

WINE FLIGHTS

CLASSIC FLIGHT

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

\$14

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(289 cal) *GF*
 KJ, Chardonnay, "Vintner's Reserve"
 Maso Canali, Pinot Grigio
 Meiomi, Pinot Noir
 19 Crimes, Red

\$14

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*

\$8.95

TMP'S GRAND SANGRIA

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

\$8.95

SPIRIT-FREE

THE BEE'S TEA

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

\$6.95

BLACKBERRY SAGE LEMONADE

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

\$6.95

ITALIAN SODA

(299-323 cal)
 Choose Your Favorite Flavor *GF*

\$6.95

WATERMELON COOLER

(91 cal)
 Cucumber, Watermelon, White Cranberry Juice,
 Lime, Sprite *GF*

\$6.95



BEER CRAFT AND MORE

Corona (Mexico) (148 cal) \$5
 Corona, Light (Mexico) (99 cal) \$5
 Miller Lite (USA) (96 cal) \$5
 O'doul's, N/A (USA) (65 cal) \$5
 Redbridge, Sorghum, Lager (USA) (133 cal) *GF* \$5
 Sam Adams (USA) (175 cal) \$5
 Stella Artois (Belgium) (154 cal) \$5

DRINK LOCAL

Ale Asylum, Hopalicious, APA (Madison, WI) (163 cal) \$5
 Capital, Wisconsin Amber, Lager (Middleton, WI) (153 cal) \$5
 Karben4, Fantasy Factory, IPA (Madison, WI) (209 cal) \$5
 Lake Louie, Tommy's, Porter (Arena, WI) (334 cal) \$5
 Lake Louie, Warped Speed, Scotch Ale (Arena, WI) (202 cal) \$5
 New Glarus, Spotted Cow, Farmhouse Ale (New Glarus, WI) (167 cal) \$5
 New Glarus, Moon Man, No Coast Pale Ale (New Glarus, WI) (163 cal) \$5
 New Glarus, Seasonal (New Glarus, WI) \$5
 O'so, Night Train, Porter (Plover, WI) (334 cal) \$5
 Port Huron, Hefeweizen (Wisconsin Dells, WI) (160 cal) \$5
 Tyranena, Rocky's Revenge, Brown Ale (WI) (181 cal) \$5

WINE ALL WINE IS GF

sparkling
 5oz (89-124 cal) | 8oz (142-199 cal) | bottle (138-630 cal)
 white
 5oz (109-120 cal) | 8oz (175-192 cal) | bottle (555-810 cal)
 red
 5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-682 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA
 Maragliano, Moscato d'Asti, "La Caliera", ITA
 Luccio, Moscato d'Asti, ITA
 LaMarca, Prosecco, ITA, 187ml
 Michelle, Brut, WA
 Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml
 Dom Pérignon, Brut, Champagne, FRA

5OZ	8OZ	BTL.
\$15	\$30	\$49
\$11	\$13	\$42
\$9	\$11	\$30
		\$15
		\$29
		\$15
		\$229

SWEET WHITE + BLUSH

Domino, Moscato, Mendoza, ARG
 Beringer, White Zinfandel, CA
 Ste. Michelle, Riesling, Sweet, "Harvest Select", WA
 Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU
 Kung Fu Girl, Riesling, Dry, WA

		\$17
\$7	\$9	\$18
		\$25
\$9	\$11	\$36
\$8	\$10	\$30

CHARDONNAY

St. Jean, Chardonnay, "Bijou", CA
 KJ, Chardonnay, "Vintner's Reserve", CA
 Stags' Leap, Chardonnay, Napa, CA
 Frei Brothers, Chardonnay, Russian River, CA

		\$24
\$9	\$11	\$34
		\$48
		\$35

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA
 Santa Margherita, Pinot Grigio, Alto Adige, ITA
 Mezzacorona, Pinot Grigio, Trentino, ITA
 Nobile, Sauvignon Blanc, Marlborough, NZL
 Rodney Strong, Sauvignon Blanc, "Charlotte's Home",
 N. Sonoma, CA

\$9	\$13	\$38
		\$49
\$8	\$10	\$26
		\$27
\$9	\$11	\$34



OTHER WHITES + ROSÉ (Cont.)

