

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.

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

YIN & YANG MARTINI | \$9.95

Godiva White Chocolate Liqueur, Svedka Vanil Vodka, Ice Cream, Chocolate Shavings *GF*

NUTTY IRISHMAN | \$5.95

Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

CAFÉ MP | \$5.95

Kahlúa, Baileys, Grand Marnier, Butterscotch, Coffee, Whipped Cream, Chocolate Shavings *GF*

ALMOND MOCHA | \$5.95

Amaretto Disaronno, Kahlúa, Coffee *GF*

HAZELNUT JAVA | \$5.95

Frangelico Liqueur, Coffee, Whipped Cream, Chocolate Shavings *GF*

CHOCOLATE RASPBERRY KISS | \$5.95

Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream *GF*

DESSERT WINES

3oz BTL.

Michele Chiarlo, Moscato d'Asti, "Nivole", Piedmont, Italy \$8 \$32

Inniskillin, Vidal, Ice Wine, VQA, Niagara Peninsula, Ontario, Canada \$24 \$119

Wilhelm Bergmann, Eiswein, Rheinhessen, Germany \$14 \$59

PORT

3oz BTL.

Taylor Fladgate, Late Bottled Vintage Port, Porto, Douro, Portugal \$8 \$56

Warre's, Tawny Port, Porto, "Otima 10 Year Old", Douro, Portugal, \$10 \$52

Sandeman, Tawny Port, Porto, "20 Year Old", Douro, Portugal \$14 \$102



FONDUE UNTO OTHERS

THE MELTING POT COOKBOOK | \$29.95

A collection of recipes from our fondue pot to yours

BOX OF SIGNATURE DIPPED STRAWBERRIES* GF

3 berries | \$8

6 berries | \$16

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

GARLIC & WINE SEASONING | \$5.95

Our signature seasoning for you to take home *GF*

GIFT CARDS

Gift cards can be redeemed at Melting Pot restaurants nationwide

CHOCOLATE FONDUE WAFERS | \$5.95

Milk, Dark or White *GF*

BEST IN GLASS®

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

OLD FASHIONED

CLASSIC OLD FASHIONED | \$7.95

Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$12.95

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

AUTHENTIC MAI TAI | \$10.95

Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$10.95

Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

TMP'S G&T | \$9.95

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

THE MELTING POT MULE | \$7.95

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

MELTING POT MULE MUG | \$15

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$8.95

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

YIN & YANG MARTINI | \$9.95

Godiva White Chocolate Liqueur, Svedka Vanil Vodka, Ice Cream, Chocolate Shavings *GF*

LEMON BERRY MOJITO | \$7.25

Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

WHISKEY THISTLE | \$7.95

Jameson Irish Whiskey, White Peach Syrup, Raspberries, Lemon, Sprite *GF*



LOCAL FAVORITES

GUMMY BEAR MARTINI | \$8.25

Stoli Razberi Vodka, Midori, Peach Schnapps, Orange and Pineapple Juices, Blue Curaçao, Gummy Bears *GF*

BASIL BERRY LEMONADE | \$9.25

Strawberry Vodka, Muddled Basil, Strawberries, Lemonade *GF*

BLUEBERRY LEMON DROP MARTINI | \$8.95

Van Gogh Acai Blueberry Vodka, Limoncello Italian Lemon Liqueur, Sugar Rim *GF*

CLASSIC RYE MANHATTAN | \$8.95

Bulleit Rye Whiskey, Sweet Vermouth, Bitters *GF*

DEEP SOUTH TEA | \$8.95

Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

FIERY PINEAPPLE MARGARITA | \$8.25

Sauza Tequila, Bacardi Pineapple Fusion Rum, Sweet & Sour, Chipotle Pineapple-Infused Syrup *GF*

GODIVA WHITE CHOCOLATE MARTINI | \$8.95

Godiva Dark and White Chocolate Liqueurs, Crème de Cacao Light and Dark, Stoli Vanil Vodka *GF*

GF, Gluten-Free *GF* all wines, cordials and liquors

WINE



SPARKLING

	5oz	8oz	BTL.
Banfi, Brachetto d'Acqui, "Rosa Regale", <i>ITA</i>	—	—	\$48
Luccio, Moscato d'Asti, <i>ITA</i>	\$7	\$10	\$32
Martini & Rossi, Asti Spumante, <i>ITA</i> , 187ml	—	—	\$9
LaMarca, Prosecco, <i>ITA</i> , 187ml	—	—	\$11
Avissi, Prosecco, Veneto, <i>ITA</i>	—	—	\$36
Michelle, Brut, <i>WA</i>	—	—	\$44

SWEET WHITE & BLUSH

Beringer, White Zinfandel, <i>CA</i>	\$6	\$8	\$24
Schmitt Söhne, Spätlese, "P. M.", Mosel, <i>DEU</i>	—	—	\$36
Kung Fu Girl, Riesling, Dry, <i>WA</i>	\$8	\$12	\$34
Conundrum White, <i>CA</i>	—	—	\$49

