

WINE FLIGHTS

CLASSIC FLIGHT

(284 cal) *GF*
 Mezzacorona, Pinot Grigio
 Ste. Michelle, Rosé, WA
 Meiomi, Pinot Noir
 Decoy by Duckhorn, Merlot

\$16

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(294 cal) *GF*
 Souverain, Chardonnay
 Starborough, Sauvignon Blanc
 Meiomi, Pinot Noir
 19 Crimes, Red

\$18

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

SANGRIA

SUNSHINE SANGRIA

Glass (212 cal) | Pitcher (809 cal)
 Malibu Coconut Rum, Chambord Raspberry
 Liqueur, Luccio Sparkling Moscato, Muddled
 Strawberries, Orange and Lemon Juice *GF*

\$8.95 per glass
 \$32 per pitcher

TMP'S GRAND SANGRIA

Glass (209 cal) | Pitcher (716 cal)
 14 Hands Cabernet, Skyy Blood Orange Vodka,
 Cointreau, Fresh Juices, Cinnamon *GF*

\$8.95 per glass
 \$32 per pitcher

SPIRIT-FREE

THE BEE'S TEA

(204 cal)
 Orange Juice, Honey, Lemon, Lavender Syrup, Iced
 Tea *GF*

\$5.95

BLACKBERRY SAGE LEMONADE

(275 cal)
 Lemonade, Blackberry, Sage *GF*

\$5.95

SPARKLING ASHLEY

(173 cal)
 Fresh Lime Juice, Muddled Mint Leaves, White
 Peach Syrup, Club Soda, Sprite *GF*

\$5.95

STRAWBERRY BASIL LEMONADE

(227 cal)
 Strawberry Purée, Muddled Lemon, Fresh Basil,
 Lemonade *GF*

\$5.95



BEER CRAFT AND MORE

Angry Orchard, Cider (Cincinnati, OH) \$5

Bud, Light (USA) (110 cal) \$5

Heineken (Holland) (166 cal) \$5

Michelob Ultra (USA) (95 cal) \$5

Sam Adams (USA) (175 cal) \$6

Yuengling, Lager (Pottsville, PA) (140 cal) \$5

DRINK LOCAL

Big Storm, Oats in Hose, Oatmeal Stout
 (Tampa Bay, FL) (202 cal) \$7

Big Top, Trapeze Monk, Witbier (FL) (160 cal) \$6
 Cigar City, Maduro, Brown Ale (Tampa, FL)
 (181 cal) \$7

Cigar City, Jai Alai, IPA (Tampa, FL) (245 cal) \$7

Coppertail, Night Swim, Porter (Tampa, FL)
 (334 cal) \$7

Motorworks, Pulp Friction, Grapefruit, IPA
 (Bradenton, FL) (209 cal) \$6



WINE ALL WINE IS GF

sparkling
 5oz (108-123 cal) | 8oz (173-196 cal) | bottle (138-630 cal)
 white
 5oz (111-127 cal) | 8oz (177-203 cal) | bottle (555-645 cal)
 red
 5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-916 cal)



SPARKLING

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

Luccio, Moscato d'Asti, ITA

LaMarca, Prosecco, ITA, 187ml

Avisi, Prosecco, Veneto, ITA

Michelle, Brut, WA

Freixenet, Brut, "Cordon Negro", Cava, ESP, 187ml

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

Korbel, Brut, CA

SWEET WHITE + BLUSH

Domino, Moscato, CA

Beringer, White Zinfandel, CA

New Age, White, San Rafael, ARG

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

Pacific Rim, Riesling, "J", WA

Kung Fu Girl, Riesling, Dry, WA

Ste. Michelle & Dr. Loosen, Riesling, "Eroica", WA

CHARDONNAY

Frei Brothers, Chardonnay, Sonoma, CA

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

Souverain, Chardonnay, CA

Rodney Strong, Chardonnay, Chalk Hill, CA

5OZ 8OZ BTL.

