BEVERAGES

WINE FLIGHTS

CLASSIC FLIGHT $23
(284 cal) *GF*

Mezzacorona, Pinot Grigio	Cheese
Ste. Michelle, Rosé, WA	Salad
Meiomi, Pinot Noir	Entrée
Decoy by Duckhorn, Merlot	Chocolate Fondue

LOCAL FLIGHT $19
(278 cal) *GF*

Mezzacorona, Pinot Grigio	Cheese
Schmitt Söhne, Riesling, Spätlese	Salad
The Monterey, Pinot Noir	Entrée
Decoy by Duckhorn, Merlot	Chocolate Fondue

SANGRIA

SUNSHINE SANGRIA $8.95 per glass / $30 per pitcher
Glass (212 cal) | Pitcher (809 cal)
Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice *GF*

TMP'S GRAND SANGRIA $8.95 per glass / $30 per pitcher
Glass (209 cal) | Pitcher (716 cal)
14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon *GF*

SPIRIT-FREE

THE BEE'S TEA $4.95
(204 cal)
Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea *GF*

BLACKBERRY SAGE LEMONADE $4.95
(275 cal)
Lemonade, Blackberry, Sage *GF*

VERY BERRY LEMONADE $4.95
(183 cal)
Lemonade, Strawberry and Wildberry Purées *GF*

WATERMELON COOLER $4.95
(91 cal)
Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite *GF*

BEER CRAFT AND MORE

Blue Moon (USA) (168 cal)	$5
Breckenridge, Vanilla, Porter (Denver, CO) (209 cal)	$6
Bud, Light (USA) (110 cal)	$4
Budweiser (USA) (145 cal)	$4
Cigar City, Jai Alai, IPA (Tampa, FL) (245 cal)	$6
Corona (Mexico) (148 cal)	$5
Funky Buddha, Floridian, Hefeweizen (Oakland Park, FL) (167 cal)	$6
Grayton, 30A Beach, Blonde Ale (Santa Rosa Beach, FL) (163 cal)	$6
Guinness, Stout (Ireland) 16oz (166 cal)	$6
Heineken (Holland) (166 cal)	$5
Magic Hat, #9, Pale Ale (S. Burlington, VT) (167 cal)	$5
Michelob Ultra (USA) (95 cal)	$4
New Belgium, Fat Tire, Amber (Fort Collins, CO) (160 cal)	$5
Redbridge, Sorghum, Lager (USA) (133 cal) *GF*	$5
Sam Adams (USA) (175 cal)	$5
Stella Artois (Belgium) (154 cal)	$5
SweetWater, 420, Extra Pale Ale (Atlanta, GA) (156 cal)	$6
Yuengling, Lager (Pottsville, PA) (140 cal)	$4

DRINK LOCAL

Proof, EightFive-O, APA (Tallahassee, FL) (160 cal)	$6
Proof, Mango, Wit (Tallahassee, FL) (156 cal)	$6

WINE ALL WINE IS GF

sparkling
5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)
white
5oz (109-123 cal) | 8oz (175-196 cal) | bottle (555-660 cal)
red
5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-705 cal)

SPARKLING	5OZ	8OZ	BTL.
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			$45
Luccio, Moscato d'Asti, ITA	$8	$11	$33
LaMarca, Prosecco, ITA, 187ml			$9
Michelle, Brut, WA			$34
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			$9
Moët & Chandon, Brut, "Impérial", Champagne, FRA			$86
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	$7	$10	$30
New Age, White, San Rafael, ARG			$32
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	$9	$12	$36
Kung Fu Girl, Riesling, Dry, WA			$33
Conundrum, White, CA			$45
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	$9	$12	$36
DarkHorse, Chardonnay, CA	$7	$10	$30
Sonoma Cutrer, Chardonnay, "RR Ranches", Sonoma Coast, CA			$50
La Crema, Chardonnay, Sonoma Coast, CA			$45
Chalk Hill, Chardonnay, Chalk Hill, CA			$65
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	$8	$11	$33
Mezzacorona, Pinot Grigio, Trentino, ITA	$7	$10	$30
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			$30
Starborough, Sauvignon Blanc, Marlborough, NZL	$8	$11	$33
Ste. Michelle, Rosé, WA	$9	$12	$36
JNSQ, Rosé, "Cru", CA			$42

