

## WINE FLIGHTS

### CLASSIC FLIGHT

(284 cal) *GF*

Mezzacorona, Pinot Grigio  
Ste. Michelle, Rosé, WA  
Meiomi, Pinot Noir  
Decoy by Duckhorn, Merlot

\$18

Cheese  
Salad  
Entrée  
Chocolate  
Fondue

### LOCAL FLIGHT

(290 cal) *GF*

Starborough, Sauvignon Blanc  
Schmitt Söhne, Riesling, Spätlese  
Orin Swift, "Abstract"  
Michael David, Cabernet, "Freakshow"

\$25

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*

\$7.95

### TMP'S GRAND SANGRIA

Glass (209 cal) | Pitcher (716 cal)

14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon *GF*

\$7.95 per glass

\$31.95 per pitcher



## SPIRIT-FREE

### THE BEE'S TEA

(204 cal)

Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea *GF*

\$4.95

### BLACKBERRY SAGE LEMONADE

(275 cal)

Lemonade, Blackberry, Sage *GF*

\$4.95

### POMEGRANATE COSMO

(281 cal)

Pomegranate-Infused Soda, Fresh Lime, Cranberry Juice *GF*

\$4.95

### STRAWBERRY BASIL LEMONADE

(227 cal)

Strawberry Purée, Muddled Lemon, Fresh Basil, Lemonade *GF*

\$4.95

## BEER CRAFT AND MORE

Angry Orchard, Hard Cider (Cincinnati, OH) (160 cal) \$5

Blue Moon (USA) (168 cal) \$5

Bud, Light (USA) (110 cal) \$4

Corona (Mexico) (148 cal) \$5

Delirium, Tremens, Ale (Melle, Belgium) 500ml (275 cal) \$10

Guinness, Stout (Ireland) 11.2oz (117 cal) \$5

Heineken (Holland) (166 cal) \$5

Michelob Ultra (USA) (95 cal) \$4

Miller Lite (USA) (96 cal) \$4

Sam Adams (USA) (175 cal) \$5

Stella Artois (Belgium) (154 cal) \$6

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

### DRINK LOCAL

Cigar City, Jai Alai, IPA (Tampa, FL) (245 cal) \$6

Motorworks, Pulp Friction, Grapefruit, IPA (Bradenton, FL) (209 cal) \$7

Motorworks, V-Twin, Lager (Bradenton, FL) (160 cal) \$6



## WINE ALL WINE IS GF

sparkling

5oz (123 cal) | 8oz (177-199 cal) | bottle (138-630 cal)

white

5oz (111-121 cal) | 8oz (177-194 cal) | bottle (555-630 cal)

red

5oz (121-136 cal) | 8oz (194-218 cal) | bottle (600-728 cal)



### SPARKLING

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

Luccio, Moscato d'Asti, ITA

LaMarca, Prosecco, ITA, 187ml

Michelle, Brut, WA

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

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

Moët & Chandon, Brut, "Impérial", Champagne, FRA

Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA

Dom Pérignon, Brut, Champagne, FRA

### SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

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

Kung Fu Girl, Riesling, Dry, WA

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

### CHARDONNAY

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

Souverain, Chardonnay, CA

Sonoma Cutrer, Chardonnay, "RR Ranches", Sonoma Coast, CA

Cakebread, Chardonnay, Napa, CA

### OTHER WHITES + ROSÉ

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

	5OZ	8OZ	BTL.
sparkling			
white			
red			
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA		\$12	\$43
Luccio, Moscato d'Asti, ITA	\$8	\$11	\$33
LaMarca, Prosecco, ITA, 187ml			\$10
Michelle, Brut, WA			\$32
Freixenet, Brut, "Cordon Negro", Cava, ESP		\$8	\$27
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml			\$9
Moët & Chandon, Brut, "Impérial", Champagne, FRA			\$96
Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA			\$110
Dom Pérignon, Brut, Champagne, FRA			\$320
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	\$7	\$10	\$30
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	\$9	\$12	\$36
Kung Fu Girl, Riesling, Dry, WA			\$33
Ste. Michelle & Dr. Loosen, Riesling, "Eroica", WA			\$45
CHARDONNAY			
KJ, Chardonnay, "Vintner's Reserve", CA	\$10	\$13	
Souverain, Chardonnay, CA	\$7	\$10	\$30
Sonoma Cutrer, Chardonnay, "RR Ranches", Sonoma Coast, CA			\$49
Cakebread, Chardonnay, Napa, CA			\$79
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA			\$36
Mezzacorona, Pinot Grigio, Trentino, ITA	\$9	\$12	\$36
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			\$36
Starborough, Sauvignon Blanc, Marlborough, NZL	\$8	\$11	\$33
Ste. Michelle, Rosé, WA	\$7	\$10	\$30
JNSQ, Rosé, "Cru", CA			\$42



