

WINE FLIGHTS

CLASSIC FLIGHT

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

\$15

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(285 cal) *GF*
 Schmitt Söhne, Riesling, Spätlese
 KJ, Chardonnay, "Vintner's Reserve"
 19 Crimes, Red
 Meiomi, Pinot Noir

\$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*

\$8.50

TMP'S GRAND SANGRIA

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

\$8.50

SPIRIT-FREE

THE BEE'S TEA

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

\$5

BLACKBERRY SAGE LEMONADE

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

\$6

CHOCOLATE MILK (SHAKEN)

(391 cal)
 Milk, Chocolate Syrup, Vanilla Ice Cream *GF*

\$5

VERY BERRY LEMONADE

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

\$5



BEER CRAFT AND MORE

Blue Moon (USA) (168 cal) \$6

Coors, Light (USA) (102 cal) \$4.25

Coors, N/A (USA) (58 cal) \$4.25

Corona (Mexico) (148 cal) \$5.50

Daura, Lager (Spain) 330ml (139 cal) \$6

Guinness, Stout (Ireland) 11.2oz (117 cal) \$6.50

Miller Lite (USA) (96 cal) \$4.25

Sam Adams (USA) (175 cal) \$6

DRINK LOCAL

Bell's, Two Hearted Ale, IPA (Comstock, MI) (195 cal) \$6

Fountain Square, Preacher's Daughter, Amber (Indianapolis, IN) (163 cal) \$6

Fountain Square, Workingman's, Pilsner (Indianapolis, IN) (153 cal) \$6

Fountain Square, Backyard, Porter (Indianapolis, IN) (181 cal) \$6

Sun King, Wee Mac, Ale (Indianapolis, IN) 16oz (241 cal) \$7.25

Sun King, Sunlight, Cream Ale (Indianapolis, IN) 16oz (213 cal) \$6.50

WINE ALL WINE IS GF

sparkling
 5oz (123 cal) | 8oz (196 cal) | bottle (138-622 cal)

white
 5oz (109-127 cal) | 8oz (175-203 cal) | bottle (555-645 cal)

red
 5oz (114-130 cal) | 8oz (182-208 cal) | bottle (578-660 cal)



5OZ 8OZ BTL.

SPARKLING

Ballatore, Spumante, "Gran Spumante", CA \$27

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 375ml \$33

Luccio, Moscato d'Asti, ITA \$34

LaMarca, Prosecco, ITA, 187ml \$17

Michelle, Brut, WA \$43

Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml \$22

Moët & Chandon, Brut, "Impérial", Champagne, FRA \$75

Dom Pérignon, Brut, Champagne, FRA \$200

SWEET WHITE + BLUSH

Domino, Moscato, CA \$7 \$11 \$34

Beringer, White Zinfandel, CA \$6 \$9 \$22

Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU \$9 \$14 \$38

Villa Wolf, Gewürztraminer, Pfalz, DEU \$37

Kung Fu Girl, Riesling, Dry, WA \$8 \$12 \$34

CHARDONNAY

Le Grand Noir, Chardonnay, VdP d'Oc, FRA \$7 \$11 \$30

KJ, Chardonnay, "Vintner's Reserve", CA \$11 \$16 \$48

Grgich Hills, Chardonnay, Napa, CA \$82



5OZ 8OZ BTL.

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA \$10 \$16 \$47

Mezzacorona, Pinot Grigio, Trentino, ITA \$7 \$10 \$28

Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA \$9 \$13 \$38

Starborough, Sauvignon Blanc, Marlborough, NZL \$9 \$13 \$38

Ste. Michelle, Rosé, WA \$8 \$12 \$33

JNSQ, Rosé, "Cru", CA \$8 \$12 \$33

CABERNET SAUVIGNON

Tribute, Cabernet, CA \$7 \$10 \$29

14 Hands, Cabernet, WA \$7 \$10 \$29

J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA \$8 \$13 \$36

PINOT NOIR + MERLOT

Le Grand Noir, Pinot Noir, FRA \$8 \$12 \$33

Meiomi, Pinot Noir, CA \$10 \$15 \$44

Greystone, Merlot, CA \$7 \$11 \$32

Decoy by Duckhorn, Merlot, Sonoma, CA \$11 \$17 \$49

OTHER REDS

Mazzei, Toscana, "Poggio Badiola", ITA \$7 \$11 \$29

Zen of Zin, Zinfandel, CA \$9 \$13 \$38

Portillo, Malbec, Uco, ARG \$8 \$13 \$36

Michael David, "Petite Petit", Lodi, CA \$7 \$11 \$29

19 Crimes, Red, SE AUS \$7 \$11 \$32

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$8
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$9.50
(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 | \$8.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$11
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$8.50
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$15

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 | \$8.25
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$11
(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

BANANAS FOSTER MARTINI | \$10
(405 cal)
Stoli Vanil Vodka, Godiva White Chocolate Liqueur, Baileys Caramel Irish Cream, Banana Liqueur, White Chocolate Syrup *GF*

CHOCOHOLIC MARTINI | \$10
(260 cal)
Stoli Vanil Vodka, Godiva Chocolate and White Chocolate Liqueurs, Baileys Irish Cream, Chocolate Fondue Shavings *GF*

FLIRTINI | \$9
(152 cal)
Stoli Razberi Vodka, Cranberry, Pineapple Juice, Champagne *GF*

JACKBERRY SMASH | \$8
(242 cal)
Jack Daniel's Tennessee Whiskey, Blackberries, Sweet & Sour, Cranberry Juice, Sprite *GF*

PARADISE PUNCH | \$9
(138 cal)
Bacardi, Myers's, Captain Morgan and Malibu Rums, Orange and Pineapple Juices *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

BAILEYS & COFFEE | \$6
(139 cal)
Baileys, Coffee *GF*

BUTTERNUT COFFEE | \$6
(144 cal)
Frangelico, Butterscotch, Coffee, Whipped Cream *GF*

CHOCOLATE WARM UP | \$6.25
(151 cal)
Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream, Coffee, Whipped Cream *GF*

IRISH COFFEE | \$6
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

MILLIONAIRE'S COFFEE | \$6.25
(163 cal)
Grand Marnier, Baileys, Frangelico, Kahlúa, Coffee, Whipped Cream *GF*

DESSERT WINES

3oz (131 cal) | bottle (555 cal)
Pacific Rim, Raspberry, "Framboise", Washington, 375ml | \$9 | \$33

PORT

3oz (139 cal)
Taylor Fladgate, Ruby Port, Porto, Fine, Portugal | \$9

Taylor Fladgate, Port, Porto, "First Estate Reserve", Portugal | \$10



SPECIALTY SPIRITS

Basil Hayden's Bourbon (70 cal) | \$9.50
Buffalo Trace Bourbon (80 cal) | \$8
Four Roses Bourbon Single Barrel (90 cal) | \$10
Woodford Bourbon (73 cal) | \$9

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 | \$8
6 Strawberries | \$16

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

GARLIC & WINE SEASONING | \$6.25
(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 | \$6.50
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*