BEST IN GLASS

COFFEE COCKTAILS

HUTS & BERRIES $9
Frangelico Liqueur, Chambord, Cream

ESPRESSO MARTINI $9
Stoli Vanil Vodka, Espresso, Kahla

CAFÉ INTERNATIONAL $7
Kahla, Baked’s Irish Coffee, Grand Marnier, Whipping Cream GF

IRISH COFFEE $7
Jameson’s Irish Whiskey, Coffee, Créme de Menthé, Whipped Cream

ALMOND MOCHA $7
Amaretto Disaronno, Kahla, Coffee

CHOCOLICHI MARTINI $10
Stoli Vanil Vodka, Godiva Chocolate and White Chocolate Liqueurs, Baked’s Irish Cream, Chocolate Rim

DESSERT WINES

3oz BTL.
Barth, Brachetto d’Acqua, “Rosa Regale”, Piedmont, Italy 187ml — $12

FONDUE UNTO OTHERS

THE MELTING POT COOKBOOK $30
A collection of recipes from our fondue pot to yours

PORT

3oz BTL.
Graham’s, Port, Porto Reserve, “Six Grapes”, Douro, Portugal — $15

GARLIC & WINE SEASONING $8
Our signature seasoning for you to take home GF

CHOCOLATE FONDUE WAVERS
Hot, dark or white GF

BEST IN GLASS

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

OLD FASHIONED

CLASSIC OLD FASHIONED $9
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry GF

MODERN OLD FASHIONED $10
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry GF

AUTHENTIC MAI TAI $11
Appletiser Reserve Rum, Cointreau, Lime, Orgeat Syrup GF

FRESHLY-PICKED MARGARITA $11
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices GF

T&M’S G&T $10
The Botanist Gin, Lijher & Co. Premium Tonic Syrup, Club Soda, Lime GF

MELTING POT MULE $10
Absolut Vodka, Domene Di Caronte Ginger Liqueur, Fresh Mint, Lime, Ginger Beer GF

MELTING POT MULE MUG $12

Love Martini

Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberry GF

YIN & YANG MARTINI

Godiva White Chocolate Liqueur, Svodka Vanil Vodka, Ice, Chocolate Shavings GF

BEER TASTINGS

GREAT SIPS, GREAT TIMES

Bottles of selected craft beers from around the world

BEER 1$6

BEER 2$7

BEER 3$8

CLASSIC TMP COCKTAILS

CLASSIC Sazerac $9
Bulleit Rye, Perles’s Bitters, Simple Syrup, Absinthe-Coated-Glass

Kentucky Peach $9
Bulleit Bourbon, Peach Puree, Lemon, Honey

Martinez $9
Gin, Sweet Vermouth, Maraschino Liqueur

NASHVILLE SOUR $10
Rye Whiskey, Lemon Juice, Maple Syrup, Red Wine

TIPSY TURTLE $9
151, Myers’s Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine

TIME OF THE SEASON $10
Rum, Pimento Dram, Lime Juice, Grenadine Juice, Orange Juice, Cinnamon Syrup, Grenadine, Angostura Bitters, Absinthe

THE BRANDYBUCK $10
Apple Brandy, Lemon Juice, Ginger Syrup, Cinnamon Syrup, Angostura Bitters, Hard Cider

Wine and spirits are subject to 15% state liquor by the drink tax and local sales tax.

WINE

3oz BtL.
Banfi, Brachetto d’Acqua, “Rosa Regale”, Piedmont, Italy 187ml — $12

Eos Estate Winery, Riesling, Late Harvest, “Tears of Dew”, Central Coast, CA, 375ml $12 $49

PORT

3oz BtL.
Graham’s, Port, Porto Reserve, “Six Grapes”, Douro, Portugal — $15

Graham’s, Tawny Port, Porto Reserve, “20 Year Old”, Douro, Portugal — $20

BOX OF SIGNATURE DIPPED STRAWBERRIES $16
3 berries $12
6 berries $20

OUR SIGNATURE SEASONING FOR YOU TO TAKE HOME

Gift cards can be redeemed at Melting the restaurants nationwide

CHOCOLATE FONDUE WAVERS

Hot, dark or white GF

GIFT CARDS

Gift cards can be redeemed at Melting the restaurants nationwide

Wine and spirits are subject to 15% state liquor by the drink tax and local sales tax.

