

WINE FLIGHTS

CLASSIC FLIGHT

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

\$20

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(361 cal) *GF*
 KJ, Chardonnay, "Vintner's Reserve"
 Clifford Bay, Sauvignon Blanc
 Dussek, Malbec
 Quady, Black Muscat, "Elysium"

\$24

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

SANGRIA

SUNSHINE SANGRIA

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

\$12.95

TMP'S GRAND SANGRIA

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

\$12.95

SPIRIT-FREE

THE BEE'S TEA

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

\$6.95

BLACKBERRY SAGE LEMONADE

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

\$6.95

ITALIAN SODA

(299-323 cal)
 Choose Your Favorite Flavor *GF*

\$6.95

STRAWBERRY BASIL LEMONADE

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

\$6.95



BEER CRAFT AND MORE

Angry Orchard, Cider (Cincinnati, OH) \$7
 Bud, Light (USA) (110 cal) \$7
 Corona (Mexico) (148 cal) \$7
 Deschutes, Obsidian, Stout (Bend, OR) (195 cal) \$7
 Guinness, Stout (Ireland) 11.2oz (117 cal) \$7
 O'doul's, N/A (USA) (65 cal) \$7
 Omission, Pale Ale (Portland, OR) (175 cal) \$7
 Sam Adams (USA) (175 cal) \$7
 Stella Artois (Belgium) (154 cal) \$7

DRINK LOCAL

Georgetown, Manny's, Pale Ale (Seattle, WA) (213 cal)* \$8
 *Draft



WINE ALL WINE IS GF

sparkling
 5oz (108-123 cal) | 8oz (196 cal) | bottle (138-630 cal)
 white
 5oz (111-129 cal) | 8oz (177-206 cal) | bottle (555-652 cal)
 red
 5oz (121-139 cal) | 8oz (194-222 cal) | bottle (600-705 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA
 Luccio, Moscato d'Asti, ITA
 LaMarca, Prosecco, ITA, 187ml
 Michelle, Brut, WA
 Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

5OZ	8OZ	BTL.
		\$58
\$10	\$12	\$39
		\$17
\$8		\$35
		\$10

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA
 Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU
 Kung Fu Girl, Riesling, Dry, WA

\$8	\$11	\$35
\$12	\$15	\$38
		\$35

CHARDONNAY

Kim Crawford, Chardonnay, NZL
 KJ, Chardonnay, "Vintner's Reserve", CA
 Black Stallion, Chardonnay, Napa, CA
 Michael David, Chardonnay, Lodi, CA
 Souverain, Chardonnay, CA

		\$45
\$9	\$12	\$42
		\$48
\$10	\$13	\$46
		\$35

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA
 Mezzacorona, Pinot Grigio, Trentino, ITA
 NxNW, Riesling, Horse Heaven Hills, WA
 Rodney Strong, Sauvignon Blanc, "Charlotte's Home",
 N. Sonoma, CA
 Starborough, Sauvignon Blanc, Marlborough, NZL
 Mercer, Viognier, "Culloden Vineyard",
 Horse Heaven Hills, WA
 A to Z, Rosé, OR
 Ste. Michelle, Rosé, WA
 JNSQ, Rosé, "Cru", CA

		\$42
\$8	\$11	\$38
		\$44
		\$39
\$8	\$11	\$39
\$10	\$13	\$42
		\$44
\$9	\$12	\$39
		\$48



CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA
 Tribute, Cabernet, CA
 Raymond, Cabernet, "R Collection", CA
 Concannon, Cabernet, Paso Robles, CA
 14 Hands, Cabernet, WA
 Michael David, Cabernet, "Freakshow", Lodi, CA
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA



5OZ	8OZ	BTL.
		\$59
\$10	\$13	\$44
		\$36
		\$39
\$8	\$11	\$35
\$12	\$15	\$48
		\$38

PINOT NOIR + MERLOT

Acrobat, Pinot Noir, OR
 King Estate, Pinot Noir, Willamette, OR
 Meiomi, Pinot Noir, CA
 The Monterey, Pinot Noir, Monterey, CA
 Greystone, Merlot, CA
 Decoy by Duckhorn, Merlot, Sonoma, CA
 Seven Falls, Merlot, Concrete Fermentation, "Stonetree",
 Wahluke Slope, WA

