


À LA CARTE

 Signature Item GF | Gluten-Free

CHEESE FONDUE

SMALL | \$22 serves up to 2 **EACH ADDITIONAL PERSON \$11**

Served with artisan breads and seasonal fruit and veggies (170 cal). Gluten-free dippers available upon request. Choose one cheese fondue per cooktop.

WISCONSIN CHEDDAR

(347 cal per serving)
Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic, Spices
GF with Redbridge beer

CLASSIC ALPINE

(368 cal per serving)
Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg GF

SPINACH ARTICHOKE

(302 cal per serving)
Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic GF

QUATTRO FORMAGGIO

(374 cal per serving)
Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos GF

FIESTA

(332 cal per serving)
Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño
GF with Redbridge beer

LOADED BAKED POTATO CHEDDAR

(344 cal per serving)
Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions GF

CHARCUTERIE BOARD \$3 EACH | \$8 FOR ALL THREE

Prosciutto GF (71 cal) | Summer Sausage GF (130 cal) | Chorizo GF (110 cal)

Ask your server about vegan cheese fondue options.

SALAD

\$7 each

MELTING POT HOUSE

(221-232 cal)
Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg*, Choice of Dressing
GF without croutons

CAESAR

(133 cal)
Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts GF without croutons

CALIFORNIA

(127 cal)
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette GF

APPLE BACON SPINACH

(203 cal)
Fresh Spinach, Crimini Mushrooms, Egg, Spicy Pecans, Granny Smith Apples, Housemade Apple Bacon Vinaigrette GF

ENTRÉE FONDUE

PRICED per person |

Premium proteins and vegetarian items served with seasonal veggies (117-132 cal). Prepare your entrée in a fondue cooking style of your choice, one per cooktop.

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$12 (110-152 cal) GF

THE CLASSIC | \$23

(346-404 cal)
Shrimp*, Memphis-Style Dry Rub Pork*, Teriyaki-Marinated Steak*, Garlic Pepper Steak*, Herb-Crusted Chicken Breast* GF with substitutes for Teriyaki Steak and Herb Chicken

STEAK LOVERS | \$26

(411-484 cal)
Premium Filet Mignon*, Teriyaki-Marinated Steak*, Garlic Pepper Steak* GF with substitute for Teriyaki Steak

LAND AND SEA | \$20

(339-392 cal)
Garlic Pepper Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon* GF with substitute for Herb Chicken

PACIFIC RIM | \$20

(281-324 cal)
Shrimp*, Teriyaki-Marinated Steak*, Sesame-Crusted Ahi Tuna*, Honey Orange Duck Breast* GF with substitute for Teriyaki Steak

THE GARDEN POT | \$19

(385-456 cal)
Veggie Potstickers*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Sacchetti*, Artichoke Hearts

SURF N' TURF | \$32

(393-444 cal)
Lobster Tail*, Premium Filet Mignon*, Wild Mushroom Sacchetti*, Garlic Pepper Steak*, Teriyaki-Marinated Steak* GF with substitute for Sacchetti and Teriyaki Steak

CREATE YOUR OWN | \$22

Your choice of three of the following:

Herb-Crusted Chicken Breast* (97-139 cal)
All-Natural Chicken Breast** (94-136 cal) GF
Honey Orange Duck Breast* (69-111 cal) GF
Memphis-Style Dry Rub Pork* (89-131 cal) GF
Teriyaki-Marinated Steak* (108-150 cal) GF
Garlic Pepper Steak* (91-134 cal) GF
Premium Filet Mignon** (119-161 cal) GF
Atlantic Salmon* (151-193 cal) GF
Sesame-Crusted Ahi Tuna* (114-156 cal) GF
Shrimp** (98-139 cal) GF
Veggie Potstickers* (75-117 cal)
Vegan Polpettes (160-202 cal)
Wild Mushroom Sacchetti* (175-216 cal)

*Cajun seasoning available upon request on these select items

FONDUE COOKING STYLES

Prepare your entrée with one of our signature cooking styles, one per cooktop.

COURT BOUILLON

Seasoned Vegetable Broth GF

COQ AU VIN

Burgundy Wine, Mushrooms, Scallions, Garlic GF

MOJO

Caribbean-Inspired, Garlic, Cilantro, Citrus GF

CAST IRON GRILL

Tabletop Grilling GF

BOURGUIGNONNE

European Style, Canola Oil, Panko, Sesame Tempura Batter GF without batter and panko

CHOCOLATE FONDUE

SMALL | \$22 serves up to 2 **EACH ADDITIONAL PERSON \$11**

Served with a variety of sweet treats and fresh fruits (463-513 cal). Gluten-free dippers available upon request. Choose one chocolate fondue per cooktop.

