

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*

Kim Crawford, Sauvignon Blanc
New Age, White
Educated Guess, Cabernet
Dreaming Tree, Red, "Crush"

\$22

Cheese
Salad
Entrée
Chocolate
Fondue

SANGRIA

SUNSHINE SANGRIA

Glass (212 cal) | Pitcher (809 cal)

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

\$10 per glass
\$36 per pitcher

TMP'S GRAND SANGRIA

Glass (209 cal) | Pitcher (716 cal)

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

\$10 per glass
\$36 per pitcher

SPIRIT-FREE

THE BEE'S TEA

(204 cal)

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

\$6

BLACKBERRY SAGE LEMONADE

(275 cal)

Lemonade, Blackberry, Sage *GF*

\$6

PINEAPPLE COBBLER

(289 cal)

Pineapple Juice, Strawberry Purée, Lime Juice,
Sprite *GF*

\$6

STRAWBERRY BASIL LEMONADE

(227 cal)

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

\$6



BEER CRAFT AND MORE

Blue Moon (USA) (168 cal)

\$5.50

Bud, Light (USA) (110 cal)

\$5

Corona (Mexico) (148 cal)

\$6

Dogfish Head, 60 Minute, IPA (Milton, DE)
(316 cal)

\$7

Guinness, Stout (Ireland) 11.2oz (117 cal)

\$6

Michelob Ultra (USA) (95 cal)

\$5.50

Miller Lite (USA) (96 cal)

\$5

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

\$6.50

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

\$7

Sam Adams (USA) (175 cal)

\$5.50

Yuengling, Lager (Pottsville, PA) (140 cal)

\$5.50

DRINK LOCAL

Cigar City, Jai Alai, IPA (Tampa, FL) (245 cal)

\$7

Cigar City, Florida Cracker, White Ale
(Tampa, FL) (160 cal)

\$6.50

Funky Buddha, Seasonal (Oakland Park, FL)

\$6.50

WINE ALL WINE IS GF

sparkling

5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)

white

5oz (111-120 cal) | 8oz (177-192 cal) | bottle (555-608 cal)

red

5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-682 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA

5OZ

8OZ

BTL.

\$50

Luccio, Moscato d'Asti, ITA

\$10

\$13

\$40

LaMarca, Prosecco, ITA, 187ml

\$14

Michelle, Brut, WA

\$38

Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

\$42

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

\$8

\$11

\$32

New Age, White, San Rafael, ARG

\$9

\$12

\$36

Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU

\$10

\$13

\$40

Kung Fu Girl, Riesling, Dry, WA

\$36

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA

\$10

\$13

\$40

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

\$40

Mezzacorona, Pinot Grigio, Trentino, ITA

\$9

\$12

\$36

Rodney Strong, Sauvignon Blanc, "Charlotte's Home",
N. Sonoma, CA

\$40

Starborough, Sauvignon Blanc, Marlborough, NZL

\$8

\$11

\$32

Kim Crawford, Sauvignon Blanc, Marlborough, NZL

\$11

\$14

\$44

Ste. Michelle, Rosé, WA

\$8

\$11

\$32

JNSQ, Rosé, "Cru", CA

\$44



CABERNET SAUVIGNON

Tribute, Cabernet, CA

5OZ

8OZ

BTL.

\$10

\$13

\$40

14 Hands, Cabernet, WA

\$9

\$12

\$36

Educated Guess, Cabernet, Napa, CA

\$13

\$16

\$52

J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

\$44

Michael David, Cabernet, "Earthquake", Lodi, CA

\$70

PINOT NOIR + MERLOT

Benton Lane, Pinot Noir, Willamette, OR

\$50

Meiomi, Pinot Noir, CA

\$12

\$15

\$48

Roco, Pinot Noir, Willamette, OR

\$63

Greystone, Merlot, CA

\$9

\$12

\$36

Decoy by Duckhorn, Merlot, Sonoma, CA

\$12

\$15

\$48

OTHER REDS

Dreaming Tree, Red, "Crush", CA

\$12

\$15

\$48

Banfi, Chianti, ITA

\$45

Mazzei, Toscana, "Poggio Badiola", ITA

\$44

Zen of Zin, Zinfandel, CA

\$44

Portillo, Malbec, Uco, ARG

\$10

\$13

\$40

Terrabianca, Rosso, "Campaccio", Toscana, ITA

\$65

Michael David, "Petite Petit", Lodi, CA

\$11

\$14

\$44

19 Crimes, Red, SE AUS

\$10

\$13

\$40

Two Hands, Shiraz, "Gnarly Dudes", Barossa, AUS

\$55

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$13
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$12
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$13
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$10
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$13
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$11
(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 | \$10
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$12
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$10
(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

ASIAN PEAR MARTINI | \$10
(302 cal)
Absolut Pears Vodka, St. Germain Elderflower Liqueur, Simple Syrup, Sparkling Wine *GF*

CUCUMBER MARTINI | \$10
(146 cal)
Effen Cucumber Vodka, Lemon Juice, Simple Syrup, Fresh Mint, Fresh Cucumber Garnish *GF*

MANGOLICIOUS | \$10
(181 cal)
Voli Light Vodka, Pineapple Juice, Mango Syrup, Luccio Sparkling Moscato *GF*

MANHATTAN BLACKOUT | \$13
(221 cal)
Woodford Reserve, Sweet Vermouth, Angostura Bitters *GF*

STRAWBERRY BASIL LEMONADE | \$10
(274 cal)
Smirnoff Strawberry Vodka, Muddled Fresh Basil and Strawberries, Lemonade *GF*

TIPSY TURTLE | \$11
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

WHITE PEACH COSMO | \$10
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

WILDBERRY MARTINI | \$10
(233 cal)
Stoli Razberi Vodka, Wildberry Syrup, Muddled Strawberries, Balsamic Vinegar, Lime Juice, Sprite, Blackberry and Mint Garnish *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

CAFÉ INTERNATIONAL | \$9
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

CAFÉ ROYAL | \$9
(166 cal)
Patrón XO Café, Coffee, Whipped Cream, Cocoa *GF*

CARAMEL MACCHIATO MARTINI | \$10
(395 cal)
Espresso-Infused Vodka, Caramel Syrup, Cream, Whipped Cream, Caramel *GF*

ESPRESSO MARTINI | \$11
(262 cal)
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

GODIVA WHITE CHOCOLATE CAPPUCCINO | \$9
(108 cal)
Espresso, Foamed Milk, Godiva White Chocolate Liqueur *GF*

IRISH COFFEE | \$9
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

DESSERT WINES

3oz (129 cal) | bottle (544 cal)

Dolce, Late Harvest, Napa, California, 375ml | \$32 | \$120

PORT

3oz (130-138 cal)

Dow's, Tawny, Porto, "10 Year", Portugal | \$12

Dow's, LBV Port, Porto, Portugal | \$10

Sandeman, Rich, Madeira, Fine, Portugal | \$8

Dow's, Tawny, Porto, "20 Year", Portugal | \$14

Sandeman, Rainwater, Madeira, Portugal | \$10



SPECIALTY SPIRITS

Glenlivet Scotch 12 year (70 cal) | \$13

Macallan Scotch 12 year (76 cal) | \$16

Rémy Martin VSOP Cognac (70 cal) | \$13

Rémy Martin XO Cognac (70 cal) | \$23

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 | \$10
6 Strawberries | \$16

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

GARLIC & WINE SEASONING | \$6.50
(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 | \$10
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*