

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.

# AFTER DINNER CONSIDERATIONS

## COFFEE COCKTAILS

<b>NUTS &amp; BERRIES</b>	<b>\$9</b>
Frangelico Liqueur, Chambord, Cream	
<b>ESPRESSO MARTINI</b>	<b>\$9</b>
Stoli Vanil Vodka, Espresso, Kahlúa	
<b>CAFÉ INTERNATIONAL</b>	<b>\$7</b>
Kahlúa, Baileys Irish Coffee, Grand Marnier, Coffee, Whipped Cream <i>GF</i>	
<b>IRISH COFFEE</b>	<b>\$7</b>
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream	
<b>ALMOND MOCHA</b>	<b>\$7</b>
Amaretto Disaronno, Kahlúa, Coffee	
<b>CHOCOHOLIC MARTINI</b>	<b>\$10</b>
Stoli Vanil Vodka, Godiva Chocolate and White Chocolate Liqueurs, Baileys Irish Cream, Chocolate Rim	

## DESSERT WINES

<b>3oz</b>	<b>BTL.</b>
Banfi, Brachetto d'Acqui, "Rosa Regale", Piedmont, Italy 187ml	— \$12
Eos Estate Winery, Riesling, Late Harvest, "Tears of Dew", Central Coast, CA, 375ml	\$12 \$49

## PORT

<b>3oz</b>	<b>BTL.</b>
Graham's, Port, Porto Reserve, "Six Grapes", Douro, Portugal	\$9 \$65
Dow's, Tawny Port, Porto, Reserve, "Boardroom", Douro, Portugal	\$9 \$65
Graham's, Tawny Port, Porto, "20 Year Old", Douro, Portugal	\$15 \$110



## FONDUE UNTO OTHERS

<b>THE MELTING POT COOKBOOK</b>	<b>\$30</b>
A collection of recipes from our fondue pot to yours	
<b>BOX OF SIGNATURE DIPPED STRAWBERRIES* <i>GF</i></b>	
3 berries	<b>\$12</b>
6 berries	<b>\$20</b>
*Ask the hospitality specialist or your server to place an advanced order.	
<b>GARLIC &amp; WINE SEASONING</b>	<b>\$8</b>
Our signature seasoning for you to take home <i>GF</i>	
<b>GIFT CARDS</b>	
Gift cards can be redeemed at Melting Pot restaurants nationwide	
<b>CHOCOLATE FONDUE WAFERS</b>	<b>\$8</b>
Milk, Dark or White <i>GF</i>	

# BEST IN GLASS®

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

<b>OLD FASHIONED</b>	
<b>CLASSIC OLD FASHIONED</b>	<b>\$9</b>
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry <i>GF</i>	
<b>MODERN OLD FASHIONED</b>	<b>\$10</b>
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry <i>GF</i>	
<b>AUTHENTIC MAI TAI</b>	<b>\$11</b>
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup <i>GF</i>	
<b>FRESHLY-PICKED MARGARITA</b>	<b>\$11</b>
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices <i>GF</i>	
<b>TMP'S G&amp;T</b>	<b>\$10</b>
The Botanist Gin, Liber & Co. Premium Tonic Syrup, Club Soda, Lime <i>GF</i>	
<b>THE MELTING POT MULE</b>	<b>\$10</b>
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer <i>GF</i>	
<b>MELTING POT MULE MUG</b>	<b>\$12</b>

## CLASSIC TMP COCKTAILS

<b>LOVE MARTINI</b>	<b>\$9</b>
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries <i>GF</i>	
<b>YIN &amp; YANG MARTINI</b>	<b>\$10</b>
Godiva White Chocolate Liqueur, Svedka Vanil Vodka, Ice Cream, Chocolatey Shavings <i>GF</i>	
<b>LEMON BERRY MOJITO</b>	<b>\$9</b>
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda <i>GF</i>	
<b>WHISKEY THISTLE</b>	<b>\$10</b>
Jameson Irish Whiskey, White Peach Syrup, Raspberries, Lemon, Sprite <i>GF</i>	



