

WINE FLIGHTS

CLASSIC FLIGHT

(284 cal) *GF*

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

\$18

Cheese
Salad
Entrée
Chocolate
Fondue

LOCAL FLIGHT

(289 cal) *GF*

Horton, Viognier
Barboursville, Pinot Grigio
Barboursville, Cabernet
Horton, Norton

\$18

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*

\$8.95

TMP'S GRAND SANGRIA

(209 cal)

14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon *GF*

\$8.95

SPIRIT-FREE

THE BEE'S TEA

(204 cal)

Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea *GF*

\$4.95

BLACKBERRY SAGE LEMONADE

(275 cal)

Lemonade, Blackberry, Sage *GF*

\$4.95

FLAVORED LEMONADE (VARIETY OF FLAVORS)

(148-226 cal)

Ask Server for Details *GF*

\$4.95

MANGO MADNESS PUNCH

(263 cal)

Mango, Pineapple and Orange Juices, Sprite *GF*

\$4.95



BEER CRAFT AND MORE

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) \$5.50

Bud, Light (USA) (110 cal) \$4.50

Corona (Mexico) (148 cal) \$5.95

Sam Adams (USA) (175 cal) \$5.50

Yuengling, Lager (Pottsville, PA) (140 cal) \$4.95

DRINK LOCAL

Blue Moon (USA) (168 cal) \$55.50

Breckenridge, Vanilla, Porter (Denver, CO) (209 cal) \$5.95

Devils Backbone, Eight Point, IPA (Lexington, VA) (213 cal) \$5.50

Devils Backbone, Lager (Lexington, VA) (185 cal) \$5.50

Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal) \$5.95

Guinness, Extra Stout (Ireland) 11.2oz (195 cal) \$5.95

Michelob Ultra (USA) (95 cal) \$4.50

Miller Lite (USA) (96 cal) \$4.50

Rogue, Chocolate, Stout (Newport, OR) 750ml (562 cal) \$10.95

Shock Top, White, Wheat (USA) (142 cal) \$5.95

Starr Hill, The Love, Hefeweizen (Crozet, VA) (160 cal) \$5.50



WINE ALL WINE IS GF

sparkling

5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)

white

5oz (109-127 cal) | 8oz (175-203 cal) | bottle (555-652 cal)

red

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

Moët & Chandon, Brut, "Impérial", Champagne, FRA

SWEET WHITE + BLUSH

Domino, Moscato, CA

Beringer, White Zinfandel, CA

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

Kung Fu Girl, Riesling, Dry, WA

CHARDONNAY

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

Far Niente, Chardonnay, Napa, CA

OTHER WHITES + ROSÉ

Barboursville, Pinot Grigio, VA

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

5OZ 8OZ BTL.

\$8 \$12 \$45

\$34 \$32 \$32

\$38 \$78

\$7 \$9 \$25

\$7 \$9 \$26

\$9 \$11 \$34

\$9 \$11 \$34

\$10 \$13 \$38

\$125

\$10 \$13 \$38

\$9 \$11 \$34

\$8 \$10 \$28

\$9 \$11 \$32

\$8 \$10 \$30



OTHER WHITES + ROSÉ (Cont.)

Horton, Viognier, Orange County, VA

Ste. Michelle, Rosé, WA

JNSQ, Rosé, "Cru", CA

CABERNET SAUVIGNON

Tribute, Cabernet, CA

14 Hands, Cabernet, WA

Barboursville, Cabernet, VA

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

Far Niente, Cabernet, Napa, CA

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA

The Monterey, Pinot Noir, Monterey, CA

Greystone, Merlot, CA

Decoy by Duckhorn, Merlot, Sonoma, CA

Cakebread, Merlot, Napa, CA

OTHER REDS

Mazzei, Toscana, "Poggio Badiola", ITA

Barboursville, Cabernet Franc, "Reserve", VA

Zen of Zin, Zinfandel, CA

Portillo, Malbec, Uco, ARG

Horton, Norton, Orange County, VA

Michael David, "Petite Petit", Lodi, CA

19 Crimes, Red, SE AUS



5OZ 8OZ BTL.

\$9 \$12 \$35

\$9 \$12 \$32

\$38

\$8 \$10 \$28

\$8 \$11 \$30

\$10 \$13 \$38

\$9 \$12 \$36

\$125

\$11 \$14 \$44

\$9 \$11 \$30

\$8 \$10 \$32

\$11 \$14 \$46

\$125

\$38

\$58

\$38

\$10 \$12 \$36

\$10 \$13 \$38

\$8 \$10 \$28

\$10 \$13 \$38

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$8.95
(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 | \$9.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$9.50
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$9.95
(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 | \$14.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$8.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$10.50
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$8.95
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$8.95
(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 | \$8.95
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

CLASSIC RYE MANHATTAN | \$10.95
(185 cal)
Bulleit Rye Whiskey, Sweet Vermouth, Bitters *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*

JACKBERRY SMASH | \$9.95
(242 cal)
Jack Daniel's Tennessee Whiskey, Blackberries, Sweet & Sour, Cranberry Juice, Sprite *GF*

TIPSY TURTLE | \$9.95
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

TURTLETINI | \$10.50
(267 cal)
Baileys Caramel Liqueur, Butterscotch Schnapps, Godiva Dark Chocolate Liqueur, Chocolate Syrup and Crushed Pecan Rim *GF*

WHITE PEACH COSMO | \$9.50
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

CHOCOLATE FONTINI | \$9.50
(406 cal)
Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream *GF*

THIN MINT MARTINI | \$9.50
(253 cal)
Stoli Vanil Vodka, Godiva Chocolate Liqueur, Crème de Menthe, Vanilla Ice Cream *GF*

ALMOND MOCHA | \$7.95
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BILLIONAIRE'S COFFEE | \$7.95
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

CAFÉ INTERNATIONAL | \$7.95
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

GODIVA WHITE CHOCOLATE CAPPUCCINO | \$7.95
(108 cal)
Espresso, Foamed Milk, Godiva White Chocolate Liqueur *GF*

IRISH COFFEE | \$7.95
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

NUTTY IRISHMAN | \$7.95
(148 cal)
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

DESSERT WINES

3oz (77 cal) | bottle (326 cal)
Williamsburg Winery, "Vin Licoreux de Framboise", Williamsburg, Virginia, 375ml | \$9 | \$28

PORT

3oz (137-145 cal) | bottle (770-1222 cal)
Horton, Pear, Port, Virginia, 500ml | \$8 | \$32
Taylor Fladgate, Tawny, Porto, "10 Year", Portugal | \$8 | \$55
Taylor Fladgate, Tawny, Porto, "20 Year", Portugal | \$16 | \$110



SPECIALTY SPIRITS

Basil Hayden's Bourbon (70 cal) | \$8.95
Bulleit Rye Whiskey (80 cal) | \$9.95
Crown Royal Whisky Regal Apple (69 cal) | \$10.95
Fireball Cinnamon Whisky (83 cal) | \$9.95

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 | \$6.95
6 Strawberries | \$12

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

GARLIC & WINE SEASONING | \$6.95
(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*

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.