

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.

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

IRISH COFFEE | \$7.50

Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

CHOCOLATE WARM UP | \$7.50

Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream, Coffee, Whipped Cream *GF*

CAFÉ CARAMEL | \$4.95

Coffee, Caramel, Whipped Cream *GF*

CAFÉ NELSON | \$7.50

Baileys Irish Cream, Kahlúa, Grand Marnier, Butterscotch Schnapps, Coffee, Whipped Cream *GF*

ALMOND MOCHA | \$7.50

Amaretto Disaronno, Kahlúa, Coffee *GF*

CHOCOLATE RASPBERRY KISS | \$7.50

Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

DESSERT WINES

Banfi, Brachetto d'Acqui | 3oz BTL.

"Rosa Regale", Piedmont, Italy | \$9 \$39

Taylor Fladgate, Tawny Port, Porto, "10 Year Old", Douro, Portugal | \$11 \$60

PORT

Fonseca, Port, Porto, "Bin 27" | 3oz BTL.

Douro, Portugal | \$7 \$42

Graham's, Vintage Port, Porto, Douro, Portugal | — \$192



FONDUE UNTO OTHERS

THE MELTING POT COOKBOOK | \$29.95

A collection of recipes from our fondue pot to yours

BOX OF SIGNATURE DIPPED STRAWBERRIES* GF

3 berries | \$8

6 berries | \$14

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

GARLIC & WINE SEASONING | \$7.50

Our signature seasoning for you to take home *GF*

GIFT CARDS

Gift cards can be redeemed at Melting Pot restaurants nationwide

CHOCOLATE FONDUE WAFERS | \$5

Milk, Dark or White *GF*

BEST IN GLASS®

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

OLD FASHIONED

CLASSIC OLD FASHIONED | \$8.95

Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$9.95

Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

AUTHENTIC MAI TAI | \$9.95

Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$9.95

Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

TMP'S G&T | \$9.95

The Botanist Gin, Liber & Co. Premium Tonic Syrup, Club Soda, Lime *GF*

THE MELTING POT MULE | \$9.95

Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$13.95

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$8.95

Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$9.95

Godiva White Chocolate Liqueur, Svedka Vanil Vodka, Ice Cream, Chocolatey Shavings *GF*

LEMON BERRY MOJITO | \$8.95

Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

WHISKEY THISTLE | \$8.95

Jameson Irish Whiskey, White Peach Syrup, Raspberries, Lemon, Sprite *GF*



LOCAL FAVORITES

BERRY SEXY | \$8.95

Pinnacle Citrus Vodka, Blackberry Liqueur, Champagne, Berries *GF*

HANDCRAFTED MOJITO | \$8.95

Bacardi Rum, Muddled Fresh Mint, Lime, Sugar, Sprite *GF*

MELTING POT PUNCH | \$8.95

Captain Morgan Spiced Rum, Pineapple, Cranberry and Orange Juices, Coke, Grenadine *GF*

POETS & PIRATES | \$8.95

Blue Chair Bay Vanilla Rum, Domaine de Canton Ginger Liqueur, Muddled Blackberries, Orgeat Syrup, Lemon Juice *GF*

POMEGRANATE COSMO | \$8.95

SKYY Citrus Vodka, Pama Pomegranate Liqueur, Cranberry Juice, Pomegranate Syrup, Fresh Lime *GF*

STRAWBERRY BLONDE MARTINI | \$8.95

All-Natural Smirnoff Strawberry Vodka, Sparkling Wine, Pineapple Juice, Strawberry Purée *GF*

TIPSY TURTLE | \$8.95

151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

GF, Gluten-Free *GF* all wines, cordials and liquors

WINE



	5oz	8oz	BTL.
SPARKLING			
Ballatore, Spumante, "Gran Spumante", CA	—	—	\$26
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	\$10	\$14	\$44
Luccio, Moscato d'Asti, ITA	\$9	\$14	\$44
LaMarca, Prosecco, ITA, 187ml	—	—	\$13
Michelle, Brut, WA	—	—	\$30
Avissi, Prosecco, Veneto, ITA	\$8	\$10	\$32
Coppola, Brut Rosé, "Sofia", Monterey, CA	\$9	\$11	\$36
SWEET WHITE & BLUSH			
Beringer, White Zinfandel, CA	\$7	\$9	\$28
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$10	\$13	\$39
Pacific Rim, Riesling, "J", WA	\$7	\$9	\$29
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	\$10	\$13	\$39
Rodney Strong, Chardonnay, Chalk Hill, CA	\$9	\$16	\$50
Buehler, Chardonnay, Carneros, CA	—	—	\$38
OTHER WHITES & ROSE			
Maso Canali, Pinot Grigio, Trentino, ITA	—	—	\$42
Mezzacorona, Pinot Grigio, Trentino, ITA	\$7	\$9	\$28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	\$10	\$14	\$48
Barton & Guestier, Chenin Blanc, Vouvray, FRA	—	—	\$29
Ste. Michelle, Rosé, WA	\$10	\$13	\$42



