**À LA CARTE**

<table>
<thead>
<tr>
<th>CHEESE FONDUE</th>
<th>SMALL</th>
<th>$26</th>
<th>serves up to 2 EACH ADDITIONAL PERSON $13</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with artisan breads and seasonal fruit and veggies (292 cal). Gluten-free dippers available upon request. Choose one cheese fondue per cooktop.</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>WISCONSIN CHEDDAR</td>
<td>($347 cal per serving)</td>
<td>Aged Cheddar, Emmenthaler, Sam Adams</td>
<td>Boston Lager®, Garlic, Spices</td>
</tr>
<tr>
<td>SPINACH ARTICHOKE</td>
<td>($302 cal per serving)</td>
<td>Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic GF</td>
<td></td>
</tr>
<tr>
<td>QUATRO FORMAGGIO</td>
<td>($374 cal per serving)</td>
<td>Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil &amp; Sun-Dried Tomato Pesto GF</td>
<td></td>
</tr>
<tr>
<td>BACON &amp; GORGONZOLA</td>
<td>($410 cal per serving)</td>
<td>Butterkäse, Fontina, Gorgonzola, White Wine, Garlic, Bacon GF</td>
<td></td>
</tr>
<tr>
<td>HATCH GREEN CHILE</td>
<td>($337 cal per serving)</td>
<td>Aged Cheddar, Emmenthaler, Lager Beer, Hatch Green Chiles, Cumin, Worcestershire</td>
<td>GF with Redbridge beer</td>
</tr>
</tbody>
</table>

**SALAD**

| MELTING POT HOUSE | $12 each | (548-255 cal) | Romaine, Iceberg, Cheddar, Tomatoes, Crottons, Scallions, Eggs, Choice of Housemade Dressing GF without croutons |
| CAESAR | (172 cal) | Romaine, Parmesan, Crottons, Caesar Nuts Dressing, Parmesan-Dusted Pine Nuts GF without croutons |
| CALIFORNIA | (125 cal) | Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette GF |

**ENTRÉE FONDUE**

**PRICED** per person

Premium proteins and vegetarian items served with seasonal veggies (177-132 cal). Prepare your entrée in a fondue cooking style of your choice, one per cooktop.

| PACIFIC RIM | $15 | (281-324 cal) | Shrimp*, Teriyaki-Marinated Sirloin*, Sesame-Crusted Ahi Tuna*, Honey Orange Duck Breast GF with substitute for Teriyaki Sirloin |

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

**GROUND RULES**

- Each entrée includes 3 cheese dippers and 2 entrée dippers.
- Each cheese fondue includes 1 entrée dippers.
- Entrées are not shared.

**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 |
| BOURGUIGNONNE | European Style, Canola Oil, Panko, Sesame Tempura Batter GF without butter and panko |

**CHOCOLATE FONDUE**

**SMALL | $26** serves up to 2 EACH ADDITIONAL PERSON $13

Served with a variety of sweet treats and fresh fruits (489-504 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 |
| 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 |

**SWEET ADDITIONS** $2 EACH | $7 FOR ALL THREE

Cream Puffs (180 cal) | Macarons (200 cal) GF | Cheesecake (327 cal) | Ask your server about vegan chocolate fondue options.

**COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Before**

<br>2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
**THE COMPLETE FONDUE EXPERIENCE FOR TWO**

$109 FOR TWO

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

### 1. **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.

### 3. **CHOOSE TWO ENTRÉES AND A COOKING STYLE**

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

- **PACIFIC RIM**
- **THE GARDEN POT**
- **LAND AND SEA**
- **CREATE YOUR OWN + $3 PER PERSON**
- **STEAK LOVERS + $4 PER PERSON**
- **THE CLASSIC + $5 PER PERSON**

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

### 4. **CHOOSE A CHOCOLATE FONDUE**

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

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**BIG NIGHT OUT DINNERS FOR TWO**

$119 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.

