

WINE FLIGHTS

CLASSIC FLIGHT

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

\$19.85

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(287 cal) *GF*
 Mezzacorona, Pinot Grigio
 Ste. Michelle, Rosé
 Tribute, Cabernet
 Michael David, "Petite Petit"

\$18.25

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*

\$9.75

TMP'S GRAND SANGRIA

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

\$9.75

SPIRIT-FREE

THE BEE'S TEA

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

\$5.45

BLACKBERRY SAGE LEMONADE

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

\$5.75

PIÑA COLADA

(542 cal)
 Piña Colada Mix, Blended, Fresh Pineapple and
 Cherry Garnish, Whipped Cream *GF*

\$5.95

VERY BERRY LEMONADE

(183 cal)
 Lemonade, Strawberry and Wildberry Purées *GF*

\$5.45



BEER CRAFT AND MORE

Angry Orchard, Hard Cider (Cincinnati, OH)
 (160 cal) \$4.65

Blue Moon (USA) (168 cal) \$4.65

Boulevard, Tank 7, Farmhouse Ale
 (Kansas City, MO) (160 cal) \$8.55

Boulevard, Pale Ale (Kansas City, MO) (163 cal) \$4.65

Boulevard, Unfiltered, Wheat
 (Kansas City, MO) (248 cal) \$4.65

Bud, Light (USA) (110 cal) \$4.25

Budweiser (USA) (145 cal) \$4.25

Budweiser, Select (USA) (99 cal) \$4.25

Goose Island, Sofie 2016, Farmhouse Ale
 (Chicago, IL) 765ml (436 cal) \$4.65

Goose Island, Urban 312, Wheat (USA) (163 cal) \$4.65

Guinness, Extra Stout (Canada) 18oz (314 cal) \$4.65

Michelob, AmberBock (USA) (160 cal) \$4.25

Michelob Ultra (USA) (95 cal) \$4.25

O'doul's, N/A (USA) (65 cal) \$4.25

Sam Adams (USA) (175 cal) \$4.65

Stella Artois (Belgium) (154 cal) \$4.65

Stone, IPA (Escondido, CA) (206 cal) \$4.65

DRINK LOCAL

O'Fallon, Wheach, Peach, Wheat
 (O'Fallon, MO) (156 cal) \$4.65

Schlafly, Unfiltered Wheat, Hefeweizen
 (St. Louis, MO) (160 cal) \$4.65

Schlafly, Pale Ale (St. Louis, MO) (167 cal) \$4.65

Urban Chestnut, Fantasyland, IPA
 (St. Louis, MO) 16oz (312 cal) \$6.25



WINE ALL WINE IS GF

sparkling
 5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)
 white
 5oz (111-120 cal) | 8oz (177-192 cal) | bottle (555-630 cal)
 red
 5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-668 cal)



SPARKLING

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

5OZ 8OZ BTL.

\$46

Luccio, Moscato d'Asti, ITA

\$7 \$9 \$26

LaMarca, Prosecco, ITA, 187ml

\$10

Michelle, Brut, WA

\$30

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

\$33

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

\$7 \$9 \$26

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

\$8 \$10 \$30

St. James, Riesling, MO

\$27

Kung Fu Girl, Riesling, Dry, WA

\$30

CHARDONNAY

Kim Crawford, Chardonnay, NZL

\$44

Kenwood, Chardonnay, "Yulupa", CA

\$29

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

\$10 \$12 \$34

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

\$37

La Crema, Chardonnay, Sonoma Coast, CA

\$36

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

\$45

Santa Margherita, Pinot Grigio, Alto Adige, ITA

\$44

Mezzacorona, Pinot Grigio, Trentino, ITA

\$7 \$9 \$27

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

\$36

Starborough, Sauvignon Blanc, Marlborough, NZL

\$8 \$11 \$31

Kim Crawford, Sauvignon Blanc, Marlborough, NZL

\$38

Ste. Michelle, Rosé, WA

\$8 \$11 \$31

JNSQ, Rosé, "Cru", CA

\$41



CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA

5OZ 8OZ BTL.

