

## WINE FLIGHTS

### CLASSIC FLIGHT

(284 cal) *GF*

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

\$20

Cheese  
Salad  
Entrée  
Chocolate  
Fondue

### LOCAL FLIGHT

(284 cal) *GF*

Louis Jadot, Chardonnay  
Imagery, Sauvignon Blanc  
Catena, Malbec, "Catena"  
Villa M, Brachetto, Piemonte

\$24

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*

\$10 per glass  
\$30 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 per glass  
\$30 per pitcher

## SPIRIT-FREE

### THE BEE'S TEA

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

\$7

### BLACKBERRY SAGE LEMONADE

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

\$7

### STRAWBERRY BASIL LEMONADE

(227 cal)  
Strawberry Purée, Muddled Lemon, Fresh Basil,  
Lemonade *GF*

\$7

### TOOTHLESS SHARK BITE

(257 cal)  
Sprite, Grenadine, Blue Coloring, Cherries, Gummy  
Shark Garnish *GF*

\$7



## BEER CRAFT AND MORE

Ace, Perry, Hard Cider (Sebastopol, CA)  
(188 cal)

\$6

Duchesse de Bourgogne, Red Ale (Belgium)  
330ml (165 cal)

\$9

Erdinger, Dunkel (Erding, Germany) 16.9oz  
(240 cal)

\$7

Guinness, Stout (Ireland) 11.2oz (117 cal)

\$5

Karmeliet, Tripel (Buggenhout, Belgium)  
(202 cal)

\$9

Ommegang, Three Philosophers, Quadruple  
(Cooperstown, NY) (295 cal)

\$9

Sam Adams (USA) (175 cal)

\$4

Stella Artois (Belgium) (154 cal)

\$5

Stella Artois, Cidre, Cider (Belgium) (170 cal)

\$5

### DRINK LOCAL

Berthoud, Devil's Dunkel, Dunkel  
(Berthoud, CO) (163 cal)

\$6

Berthoud, Fireside Scottish, Scotch Ale  
(Berthoud, CO) (220 cal)

\$6

Funkwerks, Saison (Fort Collins, CO) (163 cal)

\$7

Left Hand, Nitro, Milk Stout (Longmont, CO)  
(206 cal)

\$6

New Belgium, Fat Tire, Amber  
(Fort Collins, CO) 16oz (213 cal)

\$6

New Belgium, Fat Tire, Belgian White  
(Fort Collins, CO) (160 cal)

\$6

New Belgium, 1554, Black Ale  
(Fort Collins, CO) 16oz (208 cal)

\$6

New Belgium, Juicy Haze, IPA  
(Fort Collins, CO) 16oz (270 cal)

\$6

Odell, 90 Shilling, Ale (Fort Collins, CO)  
(160 cal)

\$6

Odell, IPA (Fort Collins, CO) (206 cal)

\$6

## WINE ALL WINE IS GF

sparkling

5oz (106-123 cal) | 8oz (170-196 cal) | bottle (138-652 cal)

white

5oz (111-130 cal) | 8oz (177-208 cal) | bottle (555-660 cal)

red

5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-675 cal)



5OZ 8OZ BTL.

