

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

(292 cal) *GF*

Martín Códax, Albariño
Ste. Michelle, Gewürztraminer
Peñalba la Verde, Tempranillo, "Elbo"
Austin Hope, Cabernet

\$17

Cheese
Salad
Entrée
Chocolate
Fondue

SANGRIA

SUNSHINE SANGRIA

(212 cal)

Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice *GF*

\$9

TMP'S GRAND SANGRIA

(209 cal)

14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon *GF*

\$9

SPIRIT-FREE

THE BEE'S TEA

(204 cal)

Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea *GF*

\$5

BLACKBERRY SAGE LEMONADE

(275 cal)

Lemonade, Blackberry, Sage *GF*

\$5

ITALIAN SODA

(299-323 cal)

Choose Your Favorite Flavor *GF*

\$5

STRAWBERRY BASIL LEMONADE

(227 cal)

Strawberry Purée, Muddled Lemon, Fresh Basil, Lemonade *GF*

\$5



BEER CRAFT AND MORE

Boulder Beer Co., Shake, Chocolate, Porter (Boulder, CO) (334 cal) \$6

Dogfish Head, 90 Minute, IPA (Milton, DE) (302 cal) \$7

Eagle Brewery, Banana Bread, Malt Beverage (Bedford, England) 16.9oz (230 cal) \$12

Einstök, Icelandic, White Ale (Akureyri, Iceland) 11.2oz (149 cal) \$6

Guinness, Extra Stout (Ireland) 11.2oz (195 cal) \$6

Lindemans, Framboise, Lambic (Vlezenbeek, Belgium) 750ml (392 cal) \$13

Magner's, Cider (Ireland) (153 cal) \$6

New Belgium, Fat Tire, Amber (Fort Collins, CO) (160 cal) \$6

Rogue, Hazelnut Brown Nectar, Brown Ale (Newport, OR) (156 cal) \$6

Sam Adams (USA) (175 cal) \$6

Stiegl, Grapefruit, Radler (Austria) 11.2oz (116 cal) \$6

Stone, Arrogant Bastard, Ale (Escondido, CA) 16oz (270 cal) \$7

Victory, Prima, Pils (Downingtown, PA) (153 cal) \$6

DRINK LOCAL

Hap & Harry's, Lager (Nashville, TN) 330ml (148 cal) \$6

Kentucky, Bourbon Barrel, Ale (Lexington, KY) (216 cal) \$8

Mantra, Japa, Chai, Milk Stout (Franklin, TN) (302 cal) \$6

Mantra, Avec Moi, Sour Pale Ale (Franklin, TN) (138 cal) \$6

Yazoo, Gerst, Amber (Nashville, TN) (163 cal) \$6

Yazoo, Hefeweizen (Nashville, TN) (160 cal) \$6

Yazoo, Pale Ale (Nashville, TN) (163 cal) \$6

Ask your server about our rotating draft beer selections*

*Draft

WINE ALL WINE IS GF

sparkling

5oz (102-123 cal) | 8oz (196 cal) | bottle (138-622 cal)

white

5oz (106-120 cal) | 8oz (170-192 cal) | bottle (540-638 cal)

red

5oz (121-135 cal) | 8oz (194-215 cal) | bottle (600-720 cal)



5OZ 8OZ BTL.

SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml \$12

Luccio, Moscato d'Asti, ITA \$7 \$10 \$29

La Marca, Prosecco, ITA, 187ml \$9

Michelle, Brut, WA \$26

Louis Perdrier, Brut, FRA \$7 \$24

Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml \$11

Segura Viudas, Brut, "Hereditad", Reserva, Cava, ESP \$49

Jacques Bardelot, Brut Rosé, Champagne, FRA \$59

Laurent-Perrier, Brut, Champagne, FRA \$96

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 \$36

CHARDONNAY

Rex Hill, Chardonnay, "Seven Soils", Willamette, OR \$57

KJ, Chardonnay, "Vintner's Reserve", CA \$9 \$12 \$33

Heitz, Chardonnay, Napa, CA \$49

St. Francis, Chardonnay, Sonoma, CA \$38

Talbott, Chardonnay, "Kali Hart", Monterey, CA \$45

Cakebread, Chardonnay, Napa, CA \$79

OTHER WHITES + ROSÉ

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



5OZ 8OZ BTL.

OTHER WHITES + ROSÉ (Cont.)

