

WINE FLIGHTS

CLASSIC FLIGHT

(284 cal) *GF*
 Mezzacorona, Pinot Grigio
 Ste. Michelle, Rosé, WA
 Meiomi, Pinot Noir
 Decoy by Duckhorn, Merlot

\$20

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(289 cal) *GF*
 Trimbach, Gewürztraminer
 Mezzacorona, Pinot Grigio
 14 Hands, Cabernet
 19 Crimes, Red

\$20

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
 \$30 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
 \$30 per pitcher

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

STRAWBERRY BASIL LEMONADE

(227 cal)
 Strawberry Purée, Muddled Lemon, Fresh Basil,
 Lemonade *GF*

\$5

WATERMELON COOLER

(91 cal)
 Cucumber, Watermelon, White Cranberry Juice,
 Lime, Sprite *GF*

\$5



BEER CRAFT AND MORE

Angry Orchard, Hard Cider (Cincinnati, OH)
 (160 cal) \$6

Bell's, Two Hearted Ale, IPA (Comstock, MI)
 (195 cal) \$7

Blue Moon (USA) (168 cal) \$5

Brooklyn, Brown Ale (Brooklyn, NY) (156 cal) \$6

Coors, Light (USA) (102 cal) \$4

Corona (Mexico) (148 cal) \$5

Dogfish Head, 90 Minute, IPA (Milton, DE)
 (302 cal) \$8

Great Lakes, Edmund Fitzgerald, Porter
 (Cleveland, OH) (334 cal) \$7

Guinness, Stout (Ireland) 11.2oz (117 cal) \$6

Lagunitas, Little Sumpin', Ale (USA) (234 cal) \$7

Lagunitas, IPA (USA) (199 cal) \$7

Miller Lite (USA) (96 cal) \$4

Redbridge, Sorghum, Lager (USA) (133 cal) *GF* \$5

Sam Adams (USA) (175 cal) \$5

Stella Artois (Belgium) (154 cal) \$6

Tröegs, Java Head, Stout (Hershey, PA)
 (256 cal) \$8

Yuengling, Lager (Pottsville, PA) (140 cal) \$4

DRINK LOCAL

Fat Head's, Bumble Berry, Honey Blueberry,
 Ale (Middleburg Heights, OH) (21 cal) \$7

Full Pint, Chinookie, IPA (North Versailles, PA)
 (199 cal) \$7



WINE ALL WINE IS GF

sparkling
 5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)
 white
 5oz (111-123 cal) | 8oz (177-196 cal) | bottle (555-622 cal)
 red
 5oz (118-130 cal) | 8oz (189-208 cal) | bottle (600-690 cal)



SPARKLING

	5OZ	8OZ	BTL.
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			\$49
Luccio, Moscato d'Asti, ITA	\$8	\$13	\$39
LaMarca, Prosecco, ITA, 187ml			\$12
Michelle, Brut, WA			\$36
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			\$15
Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA			\$104
Perrier-Jouët, Brut, "Grand Brut", Champagne, FRA			\$108
Dom Pérignon, Brut, Champagne, FRA			\$259

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA	\$7	\$10	\$29
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$8	\$12	\$36
Kung Fu Girl, Riesling, Dry, WA			\$39
Conundrum, White, CA	\$10	\$16	\$48

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", CA	\$8	\$12	\$36
Starmont, Chardonnay, Carneros, CA			\$52

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA			\$42
Mezzacorona, Pinot Grigio, Trentino, ITA	\$8	\$11	\$33
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			\$38
Starborough, Sauvignon Blanc, Marlborough, NZL	\$9	\$14	\$42
Trimbach, Gewürztraminer, Alsace, FRA	\$11	\$16	\$48
Duckhorn, Sauvignon Blanc, Napa, CA			\$62
Ste. Michelle, Rosé, WA	\$10	\$14	\$42



CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA			\$47
Tribute, Cabernet, CA	\$10	\$15	\$44
Justin, Cabernet, Paso Robles, CA			\$49
14 Hands, Cabernet, WA	\$8	\$12	\$36
Stag's Leap Cellars, Cabernet, "Artemis", Napa, CA			\$144
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	\$9	\$13	\$39
Ferrari-Carano, Cabernet, Alexander, CA			\$88
Silver Oak, Cabernet, Alexander, CA			\$163
Caymus, Cabernet, Napa, CA			\$165
Concha y Toro, Cabernet, "Don Melchor", Puente Alto, CHL			\$150