## LOCAL FAVORITES

<b>CLASSIC SAZERAC</b>	<b>\$9</b>
Bulleit Rye, Perchaud's Bitters, Simple Syrup, Absinthe-Coated Glass	
<b>KENTUCKY PEACH</b>	<b>\$9</b>
Bulleit Bourbon, Peach Purée, Lemon, Honey	
<b>MARTINEZ</b>	<b>\$9</b>
Gin, Sweet Vermouth, Maraschino Liqueur	
<b>NASHVILLE SOUR</b>	<b>\$10</b>
Rye Whiskey, Lemon Juice, Maple Syrup, Red Wine	
<b>TIPSY TURTLE</b>	<b>\$9</b>
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine	
<b>TIME OF THE SEASON</b>	<b>\$10</b>
Rum, Pimento Dram, Lime Juice, Grapefruit Juice, Orange Juice, Cinnamon Syrup, Grenadine, Angostura Bitters, Absinthe	
<b>THE BRANDYBUCK</b>	<b>\$10</b>
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.

*GF* | Gluten-Free *GF* all wines, cordials and liquors

# WINE



	5oz	8oz	BTL.
<b>SPARKLING</b>			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA 187ml	—	—	\$12
Luccio, Moscato d'Asti, ITA	\$7	\$10	\$29
LaMarca, Prosecco, ITA, 187ml	—	—	\$9
Michelle, Brut, WA	—	—	\$26
Louis Perdrier, Brut, FRA	\$7	—	\$24
Segura Viudas, Brut, "Heredad", Reserva, Cava, ESP	—	—	\$49
Laurent-Perrier, Brut, champagne, FRA	—	—	\$96
Jacques Bardelot, Brut Rosé, Champagne, FRA	—	—	\$59
Laurent-Perrier, Brut Rosé, Champagne, FRA	—	—	\$140
<b>SWEET WHITE &amp; BLUSH</b>			
Beringer, White Zinfandel, CA	\$7	\$9	\$25
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$8	\$11	\$29
Ste. Michelle, Gewürztraminer, WA	\$7	\$10	\$29
Kung Fu Girl, Riesling, Dry, WA	\$9	\$13	\$36
<b>CHARDONNAY</b>			
KJ, Chardonnay, "Vintner's Reserve", CA	\$9	\$12	\$33
Souverain, Chardonnay, CA	\$9	\$11	\$31
Talbott, Chardonnay, "Kali Hart", Monterey, CA	—	—	\$42
Cakebread, Chardonnay, Napa, CA	—	—	\$59
<b>OTHER WHITES &amp; ROSE</b>			
Maso Canali, Pinot Grigio, Trentino, ITA	—	—	\$45
Mezzacorona, Pinot Grigio, Trentino, ITA	\$7	\$9	\$24
Rodney Strong, Sauvignon Blanc, "Charlotte's Home, N. Sonoma, CA	—	—	\$29
Starborough, Sauvignon Blanc, Marlborough, NZL	\$7	\$10	\$27
Zind-Humbrecht, Pinot Gris, Alsace, FRA	—	—	\$51
Martín Códax, Albariño, Rías Baixas, ESP	\$7	\$11	\$32



