## À LA CARTE

### CHEESE FONDUE
**SMALL | $24 serves up to 2**  
**EACH ADDITIONAL PERSON $12**
*Served with artisan breads and seasonal fruit and veggies (293 cal). Gluten-free dippers available upon request. Choose one cheese fondue per cooktop.*

<table>
<thead>
<tr>
<th>Cheese Fondue</th>
<th>GF</th>
<th>Calories (per serving)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Wisconsin Cheddar</strong></td>
<td></td>
<td>(347 cal per serving)</td>
</tr>
<tr>
<td>Aged Cheddar, Emmenthaler, Sam Adams</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Boston Lager®, Garlic, Spices</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GF with Redbridge beer</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Classic Alpine</strong></td>
<td></td>
<td>(368 cal per serving)</td>
</tr>
<tr>
<td>Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Spinach Artichoke</strong></td>
<td></td>
<td>(302 cal per serving)</td>
</tr>
<tr>
<td>Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic GF</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Quattro Formaggio</strong></td>
<td></td>
<td>(374 cal per serving)</td>
</tr>
<tr>
<td>Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil &amp; Sun-Dried Tomato Pesto GF</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Bacon &amp; Jalapeño</strong></td>
<td></td>
<td>(604 cal per serving)</td>
</tr>
<tr>
<td>Gruyère, Raclette, Fontina, White Wine, Bacon, Jalapeño, Shallots, Garlic GF</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fiesta</strong></td>
<td></td>
<td>(332 cal per serving)</td>
</tr>
<tr>
<td>Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño GF with Redbridge beer</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Charcuterie Board**  
| (449 cal) | $13.95  
**GF without artisan crackers**

Our selection of premium cured meats, artisan crackers and accompaniments.

**Ask your server about vegan cheese fondue options.**

### SALAD
**$5.95 each**

<table>
<thead>
<tr>
<th>Salad</th>
<th>Calories (per serving)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Melting Pot House</strong></td>
<td></td>
</tr>
</tbody>
</table>
(248-255 cal) |  
Romaine, Iceberg, Cheddar, Tomatoes, Crottons, Scallions, Egg, Choice of Housemade Dressing GF without croutons | |
| **Caesar** | (172 cal) |  
Romaine, Parmesan, Crottons, Caesar Dressing, Parmesan-Dusted Pine Nuts GF without croutons | |
| **California** | (125 cal) |  
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette GF | |
| **Caprese** | (126 cal) |  
Mixed Greens, Fresh Mozzarella, Tomatoes, Basil, Balsamic Glaze GF | |

### ENTRÉE FONDUE
**PRICED per person**

*Premium proteins and vegetarian items served with seasonal veggies (177-332 cal). Prepare your entrée in a fondue cooking style of your choice, one per cooktop.*

<table>
<thead>
<tr>
<th>Entrée Fondue</th>
<th>Calories (per serving)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Classic</strong></td>
<td></td>
</tr>
<tr>
<td>Garlic Pepper Sirloin*, Shrimp*, Memphis-Style Dry Rub Pork*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast* GF with substitutes for Teriyaki Sirloin and Herb Chicken</td>
<td></td>
</tr>
<tr>
<td><strong>Steak Lovers</strong></td>
<td></td>
</tr>
<tr>
<td>Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin* GF with substitute for Teriyaki Sirloin</td>
<td></td>
</tr>
<tr>
<td><strong>Land and Sea</strong></td>
<td></td>
</tr>
<tr>
<td>Garlic Pepper Sirloin*, Shrimp*, Herb-Crusted Chicken Breast*, Atlantic Salmon* GF with substitute for Herb Chicken</td>
<td></td>
</tr>
<tr>
<td><strong>Pacific Rim</strong></td>
<td></td>
</tr>
<tr>
<td>Shrimp*, Teriyaki-Marinated Sirloin*, Sesame-Crusted Ahi Tuna*, Honey Orange Duck Breast* GF with substitute for Teriyaki Sirloin</td>
<td></td>
</tr>
<tr>
<td><strong>The Garden Pot</strong></td>
<td></td>
</tr>
<tr>
<td><em><em>Add a Lobster Tail</em> to Any Entrée for $11.95</em>*</td>
<td></td>
</tr>
</tbody>
</table>