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", <i>CA</i>	\$9	\$12	\$40
Wente, Chardonnay, "Morning Fog", Livermore, <i>CA</i>	\$9	\$12	\$42
Cakebread, Chardonnay, Napa, <i>CA</i>	—	—	\$92
The Prisoner, Chardonnay, "The Snitch", Napa, <i>CA</i>	—	—	\$69

OTHER WHITES & ROSE

Maso Canali, Pinot Grigio, Trentino, <i>ITA</i>	—	—	\$40
Mezzacorona, Pinot Grigio, Trentino, <i>ITA</i>	\$7	\$10	\$32
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, <i>CA</i>	—	—	\$36
Starborough, Sauvignon Blanc, Marlborough, <i>NZL</i>	\$8	\$12	\$36
Ste. Michelle, Rosé, <i>WA</i>	\$8	\$12	\$36



CABERNET SAUVIGNON

	5oz	8oz	BTL.
Noble Vines, Cabernet, "337", Lodi, <i>CA</i>	—	—	\$32
Ste. Michelle, Cabernet, <i>WA</i>	—	—	\$44
Concannon, Cabernet, Paso Robles, <i>CA</i>	\$9	\$12	\$40
Simi, Cabernet, Alexander, <i>CA</i>	—	—	\$58
14 Hands, Cabernet, <i>WA</i>	\$8	\$10	\$30
Caymus, Cabernet, Napa, <i>CA</i>	—	—	\$159

PINOT NOIR & MERLOT

La Crema, Pinot Noir, Sonoma Coast, <i>CA</i>	—	—	\$46
Meiomi, Pinot Noir, <i>CA</i>	\$11	\$14	\$48
The Monterey, Pinot Noir, Monterey, <i>CA</i>	\$8	\$12	\$34
Greystone, Merlot, <i>CA</i>	\$8	\$12	\$34
Decoy by Duckhorn, Merlot, Sonoma, <i>CA</i>	\$12	\$15	\$54
Charles Smith, Merlot, "Velvet Devil", <i>WA</i>	—	—	\$38
Rombauer, Merlot, Napa, <i>CA</i>	—	—	\$92

OTHER REDS

Alamos, Malbec, Mendoza, <i>ARG</i>	—	—	\$32
Campo Viejo, Rioja, Reserva, <i>ESP</i>	—	—	\$39
Charles Smith, Syrah, "Boom Boom!", <i>WA</i>	—	—	\$49
Ménage à Trois, Red, "Midnight", <i>CA</i>	\$8	\$12	\$34
Mazzei, Toscana, "Poggio Badiola", <i>ITA</i>	—	—	\$49
Conundrum, Red, <i>CA</i>	—	—	\$50
Zen of Zin, Zinfandel, <i>CA</i>	—	—	\$36
Portillo, Malbec, Uco, <i>ARG</i>	\$8	\$12	\$34
The Prisoner, Napa, <i>CA</i>	—	—	\$108



BEER CRAFT AND MORE

Austin Eastciders, Original, Dry, Cider (<i>Austin, TX</i>)	\$5.50
Blue Moon (<i>USA</i>)	\$4.95
Breckenridge, Agave, Wheat (<i>Denver, CO</i>)	\$5.50
Bud, Light (<i>USA</i>)	\$4.95
Coors, Light (<i>USA</i>)	\$4.95
Dos Equis, Lager (<i>Monterrey, Mexico</i>)	\$4.95
Guinness, Stout (<i>Ireland</i>) 11.2oz	\$6.25
Karbach, Hopadillo, IPA (<i>Houston, TX</i>)	\$5.50
Michelob Ultra (<i>USA</i>)	\$4.95
Miller Lite (<i>USA</i>)	\$4.95
Saint Arnold, Art Car, IPA (<i>Houston, TX</i>)	\$5.55
Sam Adams (<i>USA</i>)	\$5.25
Shiner, Blonde Light (<i>Shiner, TX</i>)	\$4.95
Shiner, Bock (<i>Shiner, TX</i>)	\$4.95
Stella Artois (<i>Belgium</i>)	\$5.75

DRINK LOCAL

Ask your server about our rotating craft beer selections.

WINE FLIGHTS

CLASSIC FLIGHT	\$14
Mezzacorona, Pinot Grigio	Cheese Fondue
Kung Fu Girl, Riesling	Salad
The Monterey, Pinot Noir	Entrée Fondue
Decoy by Duckhorn, Merlot	Chocolate Fondue
<i>GF</i>	
LOCAL FLIGHT	\$14
Starborough, Sauvignon Blanc	Cheese Fondue
Wente, Chardonnay, "Morning Fog"	Salad
Concannon, Cabernet	Entrée Fondue
Ménage à Trois, Red, "Midnight"	Chocolate Fondue
<i>GF</i>	

SANGRIA

SUNSHINE SANGRIA	\$10.25
Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice	<i>GF</i>

TMP'S GRAND SANGRIA	\$10.25
14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon	<i>GF</i>

SPIRIT FREE

ITALIAN SODA	\$4.95
Choose Your Favorite Flavor	<i>GF</i>
WATERMELON COOLER	\$4.95
Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite	<i>GF</i>
THE BEE'S TEA	\$4.95
Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea	

