

WINE FLIGHTS

CLASSIC FLIGHT

(284 cal) *GF*

Mezzacorona, Pinot Grigio
Ste. Michelle, Rosé, WA
Meiomi, Pinot Noir
Decoy by Duckhorn, Merlot

\$16

Cheese
Salad
Entrée
Chocolate
Fondue

LOCAL FLIGHT

(355 cal) *GF*

KJ, Chardonnay, "Vintner's Reserve"
Lovers Leap, Riesling
Coppola, Cabernet, "Claret"
Taylor Fladgate, Tawny Port, Porto, "10
Year"

\$18

Cheese
Salad
Entrée
Chocolate
Fondue

SANGRIA

SUNSHINE SANGRIA

Glass (212 cal) | Pitcher (809 cal)
Malibu Coconut Rum, Chambord Raspberry
Liqueur, Luccio Sparkling Moscato, Muddled
Strawberries, Orange and Lemon Juice *GF*

\$9.95 per glass
\$34.95 per pitcher

TMP'S GRAND SANGRIA

Glass (209 cal) | Pitcher (716 cal)
14 Hands Cabernet, Skyy Blood Orange Vodka,
Cointreau, Fresh Juices, Cinnamon *GF*

\$9.95 per glass
\$34.95 per pitcher

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

PEACH BERRY LIMEADE

(255 cal)

Raspberry, Peach, Lime, Sprite *GF*

\$4.95

STRAWBERRY CITRUS SLUSH

(254 cal)

Strawberry Purée, Lemonade *GF*

\$4.95



BEER

CRAFT AND MORE

Ballast Point, Sculpin, IPA (San Diego, CA)
(206 cal)

\$6

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

\$6

Blue Moon (USA) (168 cal)

\$5.50

Bud, Light (USA) (110 cal)

\$5.50

Corona (Mexico) (148 cal)

\$5.50

Great Lakes, Edmund Fitzgerald, Porter
(Cleveland, OH) (334 cal)

\$6

Miller Lite (USA) (96 cal)

\$5.50

Sam Adams (USA) (175 cal)

\$5.50

Stella Artois (Belgium) (154 cal)

\$5.50

Yuengling, Lager (Pottsville, PA) (140 cal)

\$5.50

DRINK LOCAL

Against The Grain, Seasonal, IPA
(Louisville, KY) 16oz

\$7.50

Against The Grain, 35K, Stout (Louisville, KY)
16oz (341 cal)

\$7.50

Falls City, Pale Ale (Louisville, KY) (167 cal)

\$5.50

Goodwood, Bourbon Barrel, Ale
(Louisville, KY) (195 cal)

\$7



WINE

ALL WINE IS GF

sparkling

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

white

5oz (111-123 cal) | 8oz (177-196 cal) | bottle (555-622 cal)

red

5oz (121-158 cal) | 8oz (194-253 cal) | bottle (600-802 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml

5OZ 8OZ BTL.

\$15

Luccio, Moscato d'Asti, ITA

\$8 \$11 \$30

LaMarca, Prosecco, ITA, 187ml

\$12

Michelle, Brut, WA

\$35

Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

\$14

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

\$8 \$11 \$30

Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU

\$8 \$11 \$32

Lovers Leap, Riesling, KY

\$9 \$12 \$34

Kung Fu Girl, Riesling, Dry, WA

\$32

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA

\$10 \$13 \$35

Josh, Chardonnay, North Coast, CA

\$9 \$12 \$34

Sonoma Cutrer, Chardonnay, Sonoma Coast, CA

\$49

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

\$34

Mezzacorona, Pinot Grigio, Trentino, ITA

\$8 \$11 \$32

Rodney Strong, Sauvignon Blanc, "Charlotte's Home",
N. Sonoma, CA

\$41

Starborough, Sauvignon Blanc, Marlborough, NZL

\$9 \$12 \$34

Ste. Michelle, Rosé, WA

\$9 \$12 \$34

JNSQ, Rosé, "Cru", CA

\$40



CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA

5OZ 8OZ BTL.

