

cocktails

BOTTOMLESS MIMOSA (126 cal per glass) **GF** 9.95

Sparkling Wine | Orange Juice

SAN MARZANO BLOODY MARY (147 cal) **GF** 8.95

Tito's Handmade Vodka | Lava Bloody Mary Mix | Worcestershire Sauce

TMP PEACH BELLINI (313 cal) **GF** 7.95

La Marca Prosecco | Fruit in Hand Velvet Peach Purée | Orange Juice

LEMON BERRY MOJITO (157 cal) **GF** 9.95

Bacardi Limon | Wildberry Purée | Mint Leaves | Lime | Club Soda

THE MELTING POT MULE (235 cal) **GF** 9.95

Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

sangria

SUNSHINE SANGRIA (212 cal) **GF** 9.95

Malibu Coconut Rum | Chambord Raspberry Liqueur | Luccio Sparkling Moscato | Muddled Strawberries | Orange and Lemon Juice

TMP'S GRAND SANGRIA (209 cal) **GF** 9.95

14 Hands Cabernet | Skyy Blood Orange Vodka | Cointreau | Fresh Juices | Cinnamon

ROSÉ SANGRIA (210 cal) **GF** 8.95

Rosé | New Amsterdam Peach Vodka | Chambord Raspberry Liqueur | White Peach Syrup | Sprite

spirit-free

THE BEE'S TEA (204 cal) **GF** 4.95

Orange Juice | Honey | Lemon | Lavender Syrup | Iced Tea

WATERMELON COOLER (91 cal) **GF** 5.95

Cucumber | Watermelon | White Cranberry Juice | Lime | Sprite

BLACKBERRY SAGE LEMONADE (275 cal) **GF** 5.95

Lemonade | Blackberry | Sage

CHOCOLATE MILK (SHAKEN) (391 cal) **GF** 2.95

Milk | Chocolate Syrup | Vanilla Ice Cream

COOP'S CHERRY LUAU (290 cal) **GF** 2.95

Orange Juice | Mango Syrup | Grenadine | A Party of Cherries on Top

coffee specialties

Ask your server about our coffee selections.

BAILEYS & COFFEE (139 cal) **GF** 6.95

Baileys | Coffee

CAFÉ MP (124 cal) **GF** 7.95

Kahlúa | Baileys | Grand Marnier | Buttershots | Coffee | Whipped Cream | Chocolate Shavings

IRISH COFFEE (143 cal) 7.95

Jameson's® Irish Whiskey | Coffee | Crème de Menthe | Whipped Cream

 *signature item* **GF** *gluten-free item*

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 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 February 2019.

brunch 3-course

21.95 per person

YOUR CHOICE OF ANY CHEESE FONDUE + BRUNCH PLATE + ANY CHOCOLATE FONDUE

Ask your server for our dinner and dessert menus
featuring additional fondue selections.

cheese fondue

Served with Brunch Breads and Seasonal Veggies for Dipping (184 cal)
Gluten-free dipper plate available upon request.

BACON EGG CHEDDAR (456 cal) 10.95

GF with Redbridge® beer

Cheddar | Sam Adams Boston Lager® | Scrambled Egg | Smoked Bacon | Frank's Red Hot®

ALPINE BENEDICT (383 cal) 8.95

Gruyère | Raclette | Fontina | White Wine | Hollandaise | Scrambled Egg | Smoked Bacon | Smoked Ham

CHARCUTERIE BOARD (243 cal) 12.95

GF without artisan crackers

Complement your cheese fondue with our selection of premium cured meats, artisan crackers and accompaniments.

brunch plates

AVOCADO FIESTA TOAST (405 cal) 10.25

Haas Avocado | Fresh Salsa | Cilantro-Lime Crema | Multi-Grain Bread
Served with Spring Salad (22 cal)

GREEN GODDESS SCRAMBLE & BACON (334 cal) **GF** 10.95

Scrambled Eggs | Green Goddess | Crispy Bacon
Served with Spring Salad (22 cal)

MINTED-HONEY FRUIT & YOGURT (222 cal) 6.95

Fresh Seasonal Fruit | Minted-Honey
Served with Berry-Infused Yogurt & Granola Parfait

BRUNCH TOAST (339 cal) 9.95

Honey-Almond Goat Cheese | Sliced Figs | Multi-Grain Bread | Wildflower Honey
Served with Spring Salad (22 cal)

VERY BERRY WAFFLES (944 cal) 14.95

Pearl Sugar | Wildberry Butter | Fresh Berries
Served with Wildberry Maple Syrup

chocolate fondue

Served with a Variety of Sweet Treats and Fresh Fruits for Dipping (467 cal)

Ask about our Sweet Additions, enhanced chocolate fondue dippers.

Gluten-free dipper plate available upon request.

CARAMEL MAPLE CHOCOLATE (200 cal) **GF** 8.95

Milk Chocolate | Caramel | Maple Syrup

FRENCH TOAST WHITE CHOCOLATE (358 cal) **GF** 8.95

White Chocolate | Maple Syrup | Caramelized Sugar | Cinnamon

sides

CRISPY BACON (140 cal) **GF** 2.95

FRESH FRUIT (26 cal) **GF** 3.95

YOGURT PARFAIT (112 cal) 2.95

GF without granola

Berry-Infused Yogurt | Granola

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