

WINE FLIGHTS

CLASSIC FLIGHT

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

\$24

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(301 cal) *GF*
 La Crema, Chardonnay
 Starborough, Sauvignon Blanc
 J. Lohr, Cabernet, "Seven Oaks"
 1000 Stories, Zinfandel

\$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*

\$10.95

TMP'S GRAND SANGRIA

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

\$10.95

SPIRIT-FREE

THE BEE'S TEA

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

\$5.95

BLACKBERRY SAGE LEMONADE

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

\$5.95

COOP'S CHERRY LUAU

(290 cal)
 Orange Juice, Mango Syrup, Grenadine, A Party of
 Cherries on Top *GF*

\$4.95

VERY BERRY LEMONADE

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

\$4.95



BEER CRAFT AND MORE

Coors (Golden, CO) (146 cal) \$6
 Coors, Light (USA) (103 cal) \$6
 Corona (Mexico) (146 cal) \$6
 Heineken (Holland) (167 cal) \$6
 Miller Lite (USA) (96 cal) \$6
 Sam Adams, Boston, Lager (USA) (175 cal) \$6

DRINK LOCAL

Avery, Ellie's, Brown Ale (Boulder, CO) (241 cal)* \$8
 Blue Moon (USA) (222 cal)* \$8
 Elevation Beer Co., First Cast, IPA (Poncha Springs, CO) (274 cal)* \$8
 Elevation Beer Co., 8 Second, Kölsch (Poncha Springs, CO) (208 cal)* \$8
 Left Hand, Nitro, Milk Stout (Longmont, CO) (274 cal)* \$8
 Ninkasi, Tricerahops, DIPA (Eugene, OR) (431 cal)* \$8
 Odell, 90 Shilling, Ale (Fort Collins, CO) (213 cal)* \$8

*Draft



WINE ALL WINE IS GF

sparkling
 5oz (109-123 cal) | 8oz (196 cal) | bottle (138-630 cal)
 white
 5oz (111-120 cal) | 8oz (177-192 cal) | bottle (555-675 cal)
 red
 5oz (121-130 cal) | 8oz (194-208 cal) | bottle (592-728 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

5OZ	8OZ	BTL.
		\$52
\$7	\$11	\$32
\$8		\$38
		\$35
\$9		\$41

SWEET WHITE + BLUSH

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

\$6	\$10	\$29
\$8	\$13	\$38
		\$38

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA
 Orin Swift, Chardonnay, "Mannequin", CA

\$7	\$12	\$35
		\$38

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
 Orin Swift, Sauvignon Blanc, "Blank Stare", Russian River, CA
 Ste. Michelle, Rosé, WA
 JNSQ, Rosé, "Cru", CA

		\$38
\$7	\$11	\$32
		\$38
\$7	\$12	\$35
		\$38
\$7	\$12	\$35
		\$49



CABERNET SAUVIGNON

Tribute, Cabernet, CA
 14 Hands, Cabernet, WA
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA
 Orin Swift, Cabernet, "Palermo", Napa, CA
 Orin Swift, Cabernet, "Mercury Head", Napa, CA



5OZ	8OZ	BTL.
\$8	\$13	\$38
\$7	\$11	\$32
		\$42
		\$65
		\$145

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA
 Decoy by Duckhorn, Merlot, Sonoma, CA
 Orin Swift, Pinot Noir, "Slander", CA

\$10	\$15	\$45
\$10	\$15	\$45
		\$80

OTHER REDS

Mazzei, Toscana, "Poggio Badiola", ITA
 Faustino, Rioja, Reserva, "V", ESP
 Zen of Zin, Zinfandel, CA
 Portillo, Malbec, Uco, ARG
 Barton & Guestier, Châteauneuf-du-Pape, FRA
 Luce della Vite, Toscana, "Lucente", ITA
 Michael David, "Petite Petit", Lodi, CA
 19 Crimes, Red, SE AUS
 Orin Swift, "Abstract", CA

		\$38
		\$50
		\$32
\$7	\$11	\$32
		\$69
		\$58
\$9	\$14	\$41
\$7	\$12	\$35
		\$45

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 | \$11.95
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$11.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$10.95
(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 | \$19.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$11.95
(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 | \$10.95
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$11.95
(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 | \$10.95
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

CHOCOHOLIC MARTINI | \$11.95
(260 cal)
Stoli Vanil Vodka, Godiva Chocolate and White Chocolate Liqueurs, Baileys Irish Cream, Chocolate Fondue Shavings *GF*

DIVA MARTINI | \$11.95
(248 cal)
Skyy Infusions Blood Orange Vodka, Malibu Rum, Fresh Lemon Juice, Pineapple Juice, Mango Syrup *GF*

ELDERBERRY FIZZ | \$10.95
(243 cal)
St. Germain Elderflower Liqueur, Fresh Strawberries, Sparkling Wine *GF*

WHITE PEACH COSMO | \$11.95
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

BILLIONAIRE'S COFFEE | \$9.95
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

CAFÉ CARAMEL | \$6.95
(182 cal)
Coffee, Caramel, Whipped Cream *GF*

CHOCOLATE RASPBERRY KISS | \$9.95
(137 cal)
Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

IRISH COFFEE | \$9.95
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

TOASTED ALMONDTINI | \$9.95
(187 cal)
Stoli Vanil Vodka, Kahlúa, Amaretto, Espresso, Cream, Caramel-Laced Glass *GF*

DESSERT WINES

bottle (619 cal)
Inniskillin, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml | \$75

PORT

3oz (142-149 cal)
Taylor Fladgate, Tawny, Porto, "10 Year", Portugal | \$10

Taylor Fladgate, Tawny, Porto, "20 Year", Portugal | \$16

Taylor Fladgate, Tawny, Porto, "30 Year", Portugal | \$21

Taylor Fladgate, Tawny, Porto, "40 Year", Portugal | \$30



SPECIALTY SPIRITS

Blanton's Bourbon (83 cal) | \$18

Booker's Bourbon 6 year (119 cal) | \$13

Johnnie Walker Scotch Blue (70 cal) | \$29

Don Julio Añejo Tequila 1942 (70 cal) | \$19

Leopold Bros. Navy Strength Gin (104 cal) | \$11

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 | \$12.95
6 Strawberries | \$17.90

*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 | \$10
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*