### SPARKLING

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

\$48

Luccio, Moscato d'Asti, ITA

\$10 \$14

\$37

Villa M, Brachetto, Piemonte, ITA

\$11 \$14

\$45

La Marca, Prosecco, ITA, 187ml

\$13

Michelle, Brut, WA

\$10 \$13

\$42

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

\$46

Piper-Heidsieck, Brut, "1785", Champagne, FRA

\$96

### SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

\$7 \$10

\$26

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

\$8 \$11

\$28

St.-Urbans-Hof, Riesling, Mosel, DEU

\$48

Kung Fu Girl, Riesling, Dry, WA

\$40

### CHARDONNAY

Louis Jadot, Chardonnay, Bourgogne, FRA

\$11 \$14

\$40

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

\$13 \$16

\$44

### OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

\$48

Mezzacorona, Pinot Grigio, Trentino, ITA

\$10 \$14

\$38

Imagery, Sauvignon Blanc, CA

\$10 \$14

\$38

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

\$38

Starborough, Sauvignon Blanc, Marlborough, NZL

\$9 \$13

\$36

Murrieta's Well, White, "Whip", Livermore, CA

\$46

Ste. Michelle, Rosé, WA

\$9 \$13

\$36

JNSQ, Rosé, "Cru", CA

\$52



### CABERNET SAUVIGNON

Tribute, Cabernet, CA

\$8 \$11 \$32

Joel Gott, Cabernet, "815", CA

\$12 \$15 \$50

14 Hands, Cabernet, WA

\$10 \$13 \$38

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

\$13 \$17 \$46

Robert Mondavi, Cabernet, Napa, CA

\$62

Silver Oak, Cabernet, Alexander, CA

\$138

Rodney Strong, Cabernet, "Reserve", Sonoma, CA

\$98

### PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA

\$13 \$16 \$46

La Crema, Pinot Noir, Russian River, CA

\$69

The Monterey, Pinot Noir, Monterey, CA

\$9 \$12 \$36

Greystone, Merlot, CA

\$9 \$12 \$36

Decoy by Duckhorn, Merlot, Sonoma, CA

\$12 \$15 \$45

Clos Pegase, Merlot, "Mitsuko's", Carneros, CA

\$68

### OTHER REDS

Mazzei, Toscana, "Poggio Badiola", ITA

\$46

Zen of Zin, Zinfandel, CA

\$7 \$10 \$32

Catena, Malbec, "Catena", Vista Flores, ARG

\$12 \$15 \$45

Salentein, Malbec, "Portillo", Uco, ARG

\$10 \$14 \$36

Copaín, Syrah, "Tous Ensemble", Mendocino, CA

\$64

Michael David, "Petite Petit", Lodi, CA

\$8 \$11 \$32

19 Crimes, Red, SE AUS

\$9 \$12 \$36

Murrieta's Well, Red, "The Spur", Livermore, CA

\$52

Lassègue, St.-Émilion, FRA

\$115

Rowen, Red, Sonoma, CA

\$120

# BEST IN GLASS

## ICONIC COCKTAILS

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

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

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

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

**OLD FASHIONED**

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

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

**THE MELTING POT MULE** | \$11  
(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** | \$11  
(188 cal)  
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

**YIN & YANG MARTINI** | \$11  
(361 cal)  
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

**LEMON BERRY MOJITO** | \$10  
(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

**BLACKBERRY MARGARITA** | \$10  
(313 cal)  
1800 Reposado Tequila, Blackberries, Fresh Lime *GF*

**BLUEBERRY LEMON DROP MARTINI** | \$11  
(170 cal)  
Van Gogh Acai Blueberry Vodka, Limoncello Italian Lemon Liqueur, Sugar Rim *GF*

**MANGOLICIOUS** | \$10  
(181 cal)  
Voli Light Vodka, Pineapple Juice, Mango Syrup, Luccio Sparkling Moscato *GF*

**POM COSMO** | \$10  
(237 cal)  
Citrus Vodka, Pama Pomegranate Liqueur, Cranberry Juice, Pomegranate Syrup, Fresh Lime *GF*

**SAPPHIRE IN GOLD** | \$10  
(198 cal)  
Bombay Sapphire Gin, St. Germain Elderflower Liqueur, Domaine de Canton Ginger Liqueur, Galliano Liqueur, Fresh Lemon, Club Soda *GF*

**TIPSY TURTLE** | \$10  
(281 cal)  
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

**WHITE PEACH COSMO** | \$11  
(248 cal)  
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

# AFTER DINNER CONSIDERATIONS

## COFFEE COCKTAILS

**BILLIONAIRE'S COFFEE** | \$8  
(143 cal)  
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

**CAFÉ MP** | \$8  
(124 cal)  
Kahlúa, Baileys, Grand Marnier, Butterscotch, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

**CHOCOLATE WARM UP** | \$8  
(151 cal)  
Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream, Coffee, Whipped Cream *GF*

**ESPRESSO MARTINI** | \$10  
(262 cal)  
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

**IRISH COFFEE** | \$8  
(143 cal)  
Jameson Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

**NUTTY IRISHMAN** | \$8  
(148 cal)  
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

## DESSERT WINES

bottle (619 cal) | \$119  
Inniskillin, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml

## PORT

3oz (127-148 cal) | bottle (715 cal)

Taylor Fladgate, Tawny, Porto, "20 Year", Portugal | \$14

Sandeman, Ruby Port, Porto, "Founders Reserve", Portugal | \$13

Croft, Tawny, Porto, Reserve, Portugal | \$13

Warre's, Tawny, Porto, "Otima 10 Year", Portugal, 500ml | \$8 \$49

Fonseca, Port, Porto, "Bin 27", Portugal | \$7



## SPECIALTY SPIRITS

Basil Hayden's Bourbon (70 cal) | \$11

Macallan Scotch Double Cask 12 year (70 cal) | \$15

Macallan Scotch Sherry Oak 18 year (76 cal) | \$25

Oban Scotch 14 year (76 cal) | \$14

Rémy Martin XO Cognac (70 cal) | \$26

Grand Marnier (96 cal) | \$10

## FONDUE UNTO OTHERS

**MELTING POT COOKBOOK** | \$35  
A collection of recipes from our fondue pot to yours.

**SIGNATURE DIPPED STRAWBERRIES\*** *GF* (65 cal per berry)  
3 Strawberries | \$10  
6 Strawberries | \$18

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

**GARLIC & WINE SEASONING** | \$7  
(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  
(322 cal per 2oz)  
Pick from the flavors of milk, dark or white *GF*

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

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.