### 2. **CHOOSE TWO SALADS**

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

### 3. **CHOOSE AN ENTRÉE AND A COOKING STYLE**

#### **BIG NIGHT OUT**

(402-452 cal per serving)


#### **BIGGER NIGHT OUT + $10 FOR TWO**

(457-518 cal per serving)


### 4. **CHOOSE A CHOCOLATE FONDUE**

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

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*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. 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 1/2020.
WINE FLIGHTS

CLASSIC FLIGHT
(284 cal) GF
Mezzacorona, Pinot Grigio
Ste. Michelle, Rosé, WA
Meomi, Pinot Noir
Decoy by Duckhorn, Merlot

LOCAL FLIGHT
(294 cal) GF
Ste. Michelle, Pinot Gris
Starborough, Sauvignon Blanc
La Quercia, Montepulciano d'Abruzzo
Michael David, "Petite Petit"

SPIRIT-FREE

THE BEE'S TEA
(204 cal)
Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea GF

BLACKBERRY SAGE LEMONADE
(275 cal)
Lemonade, Blackberry, Sage GF

EAT A PEACH
(165 cal)
Peach Purée, Orange Juice, Soda, Peach Ring Garnish GF

STRAWBERRY SEDUCTION
(171 cal)
Muddled Strawberries, Sweet & Sour, Vanilla-Infused Lemonade GF

$24
Cheese
Salad
Entrée
Chocolate Fondue

$22
Cheese
Salad
Entrée
Chocolate Fondue

$7
$8
$6.50
$6.50

SANGRIA

SUNSHINE SANGRIA
(212 cal)
Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice GF

TMP’S GRAND SANGRIA
(209 cal)
14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon GF

$11
$11

BEER CRAFT AND MORE

Blue Moon (USA) (168 cal) $6
Coors, Light (USA) (102 cal) $6
Guinness, Stout (Ireland) 16.9oz (175 cal) $6
Kaliber, N/A (Ireland) (71 cal) $6
Sam Adams (USA) (175 cal) $6
Stella Artois (Belgium) (154 cal) $6

DRINK LOCAL
10 Barrel, Pub, Lager (Bend, OR) 16oz (189 cal) $4
2 Towns, BrightCider, Hard Cider (OR) 500ml (260 cal) $8
Gigantic, IPA (Portland, OR) 16oz (241 cal) $6
Occidental, Seasonal (Portland, OR) 16oz $6
Zoiglhaus, Seasonal (Portland, OR) 16oz $6

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### SPARKLING
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA $10 | $13 | $35
Luccio, Moscato d'Asti, ITA $10 | $13 | $35
LaMarca, Prosecco, ITA, 187ml $8 | $11 | $33
Michelle, Brut, WA $11 | $14 | $38
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml $11 | $14 | $38

### SWEET WHITE + BLUSH
Beringer, White Zinfandel, CA $8 | $11 | $31
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU $10 | $13 | $33
Kung Fu Girl, Riesling, Dry, WA $11 | $14 | $38

### CHARDONNAY
KJ, Chardonnay, "Vintner's Reserve", CA $11 | $14 | $38

### OTHER WHITES + ROSÉ
Maso Canali, Pinot Grigio, Trentino, ITA $8 | $11 | $32
Mezzacorona, Pinot Grigio, Trentino, ITA $8 | $11 | $32
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA $11 | $14 | $39
Starborough, Sauvignon Blanc, Marlborough, NZL $11 | $14 | $39
Kim Crawford, Sauvignon Blanc, Marlborough, NZL $11 | $14 | $39
Marqués de Cáceres, Albariño, "Deusa Nai", Rías Baixas, ESP $9 | $12 | $37
Ste. Michelle, Rosé, WA $9 | $12 | $32
JNSQ, Rosé, "Cru", CA $9 | $12 | $32

### CABERNET SAUVIGNON
Tribute, Cabernet, CA $10 | $13 | $37
Justin, Cabernet, Paso Robles, CA $10 | $13 | $37
14 Hands, Cabernet, WA $9 | $12 | $32
Sharecropper’s, Cabernet, WA $9 | $12 | $32
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA $9 | $12 | $32

### PINOT NOIR + MERLOT
Meomi, Pinot Noir, CA $15 | $18 | $50
Decoy by Duckhorn, Merlot, Sonoma, CA $15 | $18 | $50
Northstar, Merlot, WA $15 | $18 | $50

