

WINE FLIGHTS

CLASSIC FLIGHT (284 cal) <i>GF</i>	\$18.95
Mezzacorona, Pinot Grigio	Cheese
Ste. Michelle, Rosé, WA	Salad
Meiomi, Pinot Noir	Entrée
Decoy by Duckhorn, Merlot	Chocolate Fondue
LOCAL FLIGHT (291 cal) <i>GF</i>	\$18.95
Williamsburg Winery, White, "Governor's"	Cheese
Williamsburg Winery, White, "A Midsummer Night's"	Salad
Williamsburg Winery, Cabernet, "Arundell"	Entrée
Williamsburg Winery, "Vin Licoreux de Framboise"	Chocolate Fondue

SANGRIA

SUNSHINE SANGRIA (212 cal)	\$9.50
Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice <i>GF</i>	
TMP'S GRAND SANGRIA (209 cal)	\$9.50
14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon <i>GF</i>	

SPIRIT-FREE

THE BEE'S TEA (204 cal)	\$4.25
Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea <i>GF</i>	
BLACKBERRY SAGE LEMONADE (275 cal)	\$4.25
Lemonade, Blackberry, Sage <i>GF</i>	
KOOKY COCONUT LEMONADE (183 cal)	\$4.25
Lemonade, Pineapple Juice, Coconut Syrup <i>GF</i>	
VERY BERRY LEMONADE (183 cal)	\$4.25
Lemonade, Strawberry and Wildberry Purées <i>GF</i>	



BEER CRAFT AND MORE

Angry Orchard, Cider (Cincinnati, OH)	\$4.95
Blue Moon (USA) (168 cal)	\$4.95
Bud, Light (USA) (110 cal)	\$4.50
Coors, Light (USA) (102 cal)	\$4.50
Corona (Mexico) (148 cal)	\$5
Guinness, Extra Stout (Canada) 18oz (314 cal)	\$5
Miller Lite (USA) (96 cal)	\$4.50
Sam Adams (USA) (175 cal)	\$5
Yuengling, Lager (Pottsville, PA) (140 cal)	\$4.50

DRINK LOCAL

Bold Mariner, Frogman, Lager (Norfolk, VA) (153 cal)	\$5
Devils Backbone, Lager (Lexington, VA) (185 cal)	\$5
O'Connor, El Guapo, Agave, IPA (Norfolk, VA) (209 cal)	\$5

HARD SELTZER

Bud Light (St. Louis, MO)	\$5
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WINE ALL WINE IS GF

sparkling
5oz (123 cal) | 8oz (196-199 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 (600-712 cal)

SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			
Luccio, Moscato d'Asti, ITA	\$8	\$11	\$28
LaMarca, Prosecco, ITA, 187ml			\$9
Michelle, Brut, WA			\$28
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			\$10

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA	\$6	\$9	\$24
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$7	\$11	\$32
Williamsburg Winery, White, "Governor's", Williamsburg, VA	\$7	\$10	\$28
Kung Fu Girl, Riesling, Dry, WA			\$29
Williamsburg Winery, White, "A Midsummer Night's", Williamsburg, VA	\$9	\$12	\$36

CHARDONNAY

Hayes Ranch, Chardonnay, CA			\$30
KJ, Chardonnay, "Vintner's Reserve", CA	\$10	\$13	\$40
Jefferson, Chardonnay, Reserve, VA			\$48

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA			\$48
Mezzacorona, Pinot Grigio, Trentino, ITA	\$7	\$10	\$28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			\$33
Starborough, Sauvignon Blanc, Marlborough, NZL	\$10	\$13	\$40



	5OZ	8OZ	BTL.
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OTHER WHITES + ROSÉ (Cont.)

Cakebread, Sauvignon Blanc, Napa, CA			\$60
Ste. Michelle, Rosé, WA	\$8	\$11	\$32
JNSQ, Rosé, "Cru", CA			\$45

CABERNET SAUVIGNON

Williamsburg Winery, Cabernet, "Arundell", USA	\$8	\$11	\$32
Tribute, Cabernet, CA	\$10	\$13	\$40
14 Hands, Cabernet, WA	\$8	\$11	\$32
Hidden Ridge, Cabernet, "55% Slope", Sonoma, CA			\$95
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			\$40
Stags' Leap, Cabernet, Napa, CA			\$90

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA	\$11	\$14	\$44
Higher Ground, Pinot Noir, Central Coast, CA			\$45
Hayes Ranch, Merlot, CA			\$30
Decoy by Duckhorn, Merlot, Sonoma, CA	\$11	\$14	\$41

OTHER REDS

Mazzei, Toscana, "Poggio Badiola", ITA			\$100
Zen of Zin, Zinfandel, CA			\$31
Portillo, Malbec, Uco, ARG	\$8	\$11	\$32
The Prisoner, Red, "Unshackled", CA			\$45
Michael David, "Petite Petit", Lodi, CA	\$11	\$14	\$44
19 Crimes, Red, SE AUS	\$7	\$10	\$28
Orin Swift, "Papillon", Napa, CA			\$90
Orin Swift, "Machete", CA			\$70



	5OZ	8OZ	BTL.
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BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$9.95
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$9.95
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$10.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$9.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$10.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$9.95
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$15

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$9.50
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$10.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$9.50
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$9.50
(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

ABSOLUT STRESS | \$9.50
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

DEEP SOUTH TEA | \$9.50
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

FULL COURT PAMA PRESS | \$9.50
(153 cal)
Tito's Handmade Vodka, PAMA Pomegranate Liqueur, Sprite *GF*

STRAWBERRY SEDUCTION | \$9.50
(203 cal)
Stoli Vanil Vodka, Muddled Strawberries, Fresh Lime, Triple Sec, Sweet & Sour *GF*

TIPSY TURTLE | \$9.50
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

WHITE PEACH COSMO | \$9.50
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA | \$8.95
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BILLIONAIRE'S COFFEE | \$8.95
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

BUTTERNUT COFFEE | \$8.95
(144 cal)
Frangelico, Butterscotch, Coffee, Whipped Cream *GF*

CHOCOLATE RASPBERRY KISS | \$8.95
(137 cal)
Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

IRISH COFFEE | \$7.95
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

SIBERIAN COFFEE | \$8.95
(126 cal)
Stoli Vodka, Kahlúa, Baileys Irish Cream, Coffee *GF*

SPARKLING WINES

bottle (555-630 cal)
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy | \$36
Luccio, Prosecco, Italy | \$28

DESSERT WINES

3oz (77 cal) | bottle (326 cal)
Williamsburg Winery, "Vin Licoreux de Framboise", Williamsburg, Virginia, 375ml | \$10 | \$30

PORT

3oz (137 cal) | bottle (770 cal)
Horton, Pear, Port, Virginia, 500ml | \$10 | \$30



SPECIALTY SPIRITS

Copper Fox Rye Whiskey (80 cal) | \$13.50
Dr. Stoner's Whiskey Smoky Herb (74 cal) | \$10.50
Blue Sky Distillery Silver Rum Blackbeard's Point (71 cal) | \$9.95
Vitae Gin Modern (80 cal) | \$11

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 | \$6.50
6 Strawberries | \$12.95

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

GARLIC & WINE SEASONING | \$5
(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 | \$5
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*