*Ask your server about your signature item, one per cooktop.*

### FONDUE COOKING STYLES

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

<table>
<thead>
<tr>
<th>Cooking Style</th>
<th>Calories (per serving)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Court Bouillon</strong></td>
<td></td>
</tr>
</tbody>
</table>
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 | $24 serves up to 2**  
**EACH ADDITIONAL PERSON $12**
*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.*

<table>
<thead>
<tr>
<th>Chocolate Fondue</th>
<th>Calories (per serving)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Original</strong></td>
<td>(289 cal per serving)</td>
</tr>
<tr>
<td>The smooth flavor of milk chocolate is melted with crunchy peanut butter. GF</td>
<td></td>
</tr>
<tr>
<td><strong>Flaming Turtle</strong></td>
<td>(333 cal per serving)</td>
</tr>
<tr>
<td>The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans. GF</td>
<td></td>
</tr>
<tr>
<td><strong>Pure Chocolate Fondue</strong></td>
<td>(272 cal per serving)</td>
</tr>
<tr>
<td>Pick from the flavors of milk, dark or white chocolate. GF</td>
<td></td>
</tr>
<tr>
<td><strong>Yin &amp; Yang</strong></td>
<td>(295 cal per serving)</td>
</tr>
<tr>
<td>The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together. GF</td>
<td></td>
</tr>
<tr>
<td><strong>Bananas Foster</strong></td>
<td>(345 cal per serving)</td>
</tr>
<tr>
<td>The buttery flavor of white chocolate is melted with bananas &amp; dulce de leche, and flambéed. GF</td>
<td></td>
</tr>
<tr>
<td><strong>S’mores</strong></td>
<td>(329 cal per serving)</td>
</tr>
<tr>
<td>The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker. GF without graham cracker bits</td>
<td></td>
</tr>
</tbody>
</table>

**Sweet Additions**  
| $3 Each | $7 for All Three |
| Cream Puffs | (180 cal) | Macarons (200 cal) GF | Cheesecake (327 cal) |
| **THE COMPLETE FONDUE EXPERIENCE FOR TWO** |
| **$90 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. |

### CHOOSE A CHEESE FONDUE
Choose any cheese from the à la carte menu, one per cooktop.

### CHOOSE TWO SALADS
Choose any two salads from the à la carte menu, one per person.

### 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** + $4 PER PERSON
- **STEAK LOVERS** + $5 PER PERSON
- **THE CLASSIC** + $5 PER PERSON

### CHOOSE A CHOCOLATE FONDUE
Choose any chocolate fondue from the à la carte menu, one per cooktop.

### BIG NIGHT OUT
(402-452 cal per serving)

### BIGGER NIGHT OUT
(457-518 cal per serving)

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

### ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR $11.95 (110-152 cal) **GF**

### 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
Meiomi, Pinot Noir
Decoy by Duckhorn, Merlot

LOCAL FLIGHT
(294 cal) GF
Ferrari-Carano, Fumé Blanc
Kung Fu Girl, Riesling, Dry
Michael David, "Petite Petit"
J. Lohr, Cabernet, "Seven Oaks"

OTHER WHITES + ROSE
Cakebread, Chardonnay, Napa, CA
Sonoma Coast, CA
Sonoma Cutrer, Chardonnay, "RR Ranches"
KJ, Chardonnay, "Vintner's Reserve", CA

CHARDONNAY
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU
New Age, White, San Rafael, ARG
Beringer, White Zinfandel, CA