\$7 \$10 \$28

\$9 \$28

\$7 \$10 \$26

\$10 \$13 \$38

\$7 \$10 \$26

\$10 \$13 \$38

\$7 \$10 \$26

\$9 \$11 \$32

\$8 \$11 \$29

\$7 \$10 \$26

\$9 \$11 \$32

\$8 \$11 \$29

\$9 \$11 \$32

\$8 \$11 \$29

\$10 \$13 \$38

\$9 \$11 \$35

\$12 \$15 \$45

\$10 \$13 \$38

\$9 \$11 \$35

\$12 \$15 \$45

\$10 \$13 \$38

\$9 \$11 \$35

\$12 \$15 \$45

\$9 \$11 \$35

\$12 \$15 \$45

\$9 \$11 \$35



OTHER WHITES + ROSE

Maso Canali, Pinot Grigio, Trentino, ITA

Mezzacorona, Pinot Grigio, Trentino, ITA

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

Starborough, Sauvignon Blanc, Marlborough, NZL

Ste. Michelle, Rosé, WA

JNSQ, Rosé, "Cru", CA

CABERNET SAUVIGNON

Tribute, Cabernet, CA

Concannon, Cabernet, Paso Robles, CA

14 Hands, Cabernet, WA

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

Arrowood, Cabernet, Sonoma, CA

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA

Decoy by Duckhorn, Merlot, Sonoma, CA

OTHER REDS

Campo Viejo, Rioja, Reserva, ESP

Ménage à Trois, Red, "Midnight", CA

Mazzei, Toscana, "Poggio Badiola", ITA

Conundrum, Red, CA

Zen of Zin, Zinfandel, CA, 36oz12

Portillo, Malbec, Uco, ARG

Michael David, "Petite Petit", Lodi, CA

19 Crimes, Red, SE AUS



5OZ 8OZ BTL.

\$8 \$11 \$29

\$8 \$11 \$29

\$8 \$11 \$29

\$9 \$12 \$35

\$8 \$11 \$29

\$9 \$12 \$35

\$9 \$12 \$35

\$10 \$13 \$38

\$8 \$11 \$29

\$14 \$17 \$54

\$11 \$13 \$42

\$12 \$14 \$50

\$9 \$12 \$36

\$9 \$12 \$36

\$9 \$12 \$36

\$12 \$15 \$50

\$9 \$12 \$36

\$9 \$12 \$36

\$12 \$15 \$50

\$9 \$12 \$36

\$9 \$12 \$36

\$12 \$15 \$50

\$9 \$12 \$36

\$9 \$12 \$36

\$12 \$15 \$50

\$9 \$12 \$36

*DRAFT

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$10.95
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$11.50
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$11.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$9.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$11.95
(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 | \$12

COCKTAILS

CLASSIC TMP COCKTAILS

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

YIN & YANG MARTINI | \$10.95
(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

DUTCH CHOCOLATE MARTINI | \$10.95
(320 cal)
Van Gogh Dutch Chocolate Vodka, Frangelico, Kahlúa, Cream *GF*

ELDERBERRY FIZZ | \$9.95
(243 cal)
St. Germain Elderflower Liqueur, Fresh Strawberries, Sparkling Wine *GF*

FIERY FIESTA | \$10.95
(171 cal)
Tanteo Jalapeño Tequila, Agave Nectar, Fresh Lime Juice *GF*

GREY GOOSE® FRENCH MARTINI | \$11.95
(228 cal)
Grey Goose Vodka, Chambord, Pineapple Juice *GF*

POMEGRANATE COSMO | \$10.95
(243 cal)
SKYY Citrus Vodka, Pama Pomegranate Liqueur, Cranberry Juice, Pomegranate Syrup, Fresh Lime *GF*

RASPBERRY LIMONCELLO® MARTINI | \$10.95
(162 cal)
Grey Goose Vodka, Limoncello, Wild Raspberry Syrup, Cranberry Juice, Sweet & Sour *GF*

TIPSY TURTLE | \$10.95
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

BILLIONAIRE'S COFFEE | \$7.50
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

CAFÉ MP | \$7.50
(124 cal)
Kahlúa, Baileys, Grand Marnier, Butterscotch, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

GODIVA WHITE CHOCOLATE CAPPUCCINO | \$7.50
(108 cal)
Espresso, Foamed Milk, Godiva White Chocolate Liqueur *GF*

IRISH COFFEE | \$7.50
(143 cal)
Jameson Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

MILLIONAIRE'S COFFEE | \$7.50
(163 cal)
Grand Marnier, Baileys, Frangelico, Kahlúa, Coffee, Whipped Cream *GF*

SPARKLING WINES

bottle (138-140 cal)
LaMarca, Prosecco, Italy, 187ml | \$9
Freixenet, Brut, "Cordon Negro", Cava, Spain, 187ml | \$8

PORT

3oz (123-140 cal)
Graham's, Ruby Port, Porto, Fine, Portugal | \$7
Sandeman, Tawny, Porto, "10 Year", Portugal | \$10
Dow's, LBV Port, Porto, Portugal | \$15



SPECIALTY SPIRITS

Bulleit Rye Whiskey (80 cal) | \$10.50
Glenlivet Scotch 12 year (70 cal) | \$11.50
Glenlivet Scotch 18 year (70 cal) | \$16
Glenmorangie Scotch 10 year (70 cal) | \$11.50
Glenmorangie Scotch 18 year (76 cal) | \$19
Knob Creek Bourbon (90 cal) | \$10.50
Woodford Bourbon (73 cal) | \$11.50

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
6 Strawberries | \$16

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

GARLIC & WINE SEASONING | \$6
(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
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*