

WINE FLIGHTS

CLASSIC FLIGHT

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

\$22

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(293 cal) *GF*
 Coppola, Chardonnay, Unoaked, "R & B"
 Schmitt Söhne, Spätlese, "P. M."
 Concannon, Cabernet
 Zen of Zin, Zinfandel

\$27

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*

\$9.99 per glass
 \$37 per pitcher

TMP'S GRAND SANGRIA

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

\$9.99 per glass
 \$37 per pitcher

SPIRIT-FREE

THE BEE'S TEA

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

\$6.99

BLACKBERRY SAGE LEMONADE

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

\$6.99

STRAWBERRY BASIL LEMONADE

(227 cal)
 Strawberry Purée, Muddled Lemon, Fresh Basil,
 Lemonade *GF*

\$6.99

WATERMELON COOLER

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

\$3.99



BEER CRAFT AND MORE

Angry Orchard, Cider (Cincinnati, OH) \$4.99
 Blue Moon, Wheat (Canada) (156 cal) \$4.99
 Bud, Light (USA) (110 cal) \$4.25
 Budweiser (USA) (145 cal) \$4.25
 Corona (Mexico) (148 cal) \$5.25
 Corona, Light (Mexico) (99 cal) \$5.25
 Heineken (Holland) (166 cal) \$5.25
 Michelob Ultra (USA) (95 cal) \$4.25
 Miller Lite (USA) (96 cal) \$4.25
 Sam Adams (USA) (175 cal) \$4.99

DRINK LOCAL

Bold City, Duke's Cold Nose, Brown Ale
 (Jacksonville, FL) (180 cal) \$6.99
 Florida Beer Co., Florida, Lager
 (Cape Canaveral, FL) (213 cal)* \$5.99

*Draft



WINE ALL WINE IS GF

sparkling
 5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)
 white
 5oz (111-121 cal) | 8oz (177-194 cal) | bottle (555-615 cal)
 red
 5oz (118-130 cal) | 8oz (189-208 cal) | bottle (600-660 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA
 Luccio, Moscato d'Asti, ITA
 Martini & Rossi, Asti Spumante, ITA
 LaMarca, Prosecco, ITA, 187ml
 Michelle, Brut, WA
 Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

	5OZ	8OZ	BTL.
			\$55
	\$9	\$13	\$39
			\$49
			\$12
			\$40
			\$45

SWEET WHITE + BLUSH

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

	\$8	\$10	\$32
	\$10	\$13	\$40
			\$42
			\$38

CHARDONNAY

Clos du Bois, Chardonnay, CA
 Coppola, Chardonnay, Unoaked, "R & B", CA
 St. Jean, Chardonnay, "Bijou", CA
 KJ, Chardonnay, "Vintner's Reserve", CA
 Souverain, Chardonnay, CA

			\$49
	\$10	\$13	\$40
			\$44
	\$10	\$13	\$42
	\$11	\$15	\$42



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



	5OZ	8OZ	BTL.
			\$45
	\$8	\$11	\$32
			\$43
	\$10	\$13	\$42
	\$11	\$15	\$44
			\$52

CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA
 Tribute, Cabernet, CA
 Joel Gott, Cabernet, "815", CA
 14 Hands, Cabernet, WA
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

			\$50
	\$11	\$15	\$42
			\$52
	\$8	\$11	\$34
			\$45

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA
 Decoy by Duckhorn, Merlot, Sonoma, CA

	\$11	\$15	\$49
	\$12	\$16	\$54

OTHER REDS

Mazzei, Toscana, "Poggio Badiola", ITA
 Zen of Zin, Zinfandel, CA
 Portillo, Malbec, Uco, ARG
 Michael David, "Petite Petit", Lodi, CA
 19 Crimes, Red, SE AUS

	\$9	\$13	\$39
			\$35
	\$8	\$11	\$37
	\$10	\$14	\$42
	\$9	\$13	\$39

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$10.99
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$11.99
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$13.99
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$9.99
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$11.99
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$10.99
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$12.99

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$9.99
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$10.99
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$9.99
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$9.99
(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

ASIAN PEAR MARTINI | \$10.99
(302 cal)
Absolut Pears Vodka, St. Germain Elderflower Liqueur, Simple Syrup, Sparkling Wine *GF*

BLACKBERRY SAGE LEMONADE WITH BACARDI | \$10.99
(371 cal)
Bacardi Limon, Lemonade, Blackberry, Sage *GF*

DEEP SOUTH TEA | \$10.99
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

FIERY PINEAPPLE MARGARITA | \$10.99
(299 cal)
Sauza Tequila, Bacardi Pineapple Fusion Rum, Sweet & Sour, Chipotle Pineapple-Infused Syrup *GF*

STRAWBERRY BASIL LEMONADE | \$10.99
(274 cal)
Smirnoff Strawberry Vodka, Muddled Fresh Basil and Strawberries, Lemonade *GF*

WHITE PEACH COSMO | \$10.99
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

CAFÉ INTERNATIONAL | \$8.99
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

GODIVA WHITE CHOCOLATE CAPPUCCINO | \$8.99
(108 cal)
Espresso, Foamed Milk, Godiva White Chocolate Liqueur *GF*

IRISH COFFEE | \$8.99
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

NUTTY IRISHMAN | \$8.99
(148 cal)
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

SIBERIAN COFFEE | \$8.99
(126 cal)
Stoli Vodka, Kahlúa, Baileys Irish Cream, Coffee *GF*

DESSERT WINES

3oz BTL.

3oz (130-146 cal) | bottle (548-615 cal)

Jackson-Triggs, Riesling, Ice Wine, "Proprietors' Grand Reserve", Niagara, Canada, 375ml | \$25 | \$150

Inniskillin, Riesling, Ice Wine, VQA, Niagara, Canada, 375ml | \$14 | \$49

PORT

3oz (133-153 cal) | bottle (1125-1290 cal)

Dow's, Tawny, Porto, "20 Year", Portugal | \$20 | \$99

Dow's, Tawny, Porto, "30 Year", Portugal | \$27 | \$220



SPECIALTY SPIRITS

Angel's Envy Bourbon (77 cal) | \$8.99

Bombay London Dry Gin Sapphire (84 cal) | \$8.99

Patrón Silver Tequila Gran Patrón Platinum (70 cal) | \$29.99

Tito's Vodka (70 cal) | \$7.99

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$29.99
A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries | \$7.99
6 Strawberries | \$14.99

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

GARLIC & WINE SEASONING | \$7.99
(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 | \$7.99
(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.