

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

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

DESSERT WINES

	3oz	BTL.
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

	3oz	BTL.
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

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

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

CLASSIC TMP COCKTAILS

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



LOCAL FAVORITES

CLASSIC SAZERAC	\$9
Bulleit Rye, Perchaud's Bitters, Simple Syrup, Absinthe-Coated Glass	
KENTUCKY PEACH	\$9
Bulleit Bourbon, Peach Purée, 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, Grapefruit 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.

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

WINE



	5oz	8oz	BTL.
SPARKLING			
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
SWEET WHITE & BLUSH			
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
CHARDONNAY			
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
OTHER WHITES & ROSE			
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.
CABERNET SAUVIGNON			
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
PINOT NOIR & MERLOT			
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
OTHER REDS			
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
DRINK LOCAL	
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

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

SANGRIA

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

SPIRIT FREE

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