		\$46
		\$57
\$11	\$14	\$46
\$10	\$13	\$39
\$9	\$12	\$42
\$12	\$15	\$54
		\$34

OTHER REDS

Wilridge, Tempranillo, Yakima, WA
 Mazzei, Toscana, "Poggio Badiola", ITA
 Zen of Zin, Zinfandel, CA
 Michael David, Syrah, "6th Sense", Lodi, CA
 Portillo, Malbec, Uco, ARG
 NHV, "Two Dancers", Yakima, WA
 Dussek, Syrah, Rattlesnake Hills, WA
 DeLille, "D2", WA
 Dussek, Malbec, WA
 Michael David, "Petite Petit", Lodi, CA
 19 Crimes, Red, SE AUS

\$11	\$14	\$44
		\$42
\$9	\$12	\$38
\$10	\$13	\$46
\$9	\$12	\$38
		\$49
		\$48
		\$68
		\$52
\$9	\$12	\$38
\$11	\$14	\$46

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.

A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$12.95
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$12.95
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$13.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$11.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$12.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$11.95
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$19.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$12.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$13.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$11.95
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$12.95
(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

CLASSIC RYE MANHATTAN | \$11.95
(185 cal)
Bulleit Rye Whiskey, Sweet Vermouth, Bitters *GF*

EIFFEL TOWER | \$12.95
(227 cal)
Bombay Sapphire, St. Germain Elderflower Liqueur, Fresh Lemon Juice, Sparkling Wine *GF*

HANDCRAFTED MOJITO | \$12.95
(255 cal)
Bacardi Rum, Muddled Fresh Mint, Lime, Sugar, Sprite *GF*

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

TENNESSEE TEA | \$10.95
(226 cal)
Jack Daniel's Whiskey, Triple Sec, Sweet & Sour, Cola *GF*

WHITE LINEN | \$11.95
(203 cal)
Hendrick's Gin, St Germain Elderflower Liqueur, Lemon Juice, Simple Syrup, Cucumbers *GF*

WHITE PEACH COSMO | \$11.95
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

BILLIONAIRE'S COFFEE | \$10.95
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

CAFÉ INTERNATIONAL | \$11.95
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

CAFÉ MP | \$11.95
(124 cal)
Kahlúa, Baileys, Grand Marnier, Butterscotch, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

CHOCOLATE RASPBERRY KISS | \$12.95
(137 cal)
Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

NUTTY IRISHMAN | \$10.95
(148 cal)
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

DESSERT WINES

3oz (145 cal)
Quady, Black Muscat, "Elysium", California | \$10

3oz (142-145 cal)
Fonseca, Tawny, Porto, "10 Year", Portugal | \$11

Taylor Fladgate, Tawny, Porto, "10 Year", Portugal | \$12

Graham's, Port, Porto, Reserve, "Six Grapes", Portugal | \$11

Taylor Fladgate, Tawny, Porto, "20 Year", Portugal | \$14



SPECIALTY SPIRITS

Glenfiddich Scotch 12 year (70 cal) | \$13

Talisker Scotch 10 year (82 cal) | \$11

Woodford Rye Whiskey (80 cal) | \$13

Hennessy VS Cognac (70 cal) | \$12

Rémy Martin VSOP Cognac (70 cal) | \$16

Baileys Irish Cream (97 cal) | \$11

Disaronno Amaretto (115 cal) | \$11

Frangelico Hazelnut (77 cal) | \$10

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 | \$10.95
6 Strawberries | \$17.95

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

GARLIC & WINE SEASONING | \$7.95
(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 | \$5.95
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.

Before placing your order, please inform your server if a person in your party has a food allergy. 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. 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 7/2020.