

WINE FLIGHTS

CLASSIC FLIGHT

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

\$19

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(295 cal) *GF*
 KJ, Chardonnay, "Vintner's Reserve"
 Starborough, Sauvignon Blanc
 Portillo, Malbec
 Michael David, "Petite Petit"

\$17

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

SANGRIA

SUNSHINE SANGRIA

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

\$8.99

TMP'S GRAND SANGRIA

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

\$9.99

SPIRIT-FREE

THE BEE'S TEA

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

\$4.50

BLACKBERRY SAGE LEMONADE

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

\$4.50

PRINCESS ELIXIR

(228 cal)
 Pineapple Juice, Strawberry Purée, Lemonade,
 Whipped Cream and Sprinkles Garnish *GF*

\$4.50

WATERMELON COOLER

(91 cal)
 Cucumber, Watermelon, White Cranberry Juice,
 Lime, Sprite *GF*

\$4.50



BEER CRAFT AND MORE

Angry Orchard, Cider (Cincinnati, OH) \$5.50
 Blue Moon (USA) (168 cal) \$5.50
 Bud, Light (USA) (147 cal)* \$3.95
 Budweiser (USA) (145 cal) \$3.95
 Corona (Mexico) (148 cal) \$5.50
 Guinness, Extra Stout (Ireland) 11.2oz (195 cal) \$5.50
 Miller Lite (USA) (96 cal) \$3.95
 Redbridge, Sorghum, Lager (USA) (133 cal) *GF* \$5.50
 Sam Adams (USA) (175 cal) \$5.50
 Sierra Nevada, Pale Ale (Chico, CA) (174 cal) \$5.50
 Stella Artois (Belgium) (154 cal) \$5.50
 Yuengling, Lager (Pottsville, PA) (140 cal) \$4.95

DRINK LOCAL

3 Daughters, Bimini, IPA (St. Petersburg, FL) (209 cal) \$5.95
 Big Top, Circus City, IPA (Sarasota, FL) (209 cal) \$5.95
 Cold Storage, Florida Ave., Ale (Tampa, FL) (156 cal) \$5.95
 Fort Myers, High 5, IPA (Fort Myers, FL) 7.75gal (17600 cal) \$5.95

Ask your server about our rotating craft beer selections* \$6.95

HARD SELTZER

Bon & Viv, Classic (90 cal) \$5.50

*Draft



WINE ALL WINE IS GF

sparkling
 5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)
 white
 5oz (109-121 cal) | 8oz (175-194 cal) | bottle (555-645 cal)
 red
 5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-660 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA
 Luccio, Moscato d'Asti, ITA
 LaMarca, Prosecco, ITA, 187ml
 Michelle, Brut, WA
 Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

5OZ	8OZ	BTL.
		\$49
\$7	\$10	\$29
		\$30
		\$31
		\$10

SWEET WHITE + BLUSH

Domino, Moscato, CA
 Beringer, White Zinfandel, CA
 Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU
 Kung Fu Girl, Riesling, Dry, WA
 Ste. Michelle & Dr. Loosen, Riesling, "Eroica", WA

		\$35
\$5	\$7	\$20
\$8	\$12	\$34
		\$30
		\$45

CHARDONNAY

Kim Crawford, Chardonnay, NZL
 KJ, Chardonnay, "Vintner's Reserve", CA
 Souverain, Chardonnay, CA

		\$49
\$8	\$12	\$34
\$7	\$11	\$30

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA
 Mezzacorona, Pinot Grigio, Trentino, ITA
 Rodney Strong, Sauvignon Blanc, "Charlotte's Home",
 N. Sonoma, CA
 Starborough, Sauvignon Blanc, Marlborough, NZL
 Ste. Michelle, Rosé, WA
 JNSQ, Rosé, "Cru", CA

\$8	\$12	\$35
\$6	\$9	\$26
		\$32
\$7	\$11	\$32
\$7	\$11	\$32
		\$40



CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA
 Tribute, Cabernet, CA
 14 Hands, Cabernet, WA
 B.R. Cohn, Cabernet, "Silver Label", North Coast, CA
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA
 Trig Point, Cabernet, "Diamond Dust", Alexander, CA