SWEET WHITE + BLUSH
Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA
Coppola, Brut Rosé, "Sofia", Monterey, CA,
Michelle, Brut, WA
Avissi, Prosecco, Veneto, ITA
LaMarca, Prosecco, ITA
Luccio, Moscato d'Asti, ITA

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
PINEAPPLE COBBLER
(289 cal)
Pineapple Juice, Strawberry Purée, Lime Juice, Sprite GF
WATERMELON COOLER
(91 cal)
Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite GF

BEER CRAFT AND MORE

Angry Orchard, Hard Cider (Cincinnati, OH)
(213 cal)*
Blue Moon (USA) (222 cal)*
Corona (Mexico) (148 cal)
Dogfish Head, 90 Minute, IPA (Milton, DE)
(302 cal)
DuClaw, Sweet Baby Jesus!, Porter
(Baltimore, MD) (185 cal)
Guinness, Stout (Ireland) 11.2oz (117 cal)
Lagunitas, Little Sumpin’, Ale (USA) (234 cal)
Miller Lite (USA) (128 cal)*
Port City, Essential, Pale Ale (Alexandria, VA)
(206 cal)
Port City, Porter (Alexandria, VA) (334 cal)
Redbridge, Sorghum, Lager (USA) (133 cal) GF
Sam Adams (USA) (175 cal)
St. Pauli, N/A (Bremen, Germany) (160 cal)
Yuengling, Lager (Pottsville, PA) (140 cal)

DRINK LOCAL
Flying Dog, Seasonal (Frederick, MD)*
Old Ox, Seasonal (Ashburn, VA)*
Oskar Blues, Seasonal (Longmont, CO)*
Port City, Monumental, IPA (Alexandria, VA)
(274 cal)*

*Draft

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
**SPARKLING**
- Banfi, Brachetto d’Acqui, "Rosa Regale", ITA
- Luccio, Moscato d'Asti, ITA
- LaMarca, Prosecco, ITA
- Avissi, Prosecco, Veneto, ITA
- Michelle, Brut, WA
- Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml
- Moët & Chandon, Brut, "Impérial", Champagne, FRA
- Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA

**SWEET WHITE + BLUSH**
- Beringer, White Zinfandel, CA
- New Age, White, San Rafael, ARG
- Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU
- Kung Fu Girl, Riesling, Dry, WA
- Chardonnay
  - KJ, Chardonnay, "Vintner's Reserve", CA
  - Sonoma Cutrer, Chardonnay, "RR Ranches"
  - Sonoma Coast, CA
  - Cakebread, Chardonnay, Napa, CA

**OTHER WHTIES + ROSE**
- Mezzacorona, Pinot Grigio, Trentino, ITA
- Joel Gott, Sauvignon Blanc, CA
- Erath, Pinot Gris, "Dion", Chehalem, OR
- Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA
- Matthias & Emile Roblin, Sancerre, "Origine", FRA

**OTHER WHITES + ROSE (Cont.)**
- Ferrari-Carano, Fumé Blanc, Sonoma, CA
- Ste. Michelle, Rosé, WA
- JNSQ, Rosé, "Cru", CA
- Cabernet Sauvignon
- Coppola, Cabernet, "Claret", CA
- Tribute, Cabernet, CA
- 14 Hands, Cabernet, WA
- Smith & Hook, Cabernet, Central Coast, CA
- J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

**PINOT NOIR + MERLOT**
- Meiomi, Pinot Noir, CA
- Joel Gott, Pinot Noir, CA
- Decoy by Duckhorn, Merlot, Sonoma, CA

**OTHER REDS**
- Dreaming Tree, Red, "Crush", CA
- Banfi, Chianti Classico, ITA
- Campo Viejo, Rioja, Reserva, ESP
- Mazzei, Toscana, "Poggio Badiola", ITA
- La Freynelle, Bordeaux, FRA
- Barbourville, Cabernet Franc, "Reserve", VA
- Zen of Zin, Zinfandel, CA
- Portillo, Malbec, Uco, ARG
- HandCraft, Petite Sirah, CA
- Apaltagua, Carménère, "Reserva", Apalta, CHL
- Michael David, "Petite Petit", Lodi, CA
- Hendry, Zinfandel, "Blocks 7 & 22", Napa, CA
- 19 Crimes, Red, SE AUS
- Stags' Leap, Petite Sirah, Napa, CA