Martín Códax, Albariño, Rías Baixas, ESP \$7 \$11 \$32

Ste. Michelle, Rosé, WA \$7 \$11 \$32

JNSQ, Rosé, "Cru", CA \$59

CABERNET SAUVIGNON

Tribute, Cabernet, CA \$7 \$11 \$32

14 Hands, Cabernet, WA \$7 \$10 \$27

J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA \$45

Starmont, Cabernet, North Coast, 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

Firesteed, Pinot Noir, Willamette, OR \$45

Meiomi, Pinot Noir, CA \$8 \$12 \$34

Sokol Blosser, Pinot Noir, "Estate", Dundee Hills, OR \$78

Decoy by Duckhorn, Merlot, Sonoma, CA \$10 \$15 \$44

OTHER REDS

Peñalba la Verde, Tempranillo, "Elbo", Castilla y León, ESP \$7 \$9 \$25

Bilbainas, Rioja, Reserva, "Viña Pomal", ESP \$59

Mazzei, Toscana, "Poggio Badiola", ITA \$39

Grand Français, Bordeaux Supérieur, "Grande Cuvée", FRA \$59

Zen of Zin, Zinfandel, CA \$7 \$9 \$24

Salentein, Malbec, "Portillo", Uco, ARG \$7 \$9 \$25

BenMarco, Malbec, Uco, ARG \$49

La Nerthe, Châteauneuf-du-Pape, FRA \$109

Michael David, "Petite Petit", Lodi, CA \$8 \$12 \$34

19 Crimes, Red, SE AUS \$7 \$10 \$30

Sartori, Amarone della Valpolicella, ITA \$99

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

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

A suggested 20% gratuity will be added for parties of 8 or more.

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$10
(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 | \$9
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$10
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$10
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$12

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$9
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$10
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$9
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$11
(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

CLASSIC SAZERAC | \$10
(208 cal)
Bulleit Rye, Peychaud's Bitters, Simple Syrup, Absinthe-Coated Glass *GF*

KENTUCKY PEACH | \$10
(186 cal)
Bulleit Bourbon, Peach Purée, Lemon, Honey *GF*

SPEAKEASY SMASH | \$10
(221 cal)
Greenbar TRU Organic Lemon Vodka, Mint Leaves, Fresh Lemon Juice, Simple Syrup, Sweet & Sour *GF*

TIPSY TURTLE | \$10
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

SPICE-A-RINHA | \$10
(195 cal)
Cachaça, Fresh-squeezed Lime and Orange juice, Honey, Ginger, Almond, Allspice, Crushed Ice *GF*

BRAMBLE | \$10
(241 cal)
Gin, Fresh Lemon Juice, Giffard Blackberry Liqueur, Crushed Ice *GF*

REVEREND STIGGINS | \$10
(200 cal)
Plantation "Stiggins Fancy" Pineapple Rum, Fresh-squeezed Lime juice, Rich Demerara Syrup *GF*

PEGU CLUB | \$10
(244 cal)
Gin, Ferrand Curaçao, Fresh-squeezed Lime Juice, Angostura Bitters *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA | \$8
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

CAFÉ INTERNATIONAL | \$8
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

ESPRESSO MARTINI | \$10
(262 cal)
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

IRISH COFFEE | \$8
(143 cal)
Jameson Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

RASPBERRY TRUFFLE | \$8
(163 cal)
Baileys, Chambord, Coffee, Whipped Cream, Graham Cracker Crumbs

DESSERT WINES

	3OZ BTL.	
3oz (65-114 cal) bottle (274-968 cal)		
Eos, Riesling, Late Harvest, "Tears of Dew", Central Coast, California, 375ml	\$13	\$48
Kiona, Chenin Blanc, Ice Wine, Red Mountain, Washington	\$10	\$75
Villefranche, Sauternes, France	\$13	\$48

PORT

	3OZ	BTL (1200-1222 cal)
3oz (142-145 cal) bottle (1200-1222 cal)		
Taylor Fladgate, Tawny, Porto, "10 Year", Portugal	\$9	\$65
Graham's, Port, Porto, Reserve, "Six Grapes", Portugal	\$9	\$65
Graham's, Tawny, Porto, "20 Year", Portugal	\$15	\$110



SPECIALTY SPIRITS

Balvenie Scotch Doublewood 12 year (76 cal)	\$16
Blanton's Bourbon (83 cal)	\$15
Jack Daniel's Whiskey Single Barrel (76 cal)	\$14
Macallan Scotch Sherry Oak 18 year (76 cal)	\$88

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$30
A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries | \$12
6 Strawberries | \$20

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

GARLIC & WINE SEASONING | \$8
(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 | \$8
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*