\$41

Kenwood, Cabernet, "Yulupa", CA

\$29

Tribute, Cabernet, CA

\$10 \$13 \$36

Concannon, Cabernet, Paso Robles, CA

\$36

14 Hands, Cabernet, WA

\$8 \$10 \$30

Louis Martini, Cabernet, Napa, CA

\$43

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

\$45

Rodney Strong, Cabernet, Sonoma, CA

\$40

PINOT NOIR + MERLOT

Mirassou, Pinot Noir, CA

\$31

Erath, Pinot Noir, OR

\$42

La Crema, Pinot Noir, Sonoma Coast, CA

\$42

Estancia, Pinot Noir, Monterey, CA

\$34

Meiomi, Pinot Noir, CA

\$11 \$14 \$39

Wild Horse, Pinot Noir, Central Coast, CA

\$39

Decoy by Duckhorn, Merlot, Sonoma, CA

\$11 \$14 \$40

Greyscale, Merlot, Napa, CA

\$31

OTHER REDS

Dreaming Tree, Red, "Crush", CA

\$31

Ménage à Trois, Red, CA

\$28

Mazzei, Toscana, "Poggio Badiola", ITA

\$36

Zen of Zin, Zinfandel, CA

\$27

Ravenswood, Zinfandel, "Old Vine", Lodi, CA

\$36

Portillo, Malbec, Uco, ARG

\$8 \$11 \$31

Michael David, "Petite Petit", Lodi, CA

\$9 \$12 \$34

19 Crimes, Red, SE AUS

\$8 \$10 \$29

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 | \$10.25
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$10.75
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$8.25
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$10.25
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$9.25
(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 | \$10.25
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$8.65
(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

CHOCOHOLIC MARTINI | \$10.75
(260 cal)
Stoli Vanil Vodka, Godiva Chocolate and White Chocolate Liqueurs, Baileys Irish Cream, Chocolate Fondue Shavings *GF*

DEEP SOUTH TEA | \$8.25
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

OREO COOKIE MARTINI | \$10.25
(508 cal)
Stoli Vanil Vodka, Kahlúa, Vanilla Ice Cream, Oreo Cookie Crumbs, Blended

SAILOR'S PUNCH | \$7.50
(246 cal)
Sailor Jerry Spiced Rum, Orange and Pineapple Juices, Sweet & Sour, Cherries *GF*

TIPSY TURTLE | \$11.25
(281 cal)
151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

WOODFORD RESERVE MANHATTAN | \$11.25
(196 cal)
Woodford Reserve, Sweet Vermouth, Angostura Bitters *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA | \$6.95
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BELGIAN COFFEE | \$6.95
(165 cal)
Grand Marnier, Baileys, Coffee, Whipped Cream, Cinnamon *GF*

BILLIONAIRE'S COFFEE | \$6.95
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

CAFÉ CARAMEL | \$6.95
(182 cal)
Coffee, Caramel, Whipped Cream *GF*

GODIVA WHITE CHOCOLATE CAPPUCCINO | \$6.95
(108 cal)
Espresso, Foamed Milk, Godiva White Chocolate Liqueur *GF*

NUTTY IRISHMAN | \$6.95
(148 cal)
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

DESSERT WINES

3oz BTL.
3oz (145 cal) | bottle (555-611 cal)
Jackson-Triggs, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml | \$24 \$46
Pacific Rim, Raspberry, "Framboise", Washington, 375ml | \$23
Montelle, Vidal Blanc, Ice Wine, Missouri, 375ml | \$32

PORT

3oz (140-146 cal) | bottle (1185-1230 cal)
Sandeman, Tawny, Porto, "20 Year", Portugal | \$10 \$69
Sandeman, Tawny, Porto, "10 Year", Portugal | \$8 \$39



SPECIALTY SPIRITS

Knob Creek Bourbon (90 cal) | \$7.50
Maker's Mark Bourbon (80 cal) | \$7.25
Woodford Rye Whiskey (80 cal) | \$9.95
Disaronno Amaretto (115 cal) | \$6.50
Godiva White Chocolate (76 cal) | \$7.50
Grand Marnier (96 cal) | \$7.25
Patrón Reposado Tequila (70 cal) | \$9.25

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 | \$8.50
6 Strawberries | \$15.95

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

GARLIC & WINE SEASONING | \$6.95
(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 | \$8.95
(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.

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.