	5oz	8oz	BTL.
<b>CABERNET SAUVIGNON</b>			
Batch 198, Cabernet, Bourbon Barrel Aged 3 Months, North Coast, CA	\$8	\$12	\$35
Concannon, Cabernet, Paso Robles, CA	\$7	\$11	\$32
14 Hands, Cabernet, WA	\$7	\$10	\$27
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	—	—	\$35
Starmont, Cabernet, Napa, CA	—	—	\$65
Austin Hope, Cabernet, Paso Robles, CA	\$11	\$18	\$52
Mount Veeder Winery, Cabernet, Napa, CA	—	—	\$79
Caymus, Cabernet, Napa, CA	—	—	\$129
<b>PINOT NOIR &amp; MERLOT</b>			
Meiomi, Pinot Noir, CA	\$8	\$12	\$34
Sokol Blosser, Pinot Noir, "Estate", Dundee Hills, OR	—	—	\$78
The Monterey, Pinot Noir, Monterey, CA	\$7	\$11	\$32
Greystone, Merlot, CA	—	—	\$27
Decoy by Duckhorn, Merlot, Sonoma, CA	\$10	\$15	\$44
<b>OTHER REDS</b>			
Giacomo Borgogno & Figli, Dolcetto d'Alba, ITA	—	—	\$55
Peñalba la Verde, Tempranillo, "Elbo ", Castilla y León, ESP	\$7	\$9	\$25
Bilbainas, Rioja, Reserva, "Viña Pomal", ESP	—	—	\$59
Masi, Ripasso, Veronese, "Campofirin", ITA	—	—	\$45
Mazzei, Toscana, "Poggio Badiola", ITA	—	—	\$39
Grand Français, Bordeaux Supérieur, "Grande Cuvée", FRA	—	—	\$59
Zen of zin, Zinfandel, CA	\$7	\$9	\$24
Portillo, Malbec, Uco, ARG	\$7	\$9	\$25
BenMarco, Malbec, Uco, ARG	—	—	\$49
La Nerthe, Châteauneuf-du-Pape, FRA	—	—	\$109
19 Crimes, Red, SE AUS	\$7	\$10	\$30
Sartori, Amarone della Valpolicella, ITA	—	—	\$99

# BEER CRAFT AND MORE



Boulder Beer Co., Shake, Chocolate, Porter (Boulder, CO)	\$6
Dogfish Head, 90 Minute, IPA (Milton, DE)	\$7
Einstök, Icelandic, White Ale (Akureyri, Iceland)	\$6
Guinness, Estra Stout (Ireland) 11.2oz	\$6
Lindemans, Framboise, Lambic (Vlezenbeek, Belgium)	\$13
Magner's, Cider (Ireland)	\$6
New Belgium, Fat Tire, Amber (Fort Collins, CO)	\$6
Rogue, Hazelnut Brown Nectar, wwBrown Ale (Newport, OR)	\$6
Sam Adams (USA)	\$6
Stiegl, Grapefruit, Radler (Austria) 11.2oz	\$6
Stone, Arrogant Bastard, Ale (Escondido, CA) 16oz	\$7
Victory, Prima, Pils (Downington, PA)	\$6
Wells, Banana Bread Beer, Ale (Bedford, England) 500ml	\$12
<b>DRINK LOCAL</b>	
Hap & Harry's, Lager (Nashville, TN)	\$6
Kentucky, Bourbon Barrel, Ale (Lexington, KY)	\$8
Mantra, Japa, Chai, Milk Stout (Franklin, TN)	\$6
Mantra, Avec Moi, Sour Pale Ale (Franklin, TN)	\$6
Yazoo, Gerst, Amber (Nashville, TN)	\$6
Yazoo, Hefeweizen (Nashville, TN)	\$6
Yazoo, Pale Ale (Nashville, TN)	\$6

Ask your server about our rotating seasonal draft beer selections.

# WINE FLIGHTS

<b>CLASSIC FLIGHT</b>	\$17
Mezzacorona, Pinot Grigio	Cheese Fondue
Kung Fu Girl, Riesling	Salad
The Monterey, Pinot Noir	Entrée Fondue
Decoy by Duckhorn, Merlot	Chocolate Fondue
GF	
<b>NASHVILLE FLIGHT</b>	\$16
Martín Códax, Albariño	Cheese Fondue
Ste. Michelle, Gewürztraminer	Salad
Peñalba la Verde, Tempranillo, "Elbo "	Entrée Fondue
Austin Hope, Cabernet	Chocolate Fondue
GF	

# SANGRIA

<b>SUNSHINE SANGRIA</b>	\$9
Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice	GF
<b>TMP'S GRAND SANGRIA</b>	\$9
14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon	GF

# SPIRIT FREE

<b>THE BEE'S TEA</b>	\$5
Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea	GF
<b>WATERMELON COOLER</b>	\$5
Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite	GF
<b>MAPLE JULEP</b>	\$5
Maple Syrup, Muddled Lemon and Mint, White Cranberry Juice	
<b>BLACKBERRY SAGE LEMONADE</b>	\$5
Lemonade, Blackberry, Sage	