THE ORIGINAL

(289 cal per serving)
The smooth flavor of milk chocolate is melted with crunchy peanut butter. GF

FLAMING TURTLE

(333 cal per serving)
The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans. GF

PURE CHOCOLATE FONDUE

(272 cal per serving)
Pick from the flavors of milk, dark or white chocolate. GF

YIN & YANG

(295 cal per serving)
The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together. GF

COOKIE BUTTER CRUNCH

(317 cal per serving)
The buttery flavor of white chocolate is melted with caramel and cookie butter, then topped with honey-roasted almonds.

DARK & DULCE

(248 cal per serving)
The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt. GF

SWEET ADDITIONS \$3 EACH | \$8 FOR ALL THREE

Cream Puffs (180 cal) | Macarons (200 cal) GF | Cheesecake (327 cal)

Ask your server about vegan chocolate fondue options.

THE COMPLETE FONDUE EXPERIENCE FOR TWO

\$94 FOR TWO

A four-course experience for two including your choice of cheese fondue, salad, entrée and chocolate fondue.

BIG NIGHT OUT DINNERS FOR TWO

\$99 FOR TWO

Our most extravagant dinners are designed for two to share.

1

CHOOSE A CHEESE FONDUE

Choose any cheese from the à la carte menu, one per cooktop.

CHOOSE A CHEESE FONDUE

Choose any cheese from the à la carte menu, one per cooktop.

2

CHOOSE TWO SALADS

Choose any two salads from the à la carte menu, one per person.

CHOOSE TWO SALADS

Choose any two salads from the à la carte menu, one per person.

3

CHOOSE AN ENTRÉE AND A COOKING STYLE

Choose any entrée below. For entrée details, reference the à la carte menu.

PACIFIC RIM

THE GARDEN POT

LAND AND SEA

CREATE YOUR OWN + \$6 FOR TWO

STEAK LOVERS + \$6 FOR TWO

THE CLASSIC + \$6 FOR TWO

SURF N' TURF + \$12 FOR TWO

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$12 (110-152 cal) GF

FONDUE COOKING STYLES

Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

CHOOSE AN ENTRÉE AND A COOKING STYLE

BIG NIGHT OUT

(342-393 cal per serving)

Premium Filet Mignon*, Teriyaki-Marinated Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Sacchetti* *GF with substitutes for Teriyaki Steak, Herb Chicken and Sacchetti**

BIGGER NIGHT OUT

+ \$10 FOR TWO

(398-458 cal per serving)

Lobster Tail*, Premium Filet Mignon*, Teriyaki-Marinated Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Sacchetti* *GF with substitutes for Teriyaki Steak, Herb Chicken and Sacchetti**

FONDUE COOKING STYLES

Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

4

CHOOSE A CHOCOLATE FONDUE

Choose any chocolate fondue from the à la carte menu, one per cooktop.

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Choose any chocolate fondue from the à la carte menu, one per cooktop.

*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity. The gluten information provided on this menu is in cooperation with the Gluten Intolerance Group (GIG). We do not accept any responsibility for information which has not been verified by Melting Pot and GIG. 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. Updated 4/2020.

SPIRIT-FREE

THE BEE'S TEA (204 cal) Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea <i>GF</i>	\$5
BLACKBERRY SAGE LEMONADE (275 cal) Lemonade, Blackberry, Sage <i>GF</i>	\$5
FAMILY FRIENDLY SANGRIA (289 cal) Muddled Lemon, Orange and Cherries, Ginger Ale, Pellegrino <i>GF</i>	\$5
POMEGRANATE COSMO (281 cal) Pomegranate-Infused Soda, Fresh Lime, Cranberry Juice <i>GF</i>	\$5



The Bee's Tea



Sunshine
Sangria



SANGRIA

SUNSHINE SANGRIA (212 cal) Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice <i>GF</i>	\$10
TMP'S GRAND SANGRIA (209 cal) 14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon <i>GF</i>	\$10

BEER CRAFT AND MORE

Catawba, White Zombie, White Ale (Morganton, NC) (160 cal)	\$6.75
D9, Hakuna Matata, Tropical, IPA (NC) 16oz (24 cal)	\$6.25
Highland, Gaelic, Ale (Asheville, NC) (181 cal)	\$5.25
Sam Adams, Boston, Lager (USA) (175 cal)	\$4.75
Wicked Weed, Astronomical, IPA (Asheville, NC) 16oz (270 cal)	\$8.75
Wicked Weed, Pernicious, IPA (Asheville, NC) (202 cal)	\$7.50

