

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

ALMOND MOCHA	\$7.95
Amaretto Disaronno, Kahlúa, Coffee <i>GF</i>	
CAFÉ REGGAE	\$8.95
Myers's Dark Rum, Tia Maria, Dark Crème de Cacao, Coffee <i>GF</i>	
BELGIAN COFFEE	\$7.25
Grand Marnier, Baileys, Coffee, Whipped Cream, Cinnamon <i>GF</i>	
MELTING POT WHITE RUSSIAN	\$8.25
Stoli Vanil Vodka, Kahlúa, Half & Half <i>GF</i>	
BILLIONAIRE'S COFFEE	\$8.95
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream <i>GF</i>	
MEXICAN COFFEE	\$7.95
Sauza Gold Tequila, Kahlúa, Coffee, Whipped Cream <i>GF</i>	

DESSERT WINES

3oz	BTL.
Michele Chiarlo, Moscato d'Asti, "Nivole", Piedmont, Italy	\$6 —
Jackson-Triggs, Vidal, Ice Wine, "Proprietors' Reserve", VQA, Niagara Peninsula, Ontario, Canada	\$9 —

PORT

3oz	BTL.
Taylor Fladgate, Tawny Port, Porto, "10 Year Old", Douro, Portugal	\$7 —
Croft, Ruby Port, Porto, Douro, Portugal	\$7 —



FONDUE UNTO OTHERS

THE MELTING POT COOKBOOK

A collection of recipes from our fondue pot to yours

BOX OF SIGNATURE DIPPED STRAWBERRIES* *GF*

3 berries	\$7
6 berries	\$14

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

GARLIC & WINE SEASONING

Our signature seasoning for you to take home *GF*

GIFT CARDS

Gift cards can be redeemed at Melting Pot restaurants nationwide

CHOCOLATE FONDUE WAFERS

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

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

MODERN OLD FASHIONED

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

AUTHENTIC MAI TAI

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

FRESHLY-PICKED MARGARITA

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

TMP'S G&T

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

THE MELTING POT MULE

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

MELTING POT MULE MUG

CLASSIC TMP COCKTAILS

LOVE MARTINI

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

YIN & YANG MARTINI

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

LEMON BERRY MOJITO

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

WHISKEY THISTLE

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



LOCAL FAVORITES

ABSOLUT STRESS

Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

BASIL LEMON DROP MARTINI

Cucumber Vodka, Simple Syrup, Fresh Lemon Juice, Basil *GF*

CHOCOLATE FONTINI

Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream

KENTUCKY PEACH

Bulleit Bourbon, Peach Purée, Lemon, Honey

SOUTHERN SWING

Jack Daniel's, Peach Schnapps, Strawberry Purée, Fresh Mint

TIPSY TURTLE

151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine

TURTLETINI

Baileys Caramel Liqueur, Butterscotch Schnapps, Godiva Dark Chocolate Liqueur, Chocolate Syrup and Crushed Pecan Rim

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

WINE



	5oz	8oz	BTL.
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	—	—	\$41
Luccio, Moscato d'Asti, ITA	\$9	\$12	\$36
LaMarca, Prosecco, ITA, 187ml	—	—	\$32
Riondo, Prosecco, Veneto, ITA	\$8	—	\$32
Michelle, Brut, WA	—	—	\$34
SWEET WHITE & BLUSH			
Beringer, Moscato, CA	\$7	\$9	\$28
Domino, Moscato, CA	—	—	\$32
Beringer, White Zinfandel, CA	\$7	\$9	\$28
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$8	\$11	\$36
KJ, Riesling, "Vintner's Reserve", Monterey, CA	\$7	\$9	\$28
Villa Wolf, Gewürztraminer, Pfalz, DEU	—	—	\$35
Rémy Pannier, Vouvray, FRA	—	—	\$38
CHARDONNAY			
Kim Crawford, Chardonnay, NZL	—	—	\$35
Cupcake, Chardonnay, Monterey, CA	—	—	\$35
KJ, Chardonnay, "Vintner's Reserve", CA	\$9	\$12	\$36
DarkHorse, Chardonnay, CA	—	—	\$36
Ramey, Chardonnay, Sonoma Coast, CA	—	—	\$50
OTHER WHITES & ROSE			
Maso Canali, Pinot Grigio, Trentino, ITA	\$11	\$14	\$39
Mezzacorona, Pinot Grigio, Trentino, ITA	\$7	\$9	\$28
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	\$9	\$12	\$36
10 Span, Pinot Gris, Monterey, CA	—	—	\$35
Starborough, Sauvignon Blanc, Marlborough, NZL	\$8	\$10	\$32
Protea, Chenin Blanc, Western Cape, ZAF	—	—	\$38
Elouan, Rosé, OR	\$8	\$10	\$32