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**BEVERAGES**

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

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**ENCORE**
- Fondue
- Chocolate
- Steak
- Cheese
- Salad
- Cheese
- Salad
- Fondue
- Chocolate

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**THE BEE'S TEA**

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**DRINK LOCAL**
- Port City, Essential, Pale Ale (Alexandria, VA)
- Mead (Baltimore, MD)
- Port City, Monumental, IPA (Alexandria, VA)
- Oskar Blues, Seasonal (Longmont, CO)
- Yuengling, Lager (Pottsville, PA)
- DuClaw, Sweet Baby Jesus!, Porter (Baltimore, MD)
- Lagunitas, Little Sumpin', Ale (USA)
- Miller Lite (USA)
- Guinness, Stout (Ireland)
- Redbridge, Sorghum, Lager (USA)
- Port City, Porter (Alexandria, VA)
- Sam Adams (USA)
- Minute, IPA (Milton, DE)
- Angry Orchard, Hard Cider (Cincinnati, OH)
- Dogfish Head, RIS (USA)
- St. Pauli, N/A (Bremen, Germany)
- Minute, IPA (Milton, DE)
- Dogfish Head, RIS (USA)
- St. Pauli, N/A (Bremen, Germany)
- *Draft*

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**2023 VIVINO 100**
- Castillo de Amorosa, Cabernet Sauvignon, Napa, CA
- HandCraft, Petite Sirah, CA
- Michael David, "Petite Petit", Lodi, CA
- Hendry, Zinfandel, "Blocks 7 & 22", Napa, CA
- 19 Crimes, Red, SE AUS
- Stags' Leap, Petite Sirah, Napa, CA
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 ($9.95)
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup GF

FRESHLY-PICKED MARGARITA ($11.95)
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices GF

OLD FASHIONED

CLASSIC OLD FASHIONED ($11.95)
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry GF

MODERN OLD FASHIONED ($10.95)
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry GF

THE MELTING POT MULE ($9.95)
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer GF

MELTING POT MULE MUG ($15.95)

COCKTAILS

CLASSIC TMP COCKTAILS

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

YIN & YANG MARTINI ($11.95)
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondu Shavings GF

LEMON BERRY MOJITO ($9.95)
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda GF

NEW! WHISKEY BUSINESS ($10.95)
(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

ABSOLUT STRESS ($9.95)
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices GF

BLACK CHERRY COSMO ($10.95)
(192 cal)
Grey Goose Cherry Noir, Cointreau Orange Liqueur, White Cranberry Juice, Fresh Lemon Juice GF

BLACKBERRY MARGARITA ($10.95)
(313 cal)
1800 Reposado Tequila, Blackberries, Fresh Lime GF

CLASSIC SAZERAC ($10.95)
(208 cal)
Bulleit Rye, Perchaud’s Bitters, Simple Syrup, Absinthe-Coated Glass GF

DARK ‘N STORMY ($8.95)
(238 cal)
Gosling’s Black Seal Rum, Ginger Beer, Lime Juice GF

DEEP SOUTH TEA ($9.95)
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater GF