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) (209 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) (160 cal)	\$6.75
Sycamore, Mountain Candy, IPA (Charlotte, NC) 16oz (274 cal)	\$8.75

AFTER DINNER DRINKS

SPECIALTY SPIRITS

Jefferson's Bourbon Reserve (80 cal)	\$14.75
Knob Creek Bourbon 9 year (90 cal)	\$11
Knob Creek Rye Whiskey (90 cal)	\$11
Woodford Rye Whiskey (80 cal)	\$11.75

DESSERT WINES

Freixenet, Brut, Cava, "Cordon Negro", Spain (562 cal)
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BTL.

\$8

PORT

Graham's, Ruby Port, Porto, Fine, Portugal (1042 cal)
Dow's, Tawny, Porto, "10 Year", Portugal (1162 cal)

BTL.

\$7

\$7

WINE

ALL WINE IS GF

sparkling
5oz (109-123 cal) | 8oz (175-196 cal) | btl (138-652 cal)

SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			
Luccio, Moscato d'Asti, ITA	\$7	\$10	\$32
La Marca, Prosecco, ITA, 187ml	\$10	\$13	\$42
Michelle, Brut, WA			\$32
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			\$10

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA	\$5	\$8	\$24
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$10	\$13	\$42
RayLen, Riesling, Yadkin, NC	\$8	\$11	\$36
Kung Fu Girl, Riesling, WA			\$36
Conundrum, CA			\$48

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA	\$8	\$11	\$36
RayLen, Chardonnay, Yadkin, NC	\$8	\$11	\$36
Sonoma Cutrer, Chardonnay, "RR Ranches", Sonoma Coast, CA	\$10	\$13	\$42

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA			\$42
Mezzacorona, Pinot Grigio, Trentino, ITA	\$5	\$8	\$24
Cloudy Bay, Sauvignon Blanc, Marlborough, NZL			\$60
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			\$28
Elk Cove, Pinot Gris, Willamette, OR	\$9	\$12	\$40
Starborough, Sauvignon Blanc, Marlborough, NZL	\$7	\$10	\$32
Ste. Michelle, Rosé, WA	\$6	\$9	\$24
JNSQ, Rosé, "Cru", CA			\$48

white
5oz (109-124 cal) | 8oz (175-199 cal) | btl (555-630 cal)

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

Argyle, Pinot Noir, Willamette, OR			
Ponzi, Pinot Noir, "Tavola", Willamette, OR			
Meiomi, Pinot Noir, CA	\$11	\$14	\$48
Ken Wright, Pinot Noir, Willamette, OR	\$13	\$16	\$56
Decoy by Duckhorn, Merlot, Sonoma, CA	\$13	\$16	\$56

OTHER REDS

Ménage à Trois, Red, CA			\$32
Lang & Reed, Cabernet Franc, North Coast, CA			\$56
Andrew Murray, "Espérance", Santa Ynez, CA			\$42
RayLen, Red, "Category Five", NC	\$10	\$13	\$42
Mazzei, Toscana, "Poggio Badiola", ITA			\$34
Boekenhouts kloof, Syrah, "Porcupine", Swartland, ZAF			\$32
Viña Cobos, Malbec, "Felino", Mendoza, ARG	\$10	\$13	\$42
Zen of Zin, Zinfandel, CA	\$7	\$10	\$32
Salentein, Malbec, "Portillo", Uco, ARG	\$7	\$10	\$32
Klinker Brick, Zinfandel, "Old Vine", Lodi, CA	\$9	\$12	\$40
Michael David, "Petite Petit", Lodi, CA	\$10	\$13	\$42
19 Crimes, Red, SE AUS	\$7	\$10	\$32

red
5oz (118-142 cal) | 8oz (189-227 cal) | btl (600-720 cal)

CABERNET SAUVIGNON

Tribute, Cabernet, CA	\$10	\$13	\$42
Justin, Cabernet, Paso Robles, CA	\$13	\$16	\$56
RayLen, Cabernet, Yadkin, NC	\$9	\$12	\$40
14 Hands, Cabernet, WA	\$10	\$13	\$42
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	\$10	\$13	\$42
Starmont, Cabernet, North Coast, CA			\$50
Napa Cellars, Cabernet, Napa, CA			\$54

