

WINE FLIGHTS

CLASSIC FLIGHT

(284 cal) *GF*

Mezzacorona, Pinot Grigio
Ste. Michelle, Rosé, WA
Meiomi, Pinot Noir
Decoy by Duckhorn, Merlot

\$14.95

Cheese
Salad
Entrée
Chocolate
Fondue

LOCAL FLIGHT

(287 cal) *GF*

Starborough, Sauvignon Blanc
Maso Canali, Pinot Grigio
Tribute, Cabernet
19 Crimes, Red

\$19.95

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*

\$8.95

TMP'S GRAND SANGRIA

(209 cal)

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

\$8.95

SPIRIT-FREE

THE BEE'S TEA

(204 cal)

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

\$3.95

BLACKBERRY SAGE LEMONADE

(275 cal)

Lemonade, Blackberry, Sage *GF*

\$4.95

CHOCOLATE MILK (SHAKEN)

(391 cal)

Milk, Chocolate Syrup, Vanilla Ice Cream *GF*

\$3.95

WATERMELON COOLER

(91 cal)

Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite *GF*

\$3.95



BEER

CRAFT AND MORE

Bud, Light (USA) (110 cal)

\$4.95

Budweiser (USA) (145 cal)

\$4.95

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

\$5.50

Michelob Ultra (USA) (95 cal)

\$4.95

Miller Lite (USA) (96 cal)

\$4.95

Modelo, Especial (Mexico) (145 cal)

\$4.95

Sam Adams (USA) (175 cal)

\$4.95

DRINK LOCAL

Foothills, Torch, Pilsner (Winston Salem, NC) (160 cal)

\$5.50

Foothills, People's, Porter (Winston Salem, NC) (213 cal)

\$5.50

Lonerider, Sweet Josie, Brown Ale (Raleigh, NC) (181 cal)

\$4.95

Lonerider, Shotgun Betty, Hefeweizen (Raleigh, NC) (160 cal)

\$4.95

Mother Earth, Endless River, Kölsch (Kinston, NC) (160 cal)

\$5.50

Oskar Blues, Pinner, IPA (Brevard, NC) (209 cal)

\$5.50

Sierra Nevada, Pale Ale (Chico, CA) (174 cal)

\$5.50

Wicked Weed, Pernicious, IPA (Asheville, NC) 11.2oz (189 cal)

\$6.95



WINE

ALL WINE IS GF

sparkling

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

white

5oz (111-120 cal) | 8oz (177-192 cal) | bottle (555-645 cal)

red

5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-750 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 375ml

5OZ 8OZ BTL.

\$8 \$11 \$30

Luccio, Moscato d'Asti, ITA

\$8 \$11 \$28

LaMarca, Prosecco, ITA, 187ml

\$32 \$38

Michelle, Brut, WA

\$38 \$40

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

\$40 \$100

Veuve Clicquot, Brut, Champagne, FRA

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

\$7 \$10 \$26

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

\$7 \$10 \$26

Kung Fu Girl, Riesling, Dry, WA

\$28

CHARDONNAY

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

\$9 \$12 \$34

Cakebread, Chardonnay, Napa, CA

\$75

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

\$34

Mezzacorona, Pinot Grigio, Trentino, ITA

\$7 \$10 \$26

Cloudy Bay, Sauvignon Blanc, Marlborough, NZL

\$50

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

\$34

Starborough, Sauvignon Blanc, Marlborough, NZL

\$8 \$11 \$28

Trimbach, Gewürztraminer, Alsace, FRA

\$44



OTHER WHITES + ROSÉ (Cont.)

K Vintners, Viognier, WA

5OZ 8OZ BTL.

\$8 \$11 \$42

Ste. Michelle, Rosé, WA

\$8 \$11 \$28

JNSQ, Rosé, "Cru", CA

\$40

CABERNET SAUVIGNON

Tribute, Cabernet, CA

\$9 \$12 \$34

14 Hands, Cabernet, WA

\$8 \$11 \$28

Revelry, Cabernet, WA

\$42

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

\$36

Jordan, Cabernet, Alexander, CA

\$80

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA

\$10 \$13 \$40

The Withers, Pinot Noir, "English Hill", Sonoma Coast, CA

\$98

Decoy by Duckhorn, Merlot, Sonoma, CA

\$10 \$13 \$40

OTHER REDS

Mazzei, Toscana, "Poggio Badiola", ITA

\$34

Zen of Zin, Zinfandel, CA

\$28

Portillo, Malbec, Uco, ARG

\$7 \$10 \$26

Bel-Air, Lalande-de-Pomerol, FRA

\$65

Michael David, "Petite Petit", Lodi, CA

\$8 \$11 \$28

Mollydooker, Shiraz, "The Boxer", S. AUS

\$48

Blackbird, "Arise", Napa, CA

\$95

19 Crimes, Red, SE AUS

\$10 \$13 \$40

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$8.95
(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 | \$8.95
(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 | \$15.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$9.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$9.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$9.95
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$10.95
(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

CHOCOLATE FONTINI | \$9.95
(406 cal)
Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream *GF*

DEEP SOUTH TEA | \$8.95
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

GOLD MARGARITA | \$8.95
(192 cal)
Tres Generaciones Reposado Tequila, Fresh Orange Juice, Triple Sec, Sweet & Sour, Salt Rim *GF*

MANGOLICIOUS | \$8.95
(181 cal)
Voli Light Vodka, Pineapple Juice, Mango Syrup, Luccio Sparkling Moscato *GF*

TIPSY TURTLE | \$9.95
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

WASHINGTON APPLE MARTINI | \$9.95
(206 cal)
Crown Royal Whisky, DeKuyper Apple Pucker Schnapps, Cranberry Juice

WHISKEY THISTLE | \$9.95
(217 cal)
Jameson Irish Whiskey, White Peach, Raspberries, Lemon, Sprite *GF*

WHITE PEACH COSMO | \$8.95
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA | \$7.95
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BELGIAN COFFEE | \$7.95
(165 cal)
Grand Marnier, Baileys, Coffee, Whipped Cream, Cinnamon *GF*

BILLIONAIRE'S COFFEE | \$7.95
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

CAFÉ INTERNATIONAL | \$7.95
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

CAFÉ MP | \$7.95
(124 cal)
Kahlúa, Baileys, Grand Marnier, Buttershots, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

CHOCOLATE RASPBERRY KISS | \$7.95
(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

NUTTY IRISHMAN | \$7.95
(148 cal)
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

SPARKLING WINES

bottle (315 cal) | \$30
Banfi, Brachetto d'Acqui, "Rosa Regale", Italy, 375ml

DESSERT WINES

3oz (119 cal) | bottle (1005 cal) | \$10 | \$40
Gravas, Sauternes, France

PORT

3oz (133-138 cal) | \$7 | \$9
Dow's, Tawny, Porto, "10 Year", Portugal
Dow's, Tawny, Porto, "20 Year", Portugal



SPECIALTY SPIRITS

Eagle Rare Bourbon Single Barrel 10 year (80 cal) | \$12
Johnnie Walker Scotch Blue (70 cal) | \$35
Rémy Martin XO Cognac (70 cal) | \$32
Casa Noble Reposado Tequila (70 cal) | \$14

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$29.95
A collection of recipes from our fondue pot to yours.
SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries | \$8.95
6 Strawberries | \$13.95

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

GARLIC & WINE SEASONING | \$5.95
(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 | \$6.95
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*