CABERNET SAUVIGNON	5OZ	8OZ	BTL.
Tribute, Cabernet, CA	$9	$12	$36
Concannon, Cabernet, Paso Robles, CA			$36
14 Hands, Cabernet, WA	$7	$10	$30
Educated Guess, Cabernet, Napa, CA			$48
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			$36
ZD, Cabernet, Napa, CA			$87
Jordan, Cabernet, Alexander, CA			$85
Cakebread, Cabernet, Napa, CA			$110
PINOT NOIR + MERLOT			
Mirassou, Pinot Noir, CA	$8	$11	$33
Meiomi, Pinot Noir, CA	$11	$15	$42
Sonoma Cutrer, Pinot Noir, Russian River, CA			$50
Greystone, Merlot, CA			$33
Decoy by Duckhorn, Merlot, Sonoma, CA	$11	$15	$48
Duckhorn, Merlot, Napa, CA			$69
OTHER REDS			
Dreaming Tree, Red, "Crush", CA			$38
Mazzei, Toscana, "Poggio Badiola", ITA			$33
Zen of Zin, Zinfandel, CA			$32
Portillo, Malbec, Uco, ARG	$8	$11	$33
Michael David, "Petite Petit", Lodi, CA	$9	$12	$36
Michael David, Zinfandel, "7 Deadly Zins", Lodi, CA			$37
19 Crimes, Red, SE AUS	$8	$11	$33
Parducci, Petite Sirah, "True Grit Reserve", Mendocino, CA			$43
Michael David, Zinfandel, "Earthquake", Lodi, CA			$65
Paraduxx, Red, Napa, CA			$79
Justin, "Isosceles", Paso Robles, CA			$130

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

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | $9.95
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | $8.95
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | $9.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | $8.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | $10.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | $8.95
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | $13.95

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COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | $8.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | $9.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | $7.95
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | $9.95
(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

BLACKBERRY MARGARITA | $7.95
(313 cal)
1800 Reposado Tequila, Blackberries, Fresh Lime *GF*

DIRTY DEED MARTINI | $9.95
(190 cal)
Ketel One Vodka, Olive Juice, Gorgonzola-Stuffed Olives *GF*

HENDRICK'S CUCUMBER MARTINI | $10.95
(153 cal)
Hendrick's Gin, Fresh Lime, Cucumber Syrup, Mint *GF*

SOUR PATCH MARTINI | $8.95
(338 cal)
Absolut Citron Vodka, Watermelon and Sour Apple Pucker, Strawberry Purée, Sweet & Sour, Sugar Rim *GF*

TIPSY TURTLE | $8.95
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

WHITE PEACH COSMO | $8.95
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

CHOCOHOLIC MARTINI | $8.95
(260 cal)
Stoli Vanil Vodka, Godiva Chocolate and White Chocolate Liqueurs, Baileys Irish Cream, Chocolate Fondue Shavings *GF*

CHOCOLATE FONTINI | $8.95
(406 cal)
Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream *GF*

OREO COOKIE MARTINI | $8.95
(508 cal)
Stoli Vanil Vodka, Kahlúa, Vanilla Ice Cream, Oreo Cookie Crumbs, Blended

BILLIONAIRE'S COFFEE | $8.95
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

CAFÉ INTERNATIONAL | $8.95
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

ESPRESSO MARTINI | $9.95
(262 cal)
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

IRISH COFFEE | $7.95
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

DESSERT WINES

	3oz BTL.
bottle (615 cal)	
Inniskillin, Riesling, Ice Wine, VQA, Niagara, Canada, 375ml	$75

PORT

3oz (138-146 cal)

Taylor Fladgate, Tawny, Porto, "10 Year", Portugal	$9
Sandeman, Tawny, Porto, "20 Year", Portugal	$14
Sandeman, Ruby Port, Porto, "Founders Reserve", Portugal	$8

SPECIALTY SPIRITS

Glenfiddich Scotch 12 year (70 cal)	$10.95
Knob Creek Rye Whiskey (90 cal)	$8.95
Macallan Scotch 12 year (76 cal)	$13.95
Woodford Bourbon (73 cal)	$8.95

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 | $5.95
(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*

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 1/2020.