

# SIPS

## SERVED

MONDAY-FRIDAY 4-7 PM  
BAR ONLY



## WINE

All wine is GF.

	5oz	8oz	BTL.
St. Michelle Rosé	\$8	\$11	\$34
Starborough, Sauvignon Blanc	\$8	\$11	\$34
KJ, Chardonnay, "Vintner's Reserve"	\$9	\$12	\$35
Drumheller Cabernet Sauvignon	\$8	\$11	\$34
Greystone, Merlot	\$9	\$12	\$35
Three Thieves Pinot Noir	\$8	\$11	\$34
Confetti!, Pinot Grigo	\$8	\$11	\$34
Michael David, "Petite Petit"	\$9	\$12	\$35

## EXPERTLY-CRAFTED COCKTAILS

### MP G&T \$10

The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime GF

### AUTHENTIC MAI TAI \$10

Appleton Estate Rum, Cointreau, Orgeat Syrup, Lime, Sweet & Sour GF

### MODERN OLD FASHIONED \$10

Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry GF

### MELTING POT MULE \$10

Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer GF

### FRESHLY-PICKED MARGARITA \$10

Avión Silver Tequila, Cointreau, Agave Nectar, Lime, Lemon, Orange, and Grapefruit Juices GF

### LOVE MARTINI \$10

Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries GF

### YIN & YANG MARTINI \$10

Creamy White Chocolate Liqueur, Absolut Vanilia Vodka, Ice Cream, Chocolate Shavings GF

### LEMON BERRY MOJITO \$10

Bacardí Limón, Wildberry Purée, Fresh Mint, Lime, Club Soda GF

### WHISKEY BUSINESS \$10

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

## BEER

Coors, Light	\$3.50
Guinness, Extra Stout	\$5
Corona	\$4.50
Heineken	\$4
Stella Artois	\$5
Bud Light	\$2.50
Miller Lite	\$2.50

\*draft

GF | Gluten-Free

Please see full beverage menu for more selections.

# SHAREABLES

## BAR BITES

CHOOSE ANY 2 CRAVEABLE BAR BITES | \$9.99

### QUESADILLA | \$7

Butterkäse and Fontina Cheeses, Cilantro-Lime Crema, Fresh Salsa, Scallions  
Add Bacon, Chorizo, Crispy Chicken \$1.95 each

### CRISPY STUFFED MUSHROOMS | \$6

Green Goddess, Aged Cheddar, Creole Mustard

### SEVEN CHEESE MAC | \$6

Mascarpone, Parmesan, Smoked Gouda, Butterkäse, Fontina, Cheddar  
Add Bacon, Chorizo, Crispy Chicken \$1.95 each

### CHICKEN & VEGETABLE POTSTICKERS | \$5.25

Teriyaki Glaze, Sesame Seeds

### ROSEMARY FRIES | \$4.50

Thick-Cut, Rosemary-Infused Sea Salt

### MP SKEWER TRIO | \$11.95

Grilled Shrimp\*, Herb-Crusted Chicken Breast\*, Teriyaki-Marinated Sirloin\*  
Served with your choice of signature dipping sauce

### BUFFALO CAULIFLOWER | \$6.25

Served with Peppercorn Ranch

### FRIED GREEN TOMATOES | \$5.25

Served with Peppercorn Ranch

### LOADED TATER FRIES | \$5.25

Stuffed with Bacon, Cheese, Chives

### SOUTHERN FRIED CAPRESE | \$7

Fried Green Tomatoes, Mozzarella, Kalamata Olive, Basil Pesto,  
and Balsamic Glaze

## CHEESE FONDUE

**SMALL | \$21** serves up to 2

**EACH ADDITIONAL PERSON \$10.50**

Served with artisan breads and seasonal fruits and veggies. Gluten-free  
dippers available upon request. Choose one cheese fondue per cooktop.

### WISCONSIN CHEDDAR

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic  
GF with Redbridge beer

### CLASSIC ALPINE

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg GF

### SPINACH ARTICHOKE

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic GF

### QUATTRO FORMAGGIO

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine,  
Roasted Garlic, Basil & Sun-Dried Tomato Pestos GF

### CHARCUTERIE DIPPERS

**\$3 EACH | \$8 FOR ALL THREE**

Prosciutto\* GF | Summer Sausage\* GF | Chorizo\* GF

## MIX & MELT \$28 PER PERSON

### CHEESE FONDUE + SIDE SALAD + MP SKEWERS

Select one cheese fondue from the list above, three MP Skewers  
and your choice of our House, Caesar, or California Salad.

**ASK ABOUT OUR CHOCOLATE FONDUE SELECTIONS**

GF | Gluten-Free

\*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 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 10/2023.