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA	\$11	\$16	\$50
Parker Station, Pinot Noir, Monterey-Santa Barbara-San Luis Obispo, CA			\$38
Decoy by Duckhorn, Merlot, Sonoma, CA	\$10	\$15	\$48
Belle Glos, Pinot Noir, "Dairyman", Russian River, CA			\$104
Frog's Leap, Merlot, Rutherford, CA			\$79

OTHER REDS

Dreaming Tree, Red, "Crush", CA	\$9	\$14	\$40
Ménage à Trois, Red, CA	\$10	\$14	\$42
Mazzei, Toscana, "Poggio Badiola", ITA	\$9	\$12	\$36
Banfi, Chianti Classico, Riserva, ITA			\$37
Zen of Zin, Zinfandel, CA	\$10	\$15	\$45
Portillo, Malbec, Uco, ARG	\$9	\$12	\$36
Grgich Hills, Zinfandel, Napa, CA			\$99
Michael David, "Petite Petit", Lodi, CA	\$14	\$18	\$54
19 Crimes, Red, SE AUS	\$9	\$12	\$36
The Prisoner, Napa, CA			\$108
Stags' Leap, Petite Sirah, Napa, CA			\$98

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

MODERN OLD FASHIONED | \$12
(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 | \$10

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 | \$11
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$10
(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

DEEP SOUTH TEA | \$10
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

DIRTY DEED MARTINI | \$12
(190 cal)
Ketel One Vodka, Olive Juice, Gorgonzola-Stuffed Olives *GF*

JACKBERRY SMASH | \$10
(242 cal)
Jack Daniel's Tennessee Whiskey, Blackberries, Sweet & Sour, Cranberry Juice, Sprite *GF*

PARADISE PUNCH | \$10
(138 cal)
Bacardi, Myers's, Captain Morgan and Malibu Rums, Orange and Pineapple Juices *GF*

SOUR PATCH MARTINI | \$11
(338 cal)
Absolut Citron Vodka, Watermelon and Sour Apple Pucker, Strawberry Purée, Sweet & Sour, Sugar Rim *GF*

WHITE PEACH COSMO | \$11
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

WILDBERRY MARGARITA | \$11
(221 cal)
Avion Silver Tequila, Wildberry Purée, Triple Sec, Lime Juice, Simple Syrup, Fresh Lime Garnish *GF*

WOODFORD RESERVE MANHATTAN | \$12
(196 cal)
Woodford Reserve, Sweet Vermouth, Angostura Bitters *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

BAILEYS & COFFEE | \$7
(139 cal)
Baileys, Coffee *GF*

CAFÉ CARAMEL | \$6
(182 cal)
Coffee, Caramel, Whipped Cream *GF*

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

CHOCOLATE RASPBERRY KISS | \$9
(137 cal)
Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

ESPRESSO MARTINI | \$10
(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 | \$8
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

MILLIONAIRE'S COFFEE | \$9
(163 cal)
Grand Marnier, Baileys, Frangelico, Kahlúa, Coffee, Whipped Cream *GF*

DESSERT WINES

bottle (544 cal)
Dolce, Late Harvest, Napa, California, 375ml | \$128

PORT

3oz (142-149 cal) | bottle (1185-1260 cal)

Taylor Fladgate, Tawny, Porto, "10 Year", Portugal | \$9 \$68

Taylor Fladgate, Tawny, Porto, "20 Year", Portugal | \$12 \$99

Fonseca, Vintage Port, Porto, "Guimaraens", Portugal | \$287

Taylor Fladgate, Tawny, Porto, "30 Year", Portugal | \$25 \$207

Taylor Fladgate, Tawny, Porto, "40 Year", Portugal | \$35 \$290



SPECIALTY SPIRITS

Booker's Bourbon 6 year (119 cal) | \$13

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

Glenlivet Scotch 15 year (70 cal) | \$17

Jameson Whiskey 18 year (70 cal) | \$18

Johnnie Walker Scotch Blue (70 cal) | \$30

Macallan Scotch Sherry Oak 12 year (76 cal) | \$18

Macallan Scotch Sherry Oak 18 year (76 cal) | \$32

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 | \$8
6 Strawberries | \$15

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

GARLIC & WINE SEASONING | \$7
(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*