LEMON DROP MARTINI ($10.95)
(119 cal)
Citrus Vodka, Fresh Lemon Juice, Sugar GF

STRAWBERRY BASIL LEMONADE ($9.95)
(274 cal)
Smirnoff Strawberry Vodka, Muddled Fresh Basil and Strawberries, Lemonade 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>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Almond Mocha</strong></td>
<td>$9.25</td>
</tr>
<tr>
<td>(124 cal)</td>
<td></td>
</tr>
<tr>
<td>Amaretto Disaronno, Kahlúa, Coffee GF</td>
<td></td>
</tr>
<tr>
<td><strong>Baileys &amp; Coffee</strong></td>
<td>$8.95</td>
</tr>
<tr>
<td>(139 cal)</td>
<td></td>
</tr>
<tr>
<td>Baileys, Coffee GF</td>
<td></td>
</tr>
<tr>
<td><strong>Butternut Coffee</strong></td>
<td>$9.25</td>
</tr>
<tr>
<td>(144 cal)</td>
<td></td>
</tr>
<tr>
<td>Frangelico, Butterscotch, Coffee, Whipped Cream GF</td>
<td></td>
</tr>
<tr>
<td><strong>Café Caramel</strong></td>
<td>$6.50</td>
</tr>
<tr>
<td>(182 cal)</td>
<td></td>
</tr>
<tr>
<td>Coffee, Caramel, Whipped Cream GF</td>
<td></td>
</tr>
<tr>
<td><strong>Café International</strong></td>
<td>$9.25</td>
</tr>
<tr>
<td>(160 cal)</td>
<td></td>
</tr>
<tr>
<td>Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream GF</td>
<td></td>
</tr>
<tr>
<td><strong>Irish Coffee</strong></td>
<td>$8.95</td>
</tr>
<tr>
<td>(143 cal)</td>
<td></td>
</tr>
<tr>
<td>Jameson’s® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream</td>
<td></td>
</tr>
<tr>
<td><strong>Peppermint Patty</strong></td>
<td>$9.25</td>
</tr>
<tr>
<td>(151 cal)</td>
<td></td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>Peppermint Schnapps, Whipped Cream GF</td>
</tr>
</tbody>
</table>

### Dessert Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle (611 cal)</th>
<th>3oz BTL.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jackson-Triggs, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml</td>
<td>$12</td>
<td>$64</td>
</tr>
</tbody>
</table>

### Port

<table>
<thead>
<tr>
<th>Port</th>
<th>Bottle (102-1222 cal)</th>
<th>3oz BTL.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taylor Fladgate, Tawny, Porto, &quot;10 Year&quot;, Portugal</td>
<td>$12</td>
<td>$64</td>
</tr>
<tr>
<td>Taylor Fladgate, Tawny, Porto, &quot;20 Year&quot;, Portugal</td>
<td>$18</td>
<td>$89</td>
</tr>
<tr>
<td>Taylor Fladgate, LBV Port, Porto, Portugal</td>
<td>$13</td>
<td>$64</td>
</tr>
<tr>
<td>Croft, Ruby Port, Porto, Portugal</td>
<td>$10</td>
<td>$45</td>
</tr>
<tr>
<td>Fonseca, Port, Porto, &quot;Bin 27&quot;, Portugal</td>
<td>$11</td>
<td>$54</td>
</tr>
</tbody>
</table>

### Specialty Spirits

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glenlivet Scotch 12 year (70 cal)</td>
<td>$13.95</td>
</tr>
<tr>
<td>Laphroaig Scotch 10 year (76 cal)</td>
<td>$12.95</td>
</tr>
<tr>
<td>Macallan Scotch 12 year (76 cal)</td>
<td>$14.95</td>
</tr>
<tr>
<td>Macallan Scotch Sherry Oak 18 year (76 cal)</td>
<td>$26.95</td>
</tr>
<tr>
<td>Courvoisier VS Cognac (67 cal)</td>
<td>$12.95</td>
</tr>
<tr>
<td>Courvoisier VSOP Cognac (67 cal)</td>
<td>$15.95</td>
</tr>
<tr>
<td>Rémy Martin VSOP Cognac (70 cal)</td>
<td>$16.50</td>
</tr>
</tbody>
</table>

### 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 | $12.95
  - *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
  - $7.95

- **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
  - $6.95