

WINE FLIGHTS

CLASSIC FLIGHT

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

\$21

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(296 cal) *GF*
 Hahn, Chardonnay
 Two Acres, Grenache
 Smith & Hook, Cabernet
 JNSQ, Rosé, "Cru"

\$21

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

TMP'S GRAND SANGRIA

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

\$12

SPIRIT-FREE

THE BEE'S TEA

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

\$5

BLACKBERRY SAGE LEMONADE

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

\$5

PINEAPPLE COBBLER

(289 cal)
 Pineapple Juice, Strawberry Purée, Lime Juice,
 Sprite *GF*

\$5

WATERMELON COOLER

(91 cal)
 Cucumber, Watermelon, White Cranberry Juice,
 Lime, Sprite *GF*

\$5



BEER CRAFT AND MORE

Anchor, Porter (San Francisco, CA) (213 cal) \$9
 Bud, Light (USA) (110 cal) \$8
 Elysian, Space Dust, IPA (Seattle, WA) (241 cal) \$10
 Figueroa Mountain, Lizard's Mouth,
 Imperial IPA (Buellton, CA) (305 cal) \$18
 Franziskaner, Weissbier (Munich, Germany)
 500ml (260 cal) \$10
 Golden Road, Get Up Offa That Brown,
 Brown Ale (Los Angeles, CA) (181 cal) \$9
 Ninkasi, Dawn of the Red, Red IPA
 (Eugene, OR) (202 cal) \$9
 Rolling Rock, Extra Pale Lager (USA) (130 cal) \$8
 Sam Adams (USA) (175 cal) \$8
 Shock Top, White, Wheat (USA) (142 cal) \$8
 Stella Artois (Belgium) (154 cal) \$9

DRINK LOCAL

Firestone, DBA, Ale (Paso Robles, CA) \$9
 (209 cal)
 Firestone, 805, Blonde Ale (Paso Robles, CA) \$9
 (188 cal)



WINE ALL WINE IS GF

sparkling
 5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)
 white
 5oz (109-127 cal) | 8oz (175-203 cal) | bottle (555-645 cal)
 red
 5oz (121-135 cal) | 8oz (194-215 cal) | bottle (600-682 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
 Segura Viudas, Brut, Reserva, Cava, ESP

5OZ	8OZ	BTL.
		\$45
\$9	\$12	\$36
		\$16
		\$34
		\$32
		\$28

SWEET WHITE + BLUSH

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

\$8	\$10	\$28
\$9	\$11	\$32
\$10	\$12	\$36

CHARDONNAY

Two Acres, Chardonnay, Malibu Coast, CA
 Wente, Chardonnay, "Estate Grown", Livermore, CA
 KJ, Chardonnay, "Vintner's Reserve", CA
 Hahn, Chardonnay, Monterey, CA

\$10	\$12	\$34
\$10	\$12	\$36
\$11	\$13	\$38
\$11	\$13	\$38

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA
 Ponga, Sauvignon Blanc, Marlborough, NZL
 Mezzacorona, Pinot Grigio, Trentino, ITA
 Rodney Strong, Sauvignon Blanc, "Charlotte's Home",
 N. Sonoma, CA

\$11	\$13	\$38
\$9	\$11	\$32
\$9	\$11	\$32
		\$38



OTHER WHITES + ROSÉ (Cont.)

Starborough, Sauvignon Blanc, Marlborough, NZL
 Ste. Michelle, Rosé, WA
 JNSQ, Rosé, "Cru", CA



5OZ	8OZ	BTL.
\$11	\$13	\$38
\$9	\$11	\$32
\$12	\$16	\$48

CABERNET SAUVIGNON

Tribute, Cabernet, CA
 14 Hands, Cabernet, WA
 The Prisoner, Cabernet, "Unshackled", CA
 Smith & Hook, Cabernet, Central Coast, CA
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

\$11	\$13	\$38
\$10	\$12	\$34
		\$36
\$12	\$16	\$48
\$12	\$16	\$48

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA
 Hahn, Pinot Noir, "SLH", Santa Lucia Highlands, CA
 Greystone, Merlot, CA
 Decoy by Duckhorn, Merlot, Sonoma, CA

\$12	\$16	\$48
\$12	\$16	\$48
\$9	\$11	\$32
\$12	\$14	\$40

OTHER REDS

Mazzei, Toscana, "Poggio Badiola", ITA
 Zen of Zin, Zinfandel, CA
 Portillo, Malbec, Uco, ARG
 Michael David, "Petite Petit", Lodi, CA
 19 Crimes, Red, SE AUS

		\$38
\$10	\$12	\$34
\$10	\$12	\$34
\$9	\$11	\$36
\$10	\$12	\$34

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$11
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$12
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$12
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$11
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$13
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$12
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$13

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$12
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$14
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$12
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$13
(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

BLOOD ORANGE MARTINI | \$12
(206 cal)
Stoli Ohranj Vodka, Chambord, Cointreau, Pineapple and Orange Juices, Sugar Rim *GF*

KENTUCKY COOLER | \$11
(252 cal)
Jim Beam White Label Bourbon, Cointreau Orange Liqueur, Fresh Lemon Juice, Simple Syrup, Sprite *GF*

MERMAID WATER | \$12
(271 cal)
Dark and Coconut Rum, Blue Curacao, Fresh Pineapple Juice *GF*

WATERMELON MULE | \$13
(286 cal)
Stoli Vodka, Watermelon Purée, Lime Juice, Ginger Beer, Fresh Lime, Mint Sprig and Watermelon Garnish *GF*

WHITE PEACH COSMO | \$12
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA | \$11
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BELGIAN COFFEE | \$11
(165 cal)
Grand Marnier, Baileys, Coffee, Whipped Cream, Cinnamon *GF*

CAFÉ INTERNATIONAL | \$11
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

CAFÉ MP | \$11
(124 cal)
Kahlúa, Baileys, Grand Marnier, Buttershots, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

IRISH COFFEE | \$11
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

DESSERT WINES

3oz (114-130 cal) | bottle (484-548 cal)

Jackson-Triggs, Riesling, Ice Wine, "Proprietors' Grand Reserve", Niagara, Canada, 375ml | \$11 | \$40

Tobin James, Zinfandel, Late Harvest, "Liquid Love", Paso Robles, California, 375ml | \$9 | \$32

PORT

3oz (142 cal) | bottle (1200 cal)

Graham's, Port, Porto, Reserve, "Six Grapes", Portugal | \$8 | \$40



SPECIALTY SPIRITS

Maker's Mark Bourbon (80 cal) | \$10

Captain Morgan Spiced Rum (63 cal) | \$9

Ketel One Vodka (70 cal) | \$10

Patrón Silver Tequila (70 cal) | \$11

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$32.95

A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries | \$11
6 Strawberries | \$19

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

GARLIC & WINE SEASONING | \$8
(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 | \$10
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*