5OZ	8OZ	BTL.
		\$39
\$8	\$12	\$35
\$6	\$9	\$26
		\$48
\$9	\$13	\$38
		\$56

PINOT NOIR + MERLOT

Acrobat, Pinot Noir, OR
 Belle Ambiance, Pinot Noir, CA
 Argyle, Pinot Noir, Willamette, OR
 Meiomi, Pinot Noir, CA
 Decoy by Duckhorn, Merlot, Sonoma, CA
 Stags' Leap, Merlot, Napa, CA

		\$40
\$7	\$11	\$32
		\$49
\$11	\$17	\$49
\$10	\$15	\$43
		\$68

OTHER REDS

Penfolds, Shiraz/Cabernet, "Rawson's", SE AUS
 Masi, Veronese, "Campofiorin", ITA
 Mazzei, Toscana, "Poggio Badiola", ITA
 Zen of Zin, Zinfandel, CA
 Portillo, Malbec, Uco, ARG
 Michael David, "Petite Petit", Lodi, CA
 Sailor's Grave, Red, Napa, CA
 19 Crimes, Red, SE AUS
 Casa Castillo, Jumilla, "Las Gravas Viñas Viejas", ESP

		\$29
		\$39
		\$36
		\$32
\$7	\$11	\$31
\$9	\$13	\$38
		\$59
\$8	\$12	\$34
		\$58

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$9.99
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$9.99
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$9.99
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$8.99
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$10.99
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$9.99
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$10.99

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$8.99
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$10.99
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$8.99
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$9.99
(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 | \$9.99
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

DEEP SOUTH TEA | \$7.99
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

DIRTY DEED MARTINI | \$9.99
(190 cal)
Ketel One Vodka, Olive Juice, Gorgonzola-Stuffed Olives *GF*

KENTUCKY MULE | \$9.99
(237 cal)
Maker's Mark, Ginger Beer, Fresh Lime Juice *GF*

PARADISE PUNCH | \$8.99
(138 cal)
Bacardi, Myers's, Captain Morgan and Malibu Rums, Orange and Pineapple Juices *GF*

TENNESSEE TEA | \$8.99
(226 cal)
Jack Daniel's Whiskey, Triple Sec, Sweet & Sour, Cola *GF*

ULTIMATE COSMO | \$8.99
(184 cal)
Citrus Vodka, Peach Schnapps, Lime Juice, Cranberry Juice *GF*

WHITE PEACH COSMO | \$8.99
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

NUTS & BERRIES | \$7.99
(383 cal)
Frangelico Liqueur, Chambord, Cream *GF*

OREO COOKIE MARTINI | \$9.99
(508 cal)
Stoli Vanil Vodka, Kahlúa, Vanilla Ice Cream, Oreo Cookie Crumbs, Blended

ALMOND MOCHA | \$7.99
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

CAFÉ INTERNATIONAL | \$7.99
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

CHOCOLATE RASPBERRY KISS | \$8.99
(137 cal)
Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

ESPRESSO MARTINI | \$8.99
(262 cal)
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

GODIVA WHITE CHOCOLATE CAPPUCCINO | \$8.99
(108 cal)
Espresso, Foamed Milk, Godiva White Chocolate Liqueur *GF*

NUTTY IRISHMAN | \$7.99
(148 cal)
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

SPARKLING WINES

bottle (157 cal)
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy, 187ml | \$13

DESSERT WINES

bottle (548 cal)
Jackson-Triggs, Riesling, Ice Wine, "Proprietors' Grand Reserve", Niagara, Canada, 375ml | \$60

PORT

3oz (137-144 cal) | bottle (600 cal)
Graham's, Port, Porto, Reserve, "Six Grapes", Portugal, 375ml | \$30
Taylor Fladgate, LBV Port, Porto, Portugal | \$9
Dow's, LBV Port, Porto, Portugal | \$11



SPECIALTY SPIRITS

Angel's Envy Bourbon (77 cal) | \$7
Jack Daniel's Whiskey Sinatra Select (73 cal) | \$17.50
Jameson Whiskey Black Barrel (70 cal) | \$7
Drumshanbo Gin Gunpowder (76 cal) | \$5.25

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$29.99
A collection of recipes from our fondue pot to yours.
SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries | \$6.99
6 Strawberries | \$12.99

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

GARLIC & WINE SEASONING | \$5.99
(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 | \$5.99
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*