### OTHER REDS
Owen Roe, "Abbot's Table", WA $11 | $14 | $44
Montes, Malbec, Colchagua, CHL $11 | $14 | $44
Mazzei, Toscana, "Poggio Badiola", ITA $11 | $14 | $44
Zen of Zin, Zinfandel, CA $9 | $12 | $35
Portillo, Malbec, Uco, ARG $9 | $12 | $35
Owen Roe, Syrah, "Ex Umbris", WA $9 | $12 | $35
Michael David, "Petite Petit", Lodi, CA $9 | $12 | $35
19 Crimes, Red, SE AUS $9 | $12 | $35
BEST IN GLASS

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

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

AUTHENTIC MAI TAI (254 cal) $11
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup GF

FRESHLY-PICKED MARGARITA (326 cal) $11
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices GF

OLD FASHIONED

CLASSIC OLD FASHIONED (175 cal) $10
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry GF

MODERN OLD FASHIONED (195 cal) $11
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry GF

THE MELTING POT MULE (235 cal) $10
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer GF

MELTING POT MULE MUG $18

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI $12
(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 $12
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda GF

NEW! WHISKEY BUSINESS $11
(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

APPLE MARTINI $9
(184 cal)
Vodka, Sour Apple Schnapps, Sweet & Sour GF

CARAMELLO $11
(389 cal)
Baileys, White Crème de Cacao, Crown Royal, Caramel Syrup

KEY LIME PIE $11
(222 cal)
Stoli Vanil Vodka, Triple Sec, Pineapple Juice, Lime Juice, Graham Cracker Rim GF

POMEGRANATE COSMO $11
(243 cal)
SKYY Citrus Vodka, Pama Pomegranate Liqueur, Cranberry Juice, Pomegranate Syrup, Fresh Lime GF

STRAWBERRY SEDUCTION $11
(204 cal)
Stoli Vanil Vodka, Muddled Strawberries, Fresh Lemon, Triple Sec, Sweet & Sour GF

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

COFFEE COCKTAILS

<table>
<thead>
<tr>
<th>BAILEYS &amp; COFFEE (139 cal)</th>
<th>$10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baileys, Coffee GF</td>
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<table>
<thead>
<tr>
<th>BFK (119 cal)</th>
<th>$10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baileys, Frangelico, Kahlua, Coffee GF</td>
<td></td>
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<table>
<thead>
<tr>
<th>CHOCOLATE WARM UP (151 cal)</th>
<th>$10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream, Coffee, Whipped Cream GF</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>IRISH COFFEE (143 cal)</th>
<th>$10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jameson’s® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SPANISH COFFEE (164 cal)</th>
<th>$10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tia Maria, Bacardi Rum, Coffee, Whipped Cream GF</td>
<td></td>
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</tbody>
</table>

DESSERT WINES

<table>
<thead>
<tr>
<th>3oz (59 cal)</th>
<th>bottle (251 cal)</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAILEYS &amp; COFFEE</td>
<td>Anam Cara, Gewürztraminer, Chehalem, Oregon, 375ml</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PORT (3oz (130-138 cal)</th>
<th>bottle (1095-1162 cal)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kopke, Ruby Port, Porto, Fine, Portugal</td>
<td>$8</td>
</tr>
<tr>
<td>Kopke, Tawny, Porto, &quot;10 Year&quot;, Portugal</td>
<td>$8</td>
</tr>
</tbody>
</table>

SPECIALTY SPIRITS

<table>
<thead>
<tr>
<th>Basil Hayden’s Bourbon 8 year (70 cal)</th>
<th>$12</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blanton’s Bourbon (83 cal)</td>
<td>$13</td>
</tr>
<tr>
<td>Hood River Distillers Bourbon Trail’s End (72 cal)</td>
<td>$11.50</td>
</tr>
<tr>
<td>Knob Creek Bourbon 9 year (90 cal)</td>
<td>$10.50</td>
</tr>
<tr>
<td>Knob Creek Rye Whiskey (90 cal)</td>
<td>$10.50</td>
</tr>
<tr>
<td>Woodford Bourbon (73 cal)</td>
<td>$10</td>
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FONDUE UNTO OTHERS

MELTING POT COOKBOOK

A collection of recipes from our fondue pot to yours. $29.95

SIGNATURE DIPPED STRAWBERRIES* GF (65 cal per berry)

3 Strawberries $12
6 Strawberries $23

*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

GIFT CARDS

Gift cards can be redeemed at The Melting Pot Restaurants nationwide.

CHOCOLATE FONDUE WAFERS (322 cal per 2oz)

Pick from the flavors of milk, dark or white GF