	5oz	8oz	BTL.
CABERNET SAUVIGNON			
St. Jean, Cabernet, CA	\$7	\$9	\$28
14 Hands, Cabernet, WA	\$8	\$10	\$32
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	—	—	\$37
Arrowood, Cabernet, Sonoma, CA	\$14	\$17	\$54
J. Lohr, Cabernet, "Hilltop", Paso Robles, CA	—	—	\$45
PINOT NOIR & MERLOT			
Estancia, Pinot Noir, Monterey, CA	—	—	\$43
King Estate, Pinot Noir, Willamette, OR	—	—	\$48
Meiomi, Pinot Noir, CA	\$9	\$12	\$36
Böen, Pinot Noir, Russian River, CA	\$9	\$12	\$36
The Monterey, Pinot Noir, Monterey, CA	\$8	\$10	\$32
Greystone, Merlot, CA	\$8	\$10	\$32
Decoy by Duckhorn, Merlot, Sonoma, CA	\$12	\$15	\$49
Red Diamond, Merlot, WA	—	—	\$32
OTHER REDS			
Dreaming Tree, Red, "Crush", CA	\$9	\$12	\$36
Ménage à Trois, Red, CA	\$8	\$10	\$32
Faustino, Rioja, "VII", ESP	—	—	\$36
Layer Cake, Shiraz, S. AUS	—	—	\$40
Diseño, Malbec, "Old Vine", Mendoza, ARG	—	—	\$32
Rocca delle Macie, Sangiovese/Syrah, "Sasyr", Toscana, ITA	—	—	\$36
Mazzei, Toscana, "Poggio Badiola", ITA	—	—	\$48
Conundrum, Red, CA	\$11	\$14	\$39
Zen of Zin, Zinfandel, CA	\$8	\$10	\$32
Portillo, Malbec, Uco, ARG	\$8	\$10	\$32
Cashmere, CA	—	—	\$38
Michael David, "Petite Petit", Lodi, CA	\$9	\$12	\$36
19 Crimes, Red, SE AUS	\$8	\$10	\$32

BEER CRAFT AND MORE



Bell's, Seasonal (Comstock, MI)	\$5
Bud, Light (USA)	\$4
Corona (Mexico)	\$4.50
Guinness, Stout (Ireland) 11.2oz	\$4.50
Michelob Ultra (USA)	\$4
RJ Rocker's, Seasonal (SC)	\$5
Sam Adams (USA)	\$4.50
Sam Adams, Seasonal (USA)	\$5
Shock Top, White, Wheat (USA)	\$4.50
Westbrook, IPA (Mt. Pleasant, SC)	\$5.50
Westbrook, Seasonal (Mt. Pleasant, SC)	\$5.50
Yuengling, Lager (Pottsville, PA)	\$4.50
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>	
COLUMBIA FLIGHT	\$14
KJ, Riesling, "Vintner's Reserve"	Cheese Fondue
Rodney Strong, Sauvignon Blanc, "Charlotte's Home"	Salad
Zen of Zin, Zinfandel	Entrée Fondue
19 Crimes, Red	Chocolate Fondue
<i>GF</i>	

SANGRIA

SUNSHINE SANGRIA	\$9.95
Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice	<i>GF</i>
TMP'S GRAND SANGRIA	\$9.95
14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon	<i>GF</i>

SPIRIT FREE

BLACKBERRY SAGE LEMONADE	\$4.95
Lemonade, Blackberry, Sage	<i>GF</i>
PEACH BERRY LIMEADE	\$4.95
Raspberry, Peach, Lime, Sprite	
THE BEE'S TEA	\$4.95
Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea	
WATERMELON COOLER	\$4.95
Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite	

