heineken (Holland) (166 cal)

\$5

Heineken, O.O, N/A, Lager (Holland) 330ml  
 (69 cal)

\$5

Redbridge, Sorghum, Lager (USA) (133 cal) *GF*

\$4.75

Sam Adams, Boston, Lager (USA) (232 cal)\*

\$6.75

Stella Artois (Belgium) (154 cal)

\$5.50

### DRINK LOCAL

Blue Point, Toasted, Lager (Patchogue, NY)  
 (177 cal)

\$5

Brooklyn, Defender, IPA (Brooklyn, NY)  
 (274 cal)\*

\$7

Brooklyn, Lager (Brooklyn, NY) (170 cal)

\$6

Sixpoint, Resin, Imperial IPA (Brooklyn, NY)  
 (305 cal)

\$7.25

Sixpoint, Bengali, IPA (Brooklyn, NY) (209 cal)

\$6.25

\*Draft



## WINE ALL WINE IS GF

sparkling  
 5oz (111-123 cal) | 8oz (178-196 cal) | bottle (138-630 cal)  
 white  
 5oz (111-123 cal) | 8oz (177-196 cal) | bottle (540-645 cal)  
 red  
 5oz (121-132 cal) | 8oz (194-211 cal) | bottle (600-682 cal)



### SPARKLING

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

5OZ 8OZ BTL.

\$48

Luccio, Moscato d'Asti, ITA

\$8 \$11

\$32

LaMarca, Prosecco, ITA, 187ml

\$14

Avissi, Prosecco, Veneto, ITA

\$10 \$13

\$36

Michelle, Brut, WA

\$40

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

\$12

### SWEET WHITE + BLUSH

Domino, Moscato, CA

\$30

Beringer, White Zinfandel, CA

\$9 \$11

\$33

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

\$11 \$14

\$38

Kung Fu Girl, Riesling, Dry, WA

\$33

### CHARDONNAY

Penfolds, Chardonnay, "Koonunga Hill", S. AUS

\$33

Ste. Michelle, Chardonnay, WA

\$30

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

\$13 \$15

\$43

J. Lohr, Chardonnay, "Arroyo Vista", Arroyo Seco, CA

\$14 \$17

\$50

### OTHER WHITES + ROSÉ

Santa Cristina, Pinot Grigio, Venetie, ITA

\$35

Maso Canali, Pinot Grigio, Trentino, ITA

\$43

Mezzacorona, Pinot Grigio, Trentino, ITA

\$10 \$12

\$36

Esk Valley, Sauvignon Blanc, Marlborough, NZL

\$35

Matua, Sauvignon Blanc, Marlborough, NZL

\$11 \$13

\$41

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

\$46

Starborough, Sauvignon Blanc, Marlborough, NZL

\$11 \$13

\$38

Ste. Michelle, Rosé, WA

\$10 \$12

\$33

JNSQ, Rosé, "Cru", CA

\$62



### CABERNET SAUVIGNON

Tribute, Cabernet, CA

5OZ 8OZ BTL.