\$10 \$13 \$35

Tribute, Cabernet, CA

\$11 \$14 \$40

Mondavi Private Selection, Cabernet,
Aged in Bourbon Barrels, Monterey, CA

\$33

14 Hands, Cabernet, WA

\$9 \$12 \$34

Joseph Carr, Cabernet, Napa, CA

\$60

J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

\$40

PINOT NOIR + MERLOT

Coppola, Pinot Noir, "Director's Cut", Russian River, CA

\$55

Meiomi, Pinot Noir, CA

\$11 \$14 \$40

Taken, Pinot Noir, "Complicated", Sonoma Coast, CA

\$9 \$12 \$34

Chloe, Merlot, "San Lucas", Monterey, CA

\$8 \$11 \$32

Decoy by Duckhorn, Merlot, Sonoma, CA

\$10 \$13 \$36

OTHER REDS

Lovers Leap, Red, Sweet, "Photo Finish", KY

\$8 \$11 \$32

Charles Smith, Syrah, "Boom Boom!", WA

\$34

Mazzei, Toscana, "Poggio Badiola", ITA

\$35

Zen of Zin, Zinfandel, CA

\$33

Penfolds, Shiraz, "Kalimna Bin 28", S. AUS

\$49

Portillo, Malbec, Uco, ARG

\$8 \$11 \$32

Michael David, "Petite Petit", Lodi, CA

\$11 \$14 \$40

19 Crimes, Red, SE AUS

\$8 \$11 \$32

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

MODERN OLD FASHIONED | \$9.95
(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 | \$19.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$8.95
(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 | \$9.95
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$9.95
(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 | \$8.95
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

BLUEBERRY LEMON DROP MARTINI | \$9.95
(170 cal)
Van Gogh Acai Blueberry Vodka, Limoncello Italian Lemon Liqueur, Sugar Rim *GF*

CHAMPAGNE COSMO | \$9.95
(213 cal)
Stoli Ohranj Vodka, Triple Sec, Cranberry and Lime Juices, Champagne *GF*

CHERRYLICIOUS LEMONADE | \$8.95
(199 cal)
Grey Goose Cherry Noir Vodka, Cranberry Juice Blend, Fresh Lemon Juice, Simple Syrup, Sprite *GF*

KENTUCKY MULE | \$8.95
(237 cal)
Maker's Mark, Ginger Beer, Fresh Lime Juice *GF*

POMEGRANATE MOSCATO SPARKLER | \$9.95
(281 cal)
Pomegranate Vodka, Pomegranate Juice, Luccio Moscato d'Asti *GF*

SAILOR'S PUNCH | \$8.95
(246 cal)
Sailor Jerry Spiced Rum, Orange and Pineapple Juices, Sweet & Sour, Cherries *GF*

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

WOODFORD COUPE | \$9.95
(149 cal)
Woodford Reserve, Runny Honey, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA | \$8.95
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BELGIAN COFFEE | \$8.95
(165 cal)
Grand Marnier, Baileys, Coffee, Whipped Cream, Cinnamon *GF*

BILLIONAIRE'S COFFEE | \$8.95
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

CAFÉ INTERNATIONAL | \$8.95
(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

DESSERT WINES

3oz (77 cal) | bottle (652 cal)
Washington Hills, Riesling, Late Harvest, Washington | \$7 | \$55

PORT

3oz (142-149 cal) | bottle (1200-1260 cal)
Taylor Fladgate, Tawny, Porto, "10 Year", Portugal | \$10 | \$70

Taylor Fladgate, Tawny, Porto, "20 Year", Portugal | \$15 | \$115

Taylor Fladgate, Tawny, Porto, "30 Year", Portugal | \$34 | \$255

Taylor Fladgate, Tawny, Porto, "40 Year", Portugal | \$56 | \$395

Ask your server about our specialty flights



SPECIALTY SPIRITS

Angel's Envy Bourbon (77 cal) | \$10

E.H. Taylor, Jr. Bourbon Small Batch (90 cal) | \$15

Eagle Rare Bourbon Single Barrel 10 year (80 cal) | \$12

Jefferson's Bourbon Ocean (80 cal) | \$18

Old Forester Bourbon 1920 Pre-Prohibition (106 cal) | \$13

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$32
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
(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 | \$8
(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.