

## cocktails

**MIMOSA** (126 cal) **GF** 6.95

Sparkling Wine | Orange Juice

**SAN MARZANO BLOODY MARY** (147 cal) **GF** 8.95

Tito's Handmade Vodka | Lava Bloody Mary Mix | Worcestershire Sauce

**TMP PEACH BELLINI** (313 cal) **GF** 8.95

La Marca Prosecco | Fruit in Hand Velvet Peach Purée | Orange Juice

**MANGOLICIOUS** (181 cal) **GF** 7.95

Voli Light Vodka | Pineapple Juice | Mango Syrup | Luccio Sparkling Moscato

**LOVE MARTINI** (188 cal) **GF** 8.95

Malibu Rum | Peach Schnapps | Cranberry Juice | Fresh Strawberries

## sangria

**SUNSHINE SANGRIA** **GF**

(212 cal) 9.95 glass | (809 cal) 34.95 pitcher

Malibu Coconut Rum | Chambord Raspberry Liqueur | Luccio Sparkling Moscato | Muddled Strawberries | Orange and Lemon Juice

**TMP'S GRAND SANGRIA** **GF**

(209 cal) 9.95 glass | (716 cal) 34.95 pitcher

14 Hands Cabernet | Skyy Blood Orange Vodka | Cointreau | Fresh Juices | Cinnamon

**ROSÉ SANGRIA** **GF**

(210 cal) 9.95 glass | (815 cal) 34.95 pitcher

Rosé | New Amsterdam Peach Vodka | Chambord Raspberry Liqueur | White Peach Syrup | Sprite

## spirit-free

**THE BEE'S TEA** (204 cal) **GF** 4.95

Orange Juice | Honey | Lemon | Lavender Syrup | Iced Tea

**WATERMELON COOLER** (91 cal) **GF** 4.95

Cucumber | Watermelon | White Cranberry Juice | Lime | Sprite

**BLACKBERRY SAGE LEMONADE** (275 cal) **GF** 4.95

Lemonade | Blackberry | Sage

**STRAWBERRY BASIL LEMONADE** (227 cal) **GF** 4.95

Strawberry Purée | Muddled Lemon | Fresh Basil | Lemonade

**STRAWBERRY CITRUS SLUSH** (254 cal) **GF** 4.95

Strawberry Purée | Lemonade

## coffee specialties

*Ask your server about our coffee selections.*

**ALMOND MOCHA** (124 cal) **GF** 6.95

Amaretto Disaronno | Kahlúa | Coffee

**CAFÉ INTERNATIONAL** (160 cal) **GF** 6.95

Kahlúa | Baileys Irish Cream | Grand Marnier | Coffee | Whipped Cream

**IRISH COFFEE** (143 cal) 6.95

Jameson's® Irish Whiskey | Coffee | Crème de Menthe | Whipped Cream

 *signature item*    **GF** *gluten-free item*

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Consuming raw or undercooked meats, poultry, 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. Please inform your server if you are gluten-free when ordering. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated February 2019.

# brunch 3-course

29.95 per person

## YOUR CHOICE OF ANY CHEESE FONDUE + BRUNCH PLATE + ANY CHOCOLATE FONDUE

Ask your server for our dinner and dessert menus  
featuring additional fondue selections.

## cheese fondue

Served with Brunch Breads and Seasonal Veggies for Dipping (184 cal)  
Gluten-free dipper plate available upon request.

### **BACON EGG CHEDDAR** (456 cal) 10.95

**GF** with Redbridge® beer

Cheddar | Sam Adams Boston Lager® | Scrambled Egg | Smoked Bacon | Frank's Red Hot®

### **ALPINE BENEDICT** (383 cal) 9.95

Gruyère | Raclette | Fontina | White Wine | Hollandaise | Scrambled Egg | Smoked Bacon | Smoked Ham

### **CHARCUTERIE BOARD** (243 cal) 12.95

**GF** without artisan crackers

Complement your cheese fondue with our selection of premium cured meats, artisan crackers and accompaniments.

## brunch plates

### **AVOCADO FIESTA TOAST** (405 cal) 10.95

Haas Avocado | Fresh Salsa | Cilantro-Lime Crema | Multi-Grain Bread  
Served with Spring Salad (22 cal)

### **GREEN GODDESS SCRAMBLE & BACON** (334 cal) **GF** 10.95

Scrambled Eggs | Green Goddess | Crispy Bacon  
Served with Spring Salad (22 cal)

### **MINTED-HONEY FRUIT & YOGURT** (222 cal) 8.95

Fresh Seasonal Fruit | Minted-Honey  
Served with Berry-Infused Yogurt & Granola Parfait

### **BRUNCH TOAST** (339 cal) 9.95

Honey-Almond Goat Cheese | Sliced Figs | Multi-Grain Bread | Wildflower Honey  
Served with Spring Salad (22 cal)

### **VERY BERRY WAFFLES** (944 cal) 14.95

Pearl Sugar | Wildberry Butter | Fresh Berries  
Served with Wildberry Maple Syrup

## chocolate fondue

Served with a Variety of Sweet Treats and Fresh Fruits for Dipping (467 cal)

**Ask about our Sweet Additions, enhanced chocolate fondue dippers.**

Gluten-free dipper plate available upon request.

### **CARAMEL MAPLE CHOCOLATE** (200 cal) **GF** 9.95

Milk Chocolate | Caramel | Maple Syrup

### **FRENCH TOAST WHITE CHOCOLATE** (358 cal) **GF** 9.95

White Chocolate | Maple Syrup | Caramelized Sugar | Cinnamon

## sides

### **CRISPY BACON** (140 cal) **GF** 2.95

### **FRESH FRUIT** (26 cal) **GF** 2.95

### **YOGURT PARFAIT** (112 cal) 2.95

**GF** without granola

Berry-Infused Yogurt | Granola

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