\$11 \$13

\$37

Bodegas Ego, Monastrell/Cabernet Sauvignon, "Fuerza",  
 Jumilla, ESP

\$32

Concannon, Cabernet, Paso Robles, CA

\$30

14 Hands, Cabernet, WA

\$11 \$14

\$39

Borne of Fire, Cabernet, WA

\$42

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

\$51

### PINOT NOIR + MERLOT

Mark West, Pinot Noir, CA

\$39

Meiomi, Pinot Noir, CA

\$14 \$17

\$50

Drumheller, Merlot, WA

\$8 \$10

\$28

Greystone, Merlot, CA

\$38

Decoy by Duckhorn, Merlot, Sonoma, CA

\$14 \$17

\$51

### OTHER REDS

Trivento, Malbec, "Reserve", Mendoza, ARG

\$11 \$13

\$36

di Ora, Rosso Veneto, "Amicone", ITA

\$35

Mazzei, Toscana, "Poggio Badiola", ITA

\$36

Constantin Gofas, Agiorgitiko, Nemea, GRC

\$25

Banfi, Chianti Classico, Riserva, ITA

\$37

Zen of Zin, Zinfandel, CA

\$39

Portillo, Malbec, Uco, ARG

\$10 \$13

\$35

Piñol, Tinto, "Portal", Crianza, Terra Alta, ESP

\$42

Michael David, "Petite Petit", Lodi, CA

\$13 \$15

\$45

Michael David, Zinfandel, "7 Deadly Zins", Lodi, CA

\$36

19 Crimes, Red, SE AUS

\$11 \$13

\$38

# BEST IN GLASS

## ICONIC COCKTAILS

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

**TMP'S G&T** | \$12.50  
(209 cal)  
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

**AUTHENTIC MAI TAI** | \$11.50  
(254 cal)  
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

**FRESHLY-PICKED MARGARITA** | \$12.25  
(326 cal)  
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

## OLD FASHIONED

**CLASSIC OLD FASHIONED** | \$12.25  
(175 cal)  
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

**MODERN OLD FASHIONED** | \$13.25  
(195 cal)  
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

**THE MELTING POT MULE** | \$11.50  
(235 cal)  
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

**MELTING POT MULE MUG** | \$15

# COCKTAILS

## CLASSIC TMP COCKTAILS

**LOVE MARTINI** | \$10.75  
(188 cal)  
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

**YIN & YANG MARTINI** | \$13  
(361 cal)  
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

**LEMON BERRY MOJITO** | \$10.50  
(157 cal)  
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

**NEW! WHISKEY BUSINESS** | \$13  
(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** | \$11.25  
(161 cal)  
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

**BOOTLEG BRAMBLE** | \$12  
(265 cal)  
Bombay Gin, Fresh Lemon Juice, Simple Syrup, Sweet & Sour, Blackberry Syrup *GF*

**BOURBON MULE** | \$12.25  
(132 cal)  
Bulleit Bourbon, Fever Tree Ginger Beer, Fresh Lime Juice

**DIRTY MARTINI** | \$12  
(242 cal)  
Ketel One Vodka, Olive Juice, Gorgonzola-Stuffed Olives *GF*

**JACKBERRY SMASH** | \$11.50  
(242 cal)  
Jack Daniel's Tennessee Whiskey, Blackberries, Sweet & Sour, Cranberry Juice, Sprite *GF*

**PINEAPPLE EXPRESS** | \$11  
(291 cal)  
Bacardi Pineapple Fusion Rum, Midori, Blue Curaçao, Sweet & Sour, Pineapple Juice, Sprite *GF*

**POM COSMO** | \$11.25  
(237 cal)  
Citrus Vodka, Pama Pomegranate Liqueur, Cranberry Juice, Pomegranate Syrup, Fresh Lime *GF*

**ROSÉ SANGRIA** | \$11.50  
(210 cal)  
Rosé, New Amsterdam Peach Vodka, Chambord Raspberry Liqueur, White Peach Syrup, Sprite *GF*

# AFTER DINNER CONSIDERATIONS

## COFFEE COCKTAILS

**ALMOND MOCHA** | \$8.50  
(124 cal)  
Amaretto Disaronno, Kahlúa, Coffee *GF*

**BILLIONAIRE'S COFFEE** | \$9.25  
(143 cal)  
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

**CAFÉ MP** | \$8.95  
(124 cal)  
Kahlúa, Baileys, Grand Marnier, Buttershots, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

**GODIVA WHITE CHOCOLATE CAPPUCCINO** | \$8.50  
(108 cal)  
Espresso, Foamed Milk, Godiva White Chocolate Liqueur *GF*

**HAZELNUT JAVA** | \$8.50  
(351 cal)  
Frangelico Liqueur, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

**IRISH COFFEE** | \$9.25  
(143 cal)  
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

**MEXICAN COFFEE** | \$9  
(155 cal)  
Sauza Gold Tequila, Kahlúa, Coffee, Whipped Cream *GF*

## DESSERT WINES

bottle (330-544 cal)  
Ste. Michelle, Riesling, Late Harvest, "Ethos", Washington, 375ml | \$63

Dolce, Late Harvest, Napa, California, 375ml | \$120

Vicente Gandia, Moscatel, "Fusta Nova", Valencia, Spain, 500ml | \$35

## PORT

3oz (142 cal) | bottle (1200 cal)  
Fonseca, Tawny, Porto, "10 Year", Portugal | \$9 \$40

Graham's, Port, Porto, Reserve, "Six Grapes", Portugal | \$8 \$33



## SPECIALTY SPIRITS

Bulleit Rye Whiskey (80 cal) | \$13

Glen Grant Whisky 12 year (76 cal) | \$11

Glenlivet Scotch 15 year (70 cal) | \$14

Macallan Scotch Sherry Oak 12 year (76 cal) | \$14

Rabbit Hole Rye Whiskey (85 cal) | \$11

Avión Extra Añejo Tequila Reserva 44 (71 cal) | \$22

Espolòn Blanco Tequila (70 cal) | \$11

## 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 | \$8.50  
6 Strawberries | \$15.50

\*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** | \$10  
(322 cal per 2oz)  
Pick from the flavors of milk, dark or white *GF*