

## 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

(293 cal) *GF*  
 Starborough, Sauvignon Blanc  
 Schmitt Söhne, Spätlese, "P. M."  
 Portillo, Malbec  
 Tribute, Cabernet

\$16

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*

\$5.50

### BLACKBERRY SAGE LEMONADE

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

\$5.50

### POMEGRANATE COSMO

(281 cal)  
 Pomegranate-Infused Soda, Fresh Lime, Cranberry  
 Juice *GF*

\$5.50

### VERY BERRY LEMONADE

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

\$5.50



## BEER CRAFT AND MORE

Bud, Light (USA) (110 cal)	\$4.50
Dos Equis, Lager (Monterrey, Mexico) (131 cal)	\$4.95
Legal Draft, Hung Jury, Hefeweizen (Texas) Arlington, USA) (160 cal)	\$4.50
Michelob Ultra (USA) (95 cal)	\$4.50
Miller Lite (USA) (96 cal)	\$4.50
New Belgium, Voodoo Ranger, IPA (Fort Collins, CO) (206 cal)	\$4.50
Redbridge, Sorghum, Lager (USA) (133 cal) <i>GF</i>	\$4.50
Rogue, Chocolate, Stout (Newport, OR) 16.9oz (375 cal)	\$9.50
Sam Adams (USA) (175 cal)	\$4.95
Shiner, Bock (Shiner, TX) (153 cal)	\$4.50
Stella Artois (Belgium) (154 cal)	\$4.95
The Good Cider, Apple, Hard Cider (Spain) (153 cal)	\$4.50

### DRINK LOCAL

Buffalo Bayou, Great White Buffalo, Whitebier (Houston, TX) (185 cal)	\$4.50
Karbach, Love Street, Kölsch, Blonde Ale (Houston, TX) (167 cal)	\$4.50
Karbach, Hopadillo, IPA (Houston, TX) (209 cal)	\$4.50
Lone Pint, Yellow Rose, IPA (Magnolia, TX) 16.9oz (295 cal)	\$9.25
Southern Star, Bombshell, Blonde Ale (Conroe, TX) (160 cal)	\$4.50

## WINE ALL WINE IS GF

sparkling  
 5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)  
 white  
 5oz (111-120 cal) | 8oz (177-192 cal) | bottle (555-630 cal)  
 red  
 5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-682 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  
 Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA

5OZ	8OZ	BTL.
		\$39
\$8	\$12	\$32
		\$12
		\$29
		\$9
		\$84

### SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA  
 Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU  
 Kung Fu Girl, Riesling, Dry, WA

\$6	\$9	\$24
\$7	\$11	\$28
		\$32

### CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA  
 Stags' Leap, Chardonnay, Napa, CA

\$9	\$14	\$36
		\$48

### 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

		\$40
\$7	\$11	\$28
		\$31
\$8	\$12	\$32
\$7	\$11	\$28
		\$35



### CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA  
 Tribute, Cabernet, CA  
 14 Hands, Cabernet, WA  
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA  
 Stags' Leap, Cabernet, Napa, CA



5OZ	8OZ	BTL.
		\$40
\$9	\$14	\$36
\$8	\$12	\$32
		\$31
		\$67

### PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA  
 Etude, Pinot Noir, Rosé, "Grace Benoist Ranch",  
 Carneros, CA  
 Decoy by Duckhorn, Merlot, Sonoma, CA

\$10	\$15	\$40
		\$57
\$11	\$16	\$44

### OTHER REDS

Mazzei, Toscana, "Poggio Badiola", ITA  
 Greysac, Médoc, FRA  
 Zen of Zin, Zinfandel, CA  
 Portillo, Malbec, Uco, ARG  
 Estancia, Meritage, "Reserve", Paso Robles, CA  
 Michael David, "Petite Petit", Lodi, CA  
 Michael David, Red, "Freakshow", Lodi, CA  
 19 Crimes, Red, SE AUS

		\$45
		\$48
		\$32
\$8	\$12	\$32
		\$33
\$9	\$14	\$36
		\$35
\$8	\$12	\$32

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

A suggested 20% gratuity will be added for parties of 8 or more.