PINOT NOIR + MERLOT

Argyle, Pinot Noir, Willamette, OR			\$60
Ponzi, Pinot Noir, "Tavola", Willamette, OR			\$48
Meiomi, Pinot Noir, CA	\$11	\$14	\$48
Ken Wright, Pinot Noir, Willamette, OR	\$13	\$16	\$56
Decoy by Duckhorn, Merlot, Sonoma, CA	\$13	\$16	\$56

OTHER REDS

Ménage à Trois, Red, CA			\$32
Lang & Reed, Cabernet Franc, North Coast, CA			\$56
Andrew Murray, "Espérance", Santa Ynez, CA			\$42
RayLen, Red, "Category Five", NC	\$10	\$13	\$42
Mazzei, Toscana, "Poggio Badiola", ITA			\$34
Boekenhouts kloof, Syrah, "Porcupine", Swartland, ZAF			\$32
Viña Cobos, Malbec, "Felino", Mendoza, ARG	\$10	\$13	\$42
Zen of Zin, Zinfandel, CA	\$7	\$10	\$32
Salentein, Malbec, "Portillo", Uco, ARG	\$7	\$10	\$32
Klinker Brick, Zinfandel, "Old Vine", Lodi, CA	\$9	\$12	\$40
Michael David, "Petite Petit", Lodi, CA	\$10	\$13	\$42
19 Crimes, Red, SE AUS	\$7	\$10	\$32

WINE FLIGHTS

CLASSIC FLIGHT

(284 cal) GF

Mezzacorona, Pinot Grigio	
Ste. Michelle, Rosé, WA	
Meiomi, Pinot Noir	
Decoy by Duckhorn, Merlot	

\$16

Cheese Fondue
Salad
Entrée Fondue
Chocolate Fondue

LOCAL FLIGHT

(277 cal) GF

RayLen, Chardonnay
RayLen, Riesling
RayLen, Cabernet
RayLen, Red, "Category Five"

\$16

Cheese Fondue
Salad
Entrée Fondue
Chocolate Fondue

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BEST IN GLASS

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

NEW! UPTOWN MANHATTAN | \$12
(145 cal)
Knob Creek Rye Whiskey, Averna, Carpano Antica
Sweet Vermouth and Bitters *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

MELTING POT CLASSICS

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*



The Melting Pot
Mule

HIGHBALLS

OUR ELEVATED TAKE ON THE
CLASSIC HIGHBALL
FIRST CHOOSE YOUR SPIRIT,
THEN CHOOSE YOUR MIXER!

SPIRITS (CHOOSE ONE)

Maker's Mark Bourbon (120 cal)	\$9.50
Suntory Whisky Toki (114 cal)	\$10.50
The Botanist Dry Gin (123 cal)	\$9
Tito's Vodka (106 cal)	\$9
Tru Lemon Vodka Organic (84 cal)	\$9.50

Q MIXERS (CHOOSE ONE)

Club Soda (0 cal)	\$2
Ginger Beer Bottle (71 cal)	\$2
Tonic Water Bottle (40 cal)	\$2



Highball

LOCAL COCKTAILS

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*

CHOCOLATE FONDUE

SMALL | \$22 serves up to 2

EACH ADDITIONAL PERSON \$11

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THE ORIGINAL

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(295 cal per serving)
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COOKIE BUTTER CRUNCH

(317 cal per serving)
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DARK & DULCE

(248 cal per serving)
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SWEET ADDITIONS

\$3 EACH | \$8 FOR ALL THREE

Cream Puffs (180 cal) | Macarons (200 cal) *GF* | Cheesecake (327 cal)

COFFEE

CAFÉ INTERNATIONAL

(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

\$9.50

CHOCOLATE WARM UP

(151 cal)
Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream, Coffee, Whipped Cream *GF*

\$9.50

ESPRESSO MARTINI

(262 cal)
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

\$10.50

IRISH COFFEE

(143 cal)
Jameson Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

\$9.50

TOASTED ALMONDTINI

(187 cal)
Stoli Vanil Vodka, Kahlúa, Amaretto, Espresso, Cream, Caramel-Laced Glass *GF*

\$10.50

FONDUE UNTO OTHERS

MELTING POT COOKBOOK

A collection of recipes from our fondue pot to yours.

\$38

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

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

\$6

GIFT CARDS

Gift cards can be redeemed at Melting Pot Restaurants nationwide.

CHOCOLATE FONDUE WAFERS

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

\$6



2,000 calories a day is used for general nutrition advice, but calorie needs vary.