Starborough, Sauvignon Blanc, Marlborough, NZL
 Ste. Michelle, Rosé, WA
 JNSQ, Rosé, "Cru", CA

5OZ	8OZ	BTL.
\$9	\$11	\$34
\$9	\$11	\$34
\$11	\$13	\$39

CABERNET SAUVIGNON

Tribute, Cabernet, CA
 14 Hands, Cabernet, WA
 Louis Martini, Cabernet, Napa, CA
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA
 Silver Oak, Cabernet, Alexander, CA
 Silver Oak, Cabernet, Napa, CA

\$11	\$25	\$39
\$9	\$11	\$30
		\$49
		\$44
		\$110
		\$170

PINOT NOIR + MERLOT

Mirassou, Pinot Noir, CA
 Meiomi, Pinot Noir, CA
 Decoy by Duckhorn, Merlot, Sonoma, CA
 Stag's Leap Cellars, Merlot, Napa, CA

\$8	\$10	\$30
\$9	\$11	\$36
\$10	\$14	\$48
		\$70

OTHER REDS

Penfolds, Shiraz, "Koonunga Hill", S. AUS
 Mazzei, Toscana, "Poggio Badiola", ITA
 Zen of Zin, Zinfandel, CA
 Penfolds, Shiraz, "Thomas Hyland", Adelaide, AUS
 Portillo, Malbec, Uco, ARG
 Michael David, "Petite Petit", Lodi, CA
 Michael David, Zinfandel, "7 Deadly Zins", Lodi, CA
 19 Crimes, Red, SE AUS
 Opus One, Napa, CA
 Les Asteries, St.-Émilion, FRA
 Penfolds, Shiraz, "Grange", S. AUS

		\$35
		\$32
		\$32
		\$40
\$8	\$10	\$32
\$11	\$13	\$39
		\$40
\$7	\$9	\$28
		\$249
		\$210
		\$249

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 | \$8.95
(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 | \$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 | \$8.95
(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

MANGO PEACH BELLINI | \$8.95
(247 cal)
New Amsterdam Peach Vodka, Mango Purée, White Peach Syrup, Champagne Topper, Frozen or Straight Up *GF*

MY WAY MOJITO | \$8.95
(344 cal)
Bacardi Rum, Fresh Mint, Choice of Pineapple, Pomegranate, Blackberry, Strawberry or Traditional *GF*

PINEAPPLE EXPRESS | \$8.95
(291 cal)
Bacardi Pineapple Fusion Rum, Midori, Blue Curaçao, Sweet & Sour, Pineapple Juice, Sprite *GF*

PRETTY IN POP | \$8.95
(155 cal)
Voli Light Vodka, Cranberry Juice, Muddled Cucumber, Fresh Lime Juice, Club Soda *GF*

SPICY MANGO MULE | \$8.95
(344 cal)
Stoli Vodka, Mango Syrup, Ginger Beer, Jalapeño, Lime, Fresh Mint *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

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

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

BUTTERNUT COFFEE | \$8.95
(144 cal)
Frangelico, Butterscotch, Coffee, Whipped Cream *GF*

CAFÉ "FIX" | \$8.95
(158 cal)
Baileys Irish Cream, Kahlúa, Frangelico, Coffee, Whipped Cream *GF*

CAFÉ GATES | \$8.95
(164 cal)
Grand Marnier, Tia Maria, Dark Crème de Cacao, Coffee, Whipped Cream *GF*

DESSERT WINES

bottle (502-619 cal) | **3oz BTL.**

Inniskillin, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml | \$122

Jana, Riesling, Ice Wine, "Angel Ice", Napa, California, 375ml | \$70

PORT

3oz (146-169 cal) | bottle (1230-1432 cal)

Stanley Lambert, "Choc-a-Bloc", S. Australia | \$6 \$30

Buller, Tawny, "Victoria", Rutherglen, Australia | \$9 \$33



SPECIALTY SPIRITS

Baileys Irish Cream (97 cal) | \$6.95

Chambord Raspberry (61 cal) | \$6.95

Cointreau Orange (100 cal) | \$6.95

Disaronno Amaretto (115 cal) | \$6.95

Drambuie (110 cal) | \$6.95

Frangelico Hazelnut (85 cal) | \$5.95

Romana Sambuca (112 cal) | \$5.95

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$25.95
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.