	5oz	8oz	BTL.
CABERNET SAUVIGNON			
Coppola, Cabernet, "Claret", CA	—	—	\$32
Joel Gott, Cabernet, "815", CA	—	—	\$32
14 Hands, Cabernet, WA	\$8	\$12	\$37
Arrowood, Cabernet, Sonoma, CA	\$13	\$21	\$65
Concha y Toro, Cabernet, "Casa Concha" CHL	—	—	\$47
Stag's Leap Cellars, Cabernet, Napa, CA	—	—	\$89
PINOT NOIR & MERLOT			
Coppola, Pinot Noir, "Votre Santé", CA	—	—	\$42
Meiomi, Pinot Noir, CA	\$13	\$15	\$49
Sterling, Merlot, Napa, CA	—	—	\$49
Goldeneye, Pinot Noir, "Gowan Creek", Anderson CA	—	—	\$89
Decoy by Duckhorn, Merlot, Sonoma, CA	\$10	\$16	\$49
OTHER REDS			
Mazzei, Toscana, "Poggio Badiola", ITA	—	—	\$32
Conundrum, Red, CA	—	—	\$36
Four Vines, Zinfandel, "Old Vine", Central Coast, CA	—	—	\$33
Peter Lehmann, Cabernet Blend, "Clancy's", Barossa AUS	—	—	\$40
Portillo, Malbec, Uco, ARG	\$10	\$13	\$39
Michael David, "Petite Petit", Lodi, CA	\$11	\$19	\$55
Turkey Flat, Shiraz, Barossa, AUS	—	—	\$92

BEER CRAFT AND MORE



Angry Orchard, Hard Cider, (Cincinnati, OH)	\$4.75
Blue Moon, (USA)	\$4.75
Coors, Light (USA)	\$4.50
Corona (Mexico)	\$4.75
Guinness, Extra Stout (Ireland)	4.75
Miller Lite (USA)	\$4.50
Sam Adams (USA)	\$4.75
Sam Adams, Seasonal (USA)	\$4.95
St. Pauli, N/A (Bremen, Germany)	\$3
Stella Artois (Belgium)	\$4.75
DRINK LOCAL	
Tröegs, HopBack, Amber (Hershey, PA)	\$4.95
Tröegs, Troegenator, Double Bock (Hershey, PA)	\$4.95
Tröegs, Perpetual, IPA (Hershey, PA)	\$4.95
Tröegs, Seasonal (Hershey, PA)	\$4.95
Tröegs, Java Head, Stout (Hershey, PA)	\$4.95
Yuengling, Lager (Pottsville, PA)	\$4.50

Ask your server about our rotating craft beer selections.

WINE FLIGHTS

CLASSIC FLIGHT	\$16.95
Mezzacorona, Pinot Grigio	Cheese Fondue
Kung Fu Girl, Riesling	Salad
The Monterey, Pinot Noir	Entrée Fondue
Decoy by Duckhorn, Merlot	Chocolate Fondue
GF	
LOCAL FLIGHT	\$19.95
Carl Schmitt-Wagner, Riesling, Spätlese, "M. H."	Cheese Fondue
Rodney Strong, Chardonnay	Salad
Michael David, "Petite Petit"	Entrée Fondue
Arrowood, Cabernet	Chocolate Fondue
GF	

SANGRIA

SUNSHINE SANGRIA	\$8.95
Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice	GF
TMP'S GRAND SANGRIA	\$8.95
14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon	GF

SPIRIT FREE

THE BEE'S TEA	\$4.95
Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea	GF
BLACKBERRY SAGE LEMONADE	\$4.95
Lemonade, Blackberry, Sage	GF
WATERMELON COOLER	\$4.95
Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite	GF