AFTER DINNER CONSIDERATIONS

AFTER DINNER CONSIDERATIONS

WINE

DESSERT WINES

GF | Gluten-free

ALL WINES, CORDIALS AND LIQUORS
## WINE

### SPARKLING

<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
<th>Region</th>
<th>Price Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Remy Martin</td>
<td>Elegance</td>
<td>France</td>
<td>$150 - $200</td>
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<tr>
<td>Moët &amp; Chandon</td>
<td>Imagen</td>
<td>France</td>
<td>$250 - $300</td>
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### CABERNET SAUVIGNON

<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
<th>Region</th>
<th>Price Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Merryvale</td>
<td>Cabernet Sauvignon</td>
<td>Napa Valley, CA</td>
<td>$50 - $80</td>
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<tr>
<td>Benziger</td>
<td>Cabernet Sauvignon</td>
<td>Sonoma County, CA</td>
<td>$40 - $60</td>
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### PINOT NOIR & MERLOT

<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
<th>Region</th>
<th>Price Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Willamette Valley Vineyards</td>
<td>Pinot Noir</td>
<td>Oregon</td>
<td>$40 - $60</td>
</tr>
<tr>
<td>Sterling Vineyards</td>
<td>Merlot</td>
<td>Napa Valley, CA</td>
<td>$30 - $50</td>
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</table>

### OTHER REDS

<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
<th>Region</th>
<th>Price Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pride and Joy</td>
<td>Zinfandel</td>
<td>California, USA</td>
<td>$20 - $30</td>
</tr>
<tr>
<td>Conundrum</td>
<td>Syrah</td>
<td>Washington State, USA</td>
<td>$25 - $40</td>
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### OTHER WHITES & ROSE

<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
<th>Region</th>
<th>Price Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domaine Carneros</td>
<td>Pinot Noir</td>
<td>California, USA</td>
<td>$30 - $40</td>
</tr>
<tr>
<td>Beringer</td>
<td>Chardonnay</td>
<td>California, USA</td>
<td>$25 - $35</td>
</tr>
</tbody>
</table>

### WINE FLIGHTS

- **CLASSIC FLIGHT**
  - Mezzacorona, Pinot Grigio
  - Kung Fu Girl, Riesling
  - Sokol Blosser, Pinot Noir, “Estate”, Dundee Hills, OR
  - The Monterey, Pinot Noir, Monterey, CA
  - Decoy by Duckhorn, Merlot, Napa, CA
  - Victoria, Pinot (Channington, Vic)
  - Napa, Banana Bread Beer (Bedford, England) $100

- **SPIRIT FREE RE**
  - The Bee’s Tea
  - Sunshine Sangria
  - Malibu Coconut Rum, Chambord Raspberry Liqueur, Lemon Sparkling Moscato, Fruity Lemonade, Orange and Lemon Juice
  - TEMPS GRAND SANGRIA
  - 14 Hands Cabernet, Sky Blue Blood Orange Vodka, Cranberry, Fresh Juice, Cinnamon

### BEER CRAFT AND MORE

- **SANGRIA**
  - Classic Sangria
  - Sunset Sangria
  - Sunshine Sangria
  - Malibu Coconut Rum, Chambord Raspberry Liqueur, Lemon Sparkling Moscato, Fruity Lemonade, Orange and Lemon Juice
  - TEMPS GRAND SANGRIA
  - 14 Hands Cabernet, Sky Blue Blood Orange Vodka, Cranberry, Fresh Juice, Cinnamon