

BEST IN GLASS

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

NEW! UPTOWN MANHATTAN (145 cal) Knob Creek Rye Whiskey, Averna, Carpano Antica Sweet Vermouth and Bitters <i>GF</i>	\$14
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AUTHENTIC MAI TAI (254 cal) Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup <i>GF</i>	\$12
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FRESHLY-PICKED MARGARITA (326 cal) Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices <i>GF</i>	\$12
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OLD FASHIONED	
CLASSIC OLD FASHIONED (175 cal) Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry <i>GF</i>	\$10
MODERN OLD FASHIONED (195 cal) Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry <i>GF</i>	\$12

THE MELTING POT MULE (235 cal) Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer <i>GF</i>	\$11
MELTING POT MULE MUG	\$12

MELTING POT CLASSICS

LOVE MARTINI (188 cal) Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries <i>GF</i>	\$10
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YIN & YANG MARTINI (361 cal) Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings <i>GF</i>	\$13
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LEMON BERRY MOJITO (157 cal) Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda <i>GF</i>	\$10
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WHISKEY BUSINESS (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 <i>GF</i>	\$11
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HIGHBALLS

OUR ELEVATED TAKE ON THE
CLASSIC HIGHBALL
FIRST CHOOSE YOUR SPIRIT,
THEN CHOOSE YOUR MIXER!

SPIRITS (CHOOSE ONE)	
Maker's Mark Bourbon (120 cal)	\$8
Suntory Whisky Toki (114 cal)	\$8
The Botanist Dry Gin (123 cal)	\$8
Tito's Vodka (106 cal)	\$8
Tru Lemon Vodka Organic (84 cal)	\$8

Q MIXERS (CHOOSE ONE)	
Club Soda (0 cal)	\$3
Ginger Beer Bottle (71 cal)	\$3
Tonic Water Bottle (40 cal)	\$3



LOCAL COCKTAILS

CLASSIC SAZERAC (208 cal) Bulleit Rye, Peychaud's Bitters, Simple Syrup, Absinthe-Coated Glass <i>GF</i>	\$10
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SPEAKEASY SMASH (221 cal) Greenbar TRU Organic Lemon Vodka, Mint Leaves, Fresh Lemon Juice, Simple Syrup, Sweet & Sour <i>GF</i>	\$10
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THE BRANDYBUCK (119 cal) Apple Brandy, Lemon Juice, Ginger Syrup, Cinnamon Syrup, Angostura Bitters, Hard Cider <i>GF</i>	\$10
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TIME OF THE SEASON (209 cal) Rum, Pimento Dram, Lime Juice, Grapefruit Juice, Orange Juice, Cinnamon Syrup, Grenadine, Angostura Bitters, Absinthe <i>GF</i>	\$10
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TIPSY TURTLE (281 cal) 151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine <i>GF</i>	\$10
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SPICE-A-RINHA (195 cal) Cachaça, Fresh-squeezed Lime and Orange juice, Honey, Ginger, Almond, Allspice, Crushed Ice <i>GF</i>	\$10
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BRAMBLE (241 cal) Gin, Fresh Lemon Juice, Giffard Blackberry Liqueur, Crushed Ice <i>GF</i>	\$10
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REVEREND STIGGINS (200 cal) Plantation "Stiggins Fancy" Pineapple Rum, Fresh-squeezed Lime juice, Rich Demerara Syrup <i>GF</i>	\$10
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SPIRIT-FREE

THE BEE'S TEA (204 cal) Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea <i>GF</i>	\$5
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BLACKBERRY SAGE LEMONADE (275 cal) Lemonade, Blackberry, Sage <i>GF</i>	\$5
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ITALIAN SODA (299-323 cal) Choose Your Favorite Flavor <i>GF</i>	\$5
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STRAWBERRY BASIL LEMONADE (227 cal) Strawberry Purée, Muddled Lemon, Fresh Basil, Lemonade <i>GF</i>	\$5
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AFTER DINNER DRINKS