### CABERNET SAUVIGNON

Tribute, Cabernet, CA

Justin, Cabernet, Paso Robles, CA

14 Hands, Cabernet, WA

Michael David, Cabernet, "Freakshow", Lodi, CA

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

Starmont, Cabernet, Napa, CA

ZD, Cabernet, Napa, CA

Jordan, Cabernet, Alexander, CA

### PINOT NOIR + MERLOT

La Crema, Pinot Noir, Monterey, CA

Meiomi, Pinot Noir, CA

The Monterey, Pinot Noir, Monterey, CA

Decoy by Duckhorn, Merlot, Sonoma, CA

### OTHER REDS

Campo Viejo, Rioja, Crianza, ESP

Mazzei, Toscana, "Poggio Badiola", ITA

Zen of Zin, Zinfandel, CA

Portillo, Malbec, Uco, ARG

Greg Norman, Shiraz, Limestone Coast, AUS

Michael David, "Petite Petit", Lodi, CA

19 Crimes, Red, SE AUS

Michael David, Zinfandel, "Earthquake", Lodi, CA

Mollydooker, "Two Left Feet", S. AUS

Orin Swift, "Abstract", CA

Opus One, Napa, CA



	5OZ	8OZ	BTL.
CABERNET SAUVIGNON			
Tribute, Cabernet, CA	\$9	\$12	\$36
Justin, Cabernet, Paso Robles, CA			\$63
14 Hands, Cabernet, WA	\$7	\$10	\$30
Michael David, Cabernet, "Freakshow", Lodi, CA	\$11	\$16	\$48
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			\$36
Starmont, Cabernet, Napa, CA			\$54
ZD, Cabernet, Napa, CA			\$98
Jordan, Cabernet, Alexander, CA			\$89
PINOT NOIR + MERLOT			
La Crema, Pinot Noir, Monterey, CA			\$45
Meiomi, Pinot Noir, CA	\$11	\$16	\$42
The Monterey, Pinot Noir, Monterey, CA	\$7	\$10	\$30
Decoy by Duckhorn, Merlot, Sonoma, CA	\$11	\$16	\$48
OTHER REDS			
Campo Viejo, Rioja, Crianza, ESP			\$33
Mazzei, Toscana, "Poggio Badiola", ITA			\$33
Zen of Zin, Zinfandel, CA			\$32
Portillo, Malbec, Uco, ARG	\$8	\$11	\$33
Greg Norman, Shiraz, Limestone Coast, AUS			\$39
Michael David, "Petite Petit", Lodi, CA	\$9	\$12	\$36
19 Crimes, Red, SE AUS	\$8	\$11	\$30
Michael David, Zinfandel, "Earthquake", Lodi, CA			\$65
Mollydooker, "Two Left Feet", S. AUS			\$55
Orin Swift, "Abstract", CA	\$16	\$24	\$72
Opus One, Napa, CA			\$290

# 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** | \$9.95  
(254 cal)  
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

**FRESHLY-PICKED MARGARITA** | \$8.95  
(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** | \$12.95

# 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

**BOURBON WILDBERRY BRAMBLE** | \$8.95  
(282 cal)  
Maker's Mark Bourbon, Blackberries, Raspberry and Strawberry Purées *GF*

**DEEP SOUTH TEA** | \$7.95  
(224 cal)  
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

**HENDRICK'S CUCUMBER MARTINI** | \$9.95  
(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** | \$7.95  
(248 cal)  
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

# AFTER DINNER CONSIDERATIONS

## COFFEE COCKTAILS

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

**CHOCOLATE FONTINI** | \$7.95  
(406 cal)  
Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream *GF*

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

**ESPRESSO MARTINI** | \$7.95  
(262 cal)  
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

**GODIVA WHITE CHOCOLATE CAPPUCCINO** | \$7.95  
(108 cal)  
Espresso, Foamed Milk, Godiva White Chocolate Liqueur *GF*

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

## DESSERT WINES

3oz (146 cal) | bottle (615-619 cal)

Inniskillin, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml	\$15	\$92
Inniskillin, Riesling, Ice Wine, VQA, Niagara, Canada, 375ml	\$14	\$79

## PORT

3oz (125-149 cal) | bottle (1058 cal)

Trentadue, Merlot, Chocolate Port, "Amore", Sonoma, California	\$8	\$49
Taylor Fladgate, Tawny, Porto, "10 Year", Portugal	\$9	
Taylor Fladgate, Tawny, Porto, "20 Year", Portugal	\$14	
Taylor Fladgate, Tawny, Porto, "40 Year", Portugal	\$28	



## SPECIALTY SPIRITS

Booker's Bourbon 6 year (119 cal)	\$9.50
Avión Silver Tequila (70 cal)	\$8.95
Bruichladdich Dry Gin Botanist (82 cal)	\$8.95
Chopin Vodka Family Reserve (70 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	\$15

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

**GARLIC & WINE SEASONING** | \$7  
(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*