

## WINE FLIGHTS

### CLASSIC FLIGHT

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

\$18

Cheese  
 Salad  
 Entrée  
 Chocolate  
 Fondue

### LOCAL FLIGHT

(296 cal) *GF*  
 Kim Crawford, Sauvignon Blanc  
 Opolo, Viognier  
 Meinklang, Pinot Noir  
 Opolo, Zinfandel, "Mountain"

\$22

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*

\$11 per glass  
 \$30 per pitcher

### TMP'S GRAND SANGRIA

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

\$11 per glass  
 \$30 per pitcher

## SPIRIT-FREE

### THE BEE'S TEA

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

\$7

### BLACKBERRY SAGE LEMONADE

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

\$8

### CHOCOLATE MILK (SHAKEN)

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

\$6

### WATERMELON COOLER

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

\$7



## BEER CRAFT AND MORE

Angry Orchard, Cider (Cincinnati, OH) \$7  
 Beck's, N/A (Bremen, Germany) (160 cal) \$7  
 Bell's, Two Hearted Ale, IPA (Comstock, MI) (195 cal) \$7  
 Blue Moon (USA) (168 cal) \$7  
 Bud, Light (USA) (110 cal) \$6  
 Budweiser (USA) (145 cal) \$6  
 Coors, Light (USA) (102 cal) \$6  
 Corona (Mexico) (148 cal) \$6  
 Delirium, Tremens, Ale (Melle, Belgium) 500ml (275 cal) \$9  
 Goose Island, Matilda, Pale Ale (Chicago, IL) 750ml (382 cal) \$8  
 Lakefront, Fixed Gear, American Red Ale (Milwaukee, WI) (195 cal) \$7  
 Sam Adams (USA) (175 cal) \$6  
 Stella Artois (Belgium) (154 cal) \$7

### DRINK LOCAL

Bent Paddle, Venture, Pilsener Lager (Duluth, MN) 16oz (213 cal) \$8  
 Summit Brewery, Extra Pale Ale (St. Paul, MN) (156 cal) \$8  
 Surly, Furious, IPA (Brooklyn Center, MN) 16oz (279 cal) \$8

### HARD SELTZER

White Claw, Black Cherry (IL) (100 cal) \$7  
 White Claw, Mango (IL) (100 cal) \$7  
 White Claw, Raspberry (IL) (100 cal) \$7



## 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 (555-622 cal)  
 red  
 5oz (121-143 cal) | 8oz (194-229 cal) | bottle (600-728 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.
		\$47
\$8	\$11	\$34
		\$12
		\$32
\$9		\$40

### SWEET WHITE + BLUSH

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

\$7	\$9	\$26
\$9	\$11	\$38
\$8	\$10	\$36

### CHARDONNAY

Kim Crawford, Chardonnay, NZL  
 KJ, Chardonnay, "Vintner's Reserve", CA

\$11	\$13	\$49
\$7	\$9	\$34

### 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  
 Kim Crawford, Sauvignon Blanc, Marlborough, NZL

		\$48
\$7	\$9	\$30
\$9	\$12	\$44
\$8	\$10	\$36
\$11	\$13	\$49



### OTHER WHITES + ROSÉ (Cont.)

Ste. Michelle, Rosé, WA  
 JNSQ, Rosé, "Cru", CA  
 Schramsberg, Rosé, "J. Schram", North Coast, CA



### CABERNET SAUVIGNON

Tribute, Cabernet, CA  
 14 Hands, Cabernet, WA  
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

5OZ	8OZ	BTL.
\$8	\$10	\$36
		\$35
		\$60
\$8	\$10	\$36
\$7	\$9	\$28
		\$40

### PINOT NOIR + MERLOT

La Crema, Pinot Noir, Sonoma Coast, CA  
 J.K. Carriere, Pinot Noir, "Provocateur", Willamette, OR  
 Meiomi, Pinot Noir, CA  
 Decoy by Duckhorn, Merlot, Sonoma, CA  
 Greyscale, Merlot, Napa, CA

\$10	\$12	\$45
		\$49
\$11	\$13	\$44
\$11	\$13	\$45
		\$32

### OTHER REDS

Banfi, Chianti Classico, ITA  
 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  
 Opolo, Zinfandel, "Mountain", Paso Robles, CA

		\$38
		\$36
		\$38
\$8	\$10	\$34
\$8	\$10	\$36
\$8	\$10	\$34
\$10	\$12	\$48

# BEST IN GLASS

## ICONIC COCKTAILS

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

**TMP'S G&T** | \$11  
(209 cal)  
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

**AUTHENTIC MAI TAI** | \$11  
(254 cal)  
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

**FRESHLY-PICKED MARGARITA** | \$11  
(326 cal)  
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

## OLD FASHIONED

**CLASSIC OLD FASHIONED** | \$11  
(175 cal)  
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

**MODERN OLD FASHIONED** | \$12  
(195 cal)  
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

**THE MELTING POT MULE** | \$12  
(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** | \$11  
(188 cal)  
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

**YIN & YANG MARTINI** | \$11  
(361 cal)  
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

**LEMON BERRY MOJITO** | \$11  
(157 cal)  
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

**NEW! WHISKEY BUSINESS** | \$12  
(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

**BOMB POP** | \$11  
(250 cal)  
Stoli Razberi, Southern Comfort, Chambord, Margarita Mix, Blue Curaçao *GF*

**DEEP SOUTH TEA** | \$11  
(224 cal)  
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

**MINNEAPOLIS** | \$11  
(213 cal)  
Maker's Mark, Port Wine, Grenadine, Bitters *GF*

**PINEAPPLE MELTDOWN** | \$11  
(210 cal)  
Pineapple-Infused Vanilla Vodka, Fresh Pineapple Garnish *GF*

**WHITE PEACH COSMO** | \$12  
(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  
(143 cal)  
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

**CAFÉ CARAMEL** | \$9  
(182 cal)  
Coffee, Caramel, Whipped Cream *GF*

**CAFÉ INTERNATIONAL** | \$9  
(160 cal)  
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

**IRISH COFFEE** | \$9  
(143 cal)  
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

**SIBERIAN COFFEE** | \$9  
(126 cal)  
Stoli Vodka, Kahlúa, Baileys Irish Cream, Coffee *GF*

## SPARKLING WINES

bottle (315 cal)  
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy, 375ml | \$18

## DESSERT WINES

bottle (619 cal)  
Inniskillin, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml | \$110

## PORT

3oz (135-149 cal) | bottle (1140-1260 cal)

Ferreira, Ruby Port, Porto, Portugal \$9  
Ferreira, Tawny, Porto, "20 Year Duque de Bragança", Portugal \$16 | \$115

Ferreira, Tawny, Porto, "10 Year Quinta do Porto", Portugal \$13 | \$90



## SPECIALTY SPIRITS

Antica Sambuca Sambuca Classic (104 cal) | \$9  
Baileys Irish Cream (97 cal) | \$9  
Frangelico Hazelnut (85 cal) | \$9  
Goldschläger Schnapps (103 cal) | \$9  
Grand Marnier (96 cal) | \$9  
Jägermeister (105 cal) | \$9  
RumChata (50 cal) | \$9

## 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** | \$9  
(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  
(322 cal per 2oz)  
Pick from the flavors of milk, dark or white *GF*