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)	\$66

DESSERT WINES	3OZ	BTL.
Eos, Riesling, Late Harvest, "Tears of Dew", Central Coast, California, 375ml (65, 274 cal)	\$13	\$48
Kiona, Chenin Blanc, Ice Wine, Red Mountain, Washington (109, 922 cal)	\$10	\$75
Villefranche, Sauternes, France (114, 968 cal)	\$13	\$48

SANGRIA

SUNSHINE SANGRIA (212 cal) Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice <i>GF</i>	\$9
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TMP'S GRAND SANGRIA (209 cal) 14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon <i>GF</i>	\$9
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BEER CRAFT AND MORE

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
Hap & Harry's, Belle Meade, Pilsner (Nashville, TN) (156 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) | btl (138-622 cal)

SPARKLING	5OZ	8OZ	BTL.
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, Cava, Reserva, "Heredad", 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, WA			\$36

CHARDONNAY

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

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

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

CHOCOLATE FONDUE

SMALL | \$24 serves up to 2

EACH ADDITIONAL PERSON \$12

Served with a variety of sweet treats and fresh fruits (463-513 cal). *Gluten-free dippers available upon request. Choose one chocolate fondue per cooktop.*

THE ORIGINAL

(289 cal per serving)
The smooth flavor of milk chocolate is melted with crunchy peanut butter. *GF*

FLAMING TURTLE

(333 cal per serving)
The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans. *GF*

PURE CHOCOLATE FONDUE

(272 cal per serving)
Pick from the flavors of milk, dark or white chocolate. *GF*

YIN & YANG

(295 cal per serving)
The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together. *GF*

BANANAS FOSTER

(345 cal per serving)
The buttery flavor of white chocolate is melted with bananas & dulce de leche, and flambéed. *GF*

DARK & DULCE

(248 cal per serving)
The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt. *GF*

SWEET ADDITIONS

\$3 EACH | \$8 FOR ALL THREE

Cream Puffs (180 cal) | Macarons (200 cal) *GF* | Cheesecake (327 cal)

COFFEE

ALMOND MOCHA (124 cal) Amaretto Disaronno, Kahlúa, Coffee <i>GF</i>	\$8
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CAFÉ INTERNATIONAL (160 cal) Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream <i>GF</i>	\$8
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ESPRESSO MARTINI (262 cal) Stoli Vanil Vodka, Espresso, Kahlúa <i>GF</i>	\$10
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IRISH COFFEE (143 cal) Jameson Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream	\$8
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RASPBERRY TRUFFLE (163 cal) Baileys, Chambord, Coffee, Whipped Cream, Graham Cracker Crumbs	\$8
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FONDUE UNTO OTHERS

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

(0 cal)
Two classic culinary ingredients - garlic and wine - make this seasoning delicious. *GF*

GIFT CARDS

Gift cards can be redeemed at Melting Pot Restaurants nationwide.

CHOCOLATE FONDUE WAFERS

(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*

WINE FLIGHTS

CLASSIC FLIGHT

(284 cal) <i>GF</i>	\$18
Mezzacorona, Pinot Grigio	Cheese Fondue
Ste. Michelle, Rosé, WA	Salad
Meiomi, Pinot Noir	Entrée Fondue
Decoy by Duckhorn, Merlot	Chocolate Fondue

LOCAL FLIGHT

(292 cal) <i>GF</i>	\$17
Martín Códax, Albariño	Cheese Fondue
Ste. Michelle, Gewürztraminer	Salad
Peñalba la Verde, Tempranillo, "Elbo "	Entrée Fondue
Austin Hope, Cabernet	Chocolate Fondue

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.

*Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity. The gluten information provided on this menu is in cooperation with the Gluten Intolerance Group (GIG). We do not accept any responsibility for information which has not been verified by Melting Pot and GIG. Our canola oil is cholesterol free and contains 0g of trans fat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Updated 4/2020.

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