

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

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

\$24

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*

\$9.95

TMP'S GRAND SANGRIA

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

\$9.95

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

VERY BERRY LEMONADE

(183 cal)
 Lemonade, Strawberry and Wildberry Purées *GF*

\$4.95

WATERMELON COOLER

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

\$4.95



BEER CRAFT AND MORE

Allagash, White (Portland, ME) (160 cal)	\$8.25
Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal)	\$6.95
Blue Moon (USA) (168 cal)	\$6.75
Corona (Mexico) (148 cal)	\$6.75
Guinness, Stout (Ireland) 11.2oz (117 cal)	\$7.25
Magic Hat, #9, Pale Ale (S. Burlington, VT) (167 cal)	\$7.25
Michelob Ultra (USA) (95 cal)	\$5.75
Miller Lite (USA) (96 cal)	\$5.75
New Belgium, Fat Tire, Amber (Fort Collins, CO) (160 cal)	\$6.95
O'doul's, N/A (USA) (65 cal)	\$5.95
Omission, Lager (Portland, OR) (140 cal)	\$6.75
Sam Adams (USA) (175 cal)	\$6.95
Stella Artois (Belgium) (154 cal)	\$6.95
Yuengling, Lager (Pottsville, PA) (140 cal)	\$6.50

DRINK LOCAL

Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal)	\$7.95
Flying Dog, Snake Dog, IPA (Frederick, MD) (206 cal)	\$7.50
Flying Dog, Seasonal (Frederick, MD)	\$8
Heavy Seas, Loose Cannon, IPA (Baltimore, MD) (206 cal)	\$7.75

HARD SELTZER

White Claw (IL)	\$6.95
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WINE ALL WINE IS GF

sparkling
 5oz (109-123 cal) | 8oz (175-196 cal) | bottle (138-630 cal)
 white
 5oz (111-124 cal) | 8oz (177-199 cal) | bottle (555-645 cal)
 red
 5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-698 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			\$46
Luccio, Moscato d'Asti, ITA	\$9	\$11	\$32
LaMarca, Prosecco, ITA	\$9	\$11	\$32
Avisi, Prosecco, Veneto, ITA			\$36
Michelle, Brut, WA			\$32
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			\$9
Moët & Chandon, Brut, "Impérial", Champagne, FRA			\$84

SWEET WHITE + BLUSH

Domino, Moscato, CA			\$34
Beringer, White Zinfandel, CA	\$7	\$9	\$28
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$10	\$12	\$36
Kung Fu Girl, Riesling, Dry, WA	\$11	\$13	\$40

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA	\$11	\$13	\$40
Sonoma Cutrer, Chardonnay, "RR Ranches", Sonoma Coast, CA	\$11	\$13	\$40
Cakebread, Chardonnay, Napa, CA			\$78

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA			\$32
Mezzacorona, Pinot Grigio, Trentino, ITA	\$7	\$9	\$28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			\$40
Starborough, Sauvignon Blanc, Marlborough, NZL	\$9	\$11	\$32
Cakebread, Sauvignon Blanc, Napa, CA			\$58



OTHER WHITES + ROSÉ (Cont.)

Ferrari-Carano, Fumé Blanc, Sonoma, CA	\$11	\$13	\$40
Ste. Michelle, Rosé, WA	\$10	\$12	\$36
JNSQ, Rosé, "Cru", CA			\$49

CABERNET SAUVIGNON

Tribute, Cabernet, CA	\$10	\$12	\$36
14 Hands, Cabernet, WA	\$9	\$11	\$32
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	\$11	\$13	\$44
Charles Krug, Cabernet, Napa, CA			\$54
Jordan, Cabernet, Alexander, CA			\$88
Cakebread, Cabernet, Napa, CA			\$118

PINOT NOIR + MERLOT

La Crema, Pinot Noir, Sonoma Coast, CA			\$46
King Estate, Pinot Noir, Willamette, OR			\$49
Meiomi, Pinot Noir, CA	\$12	\$14	\$44
Decoy by Duckhorn, Merlot, Sonoma, CA	\$13	\$15	\$49

OTHER REDS

Dreaming Tree, Red, "Crush", CA			\$42
Ménage à Trois, Red, "Midnight", CA			\$36
Mazzei, Toscana, "Poggio Badiola", ITA			\$45
Zen of Zin, Zinfandel, CA			\$38
St. Francis, Zinfandel, "Old Vines", Sonoma, CA			\$49
Portillo, Malbec, Uco, ARG	\$10	\$12	\$36
Peter Lehmann, Shiraz, "Portrait", Barossa, AUS			\$46
Michael David, "Petite Petit", Lodi, CA	\$12	\$14	\$44
19 Crimes, Red, SE AUS	\$11	\$13	\$40

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$9.95
(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 | \$9.95
(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 | \$8.95
(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 | \$9.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$9.95
(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 | \$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 PEPPER GIMLET | \$9.95
(210 cal)
Hendrick's Gin, Fresh Lime Juice, Club Soda, Black Pepper *GF*

BLUEBERRY LEMONADE | \$9.95
(191 cal)
Stoli Blueberry Vodka, Muddled Blueberries, Fresh Lemon Juice, Club Soda *GF*

CLASSIC SAZERAC | \$9.95
(208 cal)
Bulleit Rye, Perchaud's Bitters, Simple Syrup, Absinthe-Coated Glass *GF*

DARK 'N STORMY | \$9.95
(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*

WHITE PEACH COSMO | \$9.95
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

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

BAILEYS & COFFEE | \$8.95
(139 cal)
Baileys, Coffee *GF*

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

IRISH COFFEE | \$8.95
(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*

PEPPERMINT PATTY | \$7.95
(151 cal)
Hot Chocolate| Peppermint Schnapps, Whipped Cream *GF*

DESSERT WINES

bottle (611 cal)
Jackson-Triggs, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml | \$18

PORT

3oz (138-144 cal) | bottle (1170-1215 cal)

Taylor Fladgate, Tawny, Porto, "10 Year", Portugal | \$12 \$58

Taylor Fladgate, LBV Port, Porto, Portugal | \$13 \$64

Fonseca, Port, Porto, "Bin 27", Portugal | \$11 \$54



SPECIALTY SPIRITS

Laphroaig Scotch 10 year (76 cal) | \$12.95

Macallan Scotch 12 year (76 cal) | \$14.95

Courvoisier VS Cognac (67 cal) | \$12.95

Courvoisier VSOP Cognac (67 cal) | \$15.95

Rémy Martin VSOP Cognac (70 cal) | \$16.50

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$30
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 | \$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 | \$6.95
(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.