# BEST IN GLASS

## ICONIC COCKTAILS

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

**TMP'S G&T** | \$10.95  
(209 cal)  
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

**AUTHENTIC MAI TAI** | \$10.95  
(254 cal)  
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

**FRESHLY-PICKED MARGARITA** | \$10.95  
(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** | \$11.95  
(195 cal)  
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

**THE MELTING POT MULE** | \$10.95  
(235 cal)  
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

**MELTING POT MULE MUG** | \$12.95

# COCKTAILS

## CLASSIC TMP COCKTAILS

**LOVE MARTINI** | \$7.95  
(188 cal)  
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

**YIN & YANG MARTINI** | \$11.95  
(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

**BLACKBERRY SAGE LEMONADE WITH BACARDI** | \$8.95  
(371 cal)  
Bacardi Limon, Lemonade, Blackberry, Sage *GF*

**CARAMEL APPLE MARTINI** | \$7.95  
(251 cal)  
Vodka, Apple and Butter Schnapps, Caramel-Laced Glass *GF*

**CHOCOLATE MARTINI** | \$8.95  
(232 cal)  
Stoli Vanil Vodka, White Crème de Cacao, Hershey's Kiss *GF*

**CLASSIC RYE MANHATTAN** | \$8.95  
(185 cal)  
Bulleit Rye Whiskey, Sweet Vermouth, Bitters *GF*

**TEXAS TEA** | \$8.95  
(231 cal)  
Sauza Gold Tequila, Bacardi Rum, Svedka Vodka, Triple Sec, Sweet & Sour, Cola, Lemon Garnish *GF*

**TIPSY TURTLE** | \$7.95  
(281 cal)  
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

**WHITE PEACH COSMO** | \$8.95  
(248 cal)  
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

# AFTER DINNER CONSIDERATIONS

## COFFEE COCKTAILS

**CHOCOHOLIC MARTINI** | \$9.95  
(260 cal)  
Stoli Vanil Vodka, Godiva Chocolate and White Chocolate Liqueurs, Baileys Irish Cream, Chocolate Fondue Shavings *GF*

**KAHLÚA WHITE RUSSIAN** | \$8.95  
(178 cal)  
Svedka Vodka, Kahlúa, Half & Half *GF*

**CAFÉ CARAMEL** | \$4.95  
(182 cal)  
Coffee, Caramel, Whipped Cream *GF*

**CAFÉ MP** | \$6.95  
(124 cal)  
Kahlúa, Baileys, Grand Marnier, Butterscotch, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

**IRISH COFFEE** | \$6.95  
(143 cal)  
Jameson Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

**SIBERIAN COFFEE** | \$6.95  
(126 cal)  
Stoli Vodka, Kahlúa, Baileys Irish Cream, Coffee *GF*

## SPARKLING WINES

bottle (138-157 cal) | 3oz BTL.  
Banfi, Brachetto d'Acqui, | \$12  
"Rosa Regale", Italy, 187ml  
LaMarca, Prosecco, Italy, 187ml | \$12

## DESSERT WINES

3oz (146 cal) | bottle (619 cal)  
Inniskillin, Vidal, Ice Wine, VQA, | \$13 \$67  
Niagara, Canada, 375ml

## PORT

3oz (142-146 cal) | bottle (1200-1230 cal)  
Graham's, Port, Porto, Reserve, | \$8 \$30  
"Six Grapes", Portugal  
Sandeman, Tawny, Porto, "20 Year", | \$12 \$98  
Portugal



## SPECIALTY SPIRITS

Basil Hayden's Bourbon 10 year (70 cal) | \$15  
Macallan Scotch Sherry Oak 18 year (76 cal) | \$40  
Oban Scotch 14 year (76 cal) | \$16  
Belvedere Vodka (70 cal) | \$13  
Chopin Potato Vodka (70 cal) | \$13  
Don Julio Añejo Tequila 1942 (70 cal) | \$22  
Grand Marnier 100 (98 cal) | \$25

## FONDUE UNTO OTHERS

**MELTING POT COOKBOOK** | \$29.95  
A collection of recipes from our fondue pot to yours.

**SIGNATURE DIPPED STRAWBERRIES\*** *GF* (65 cal per berry)  
3 Strawberries | \$8.95  
6 Strawberries | \$15.95

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

**GARLIC & WINE SEASONING** | \$5.95  
(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** | \$5.95  
(322 cal per 2oz)  
Pick from the flavors of milk, dark or white *GF*