

WINE FLIGHTS

CLASSIC FLIGHT

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

\$19

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(306 cal) *GF*
 Mer Soleil, Chardonnay, Unoaked,
 "Silver"
 Barboursville, Viognier, "Reserve"
 Stags' Leap, Petite Sirah
 Cooper & Thief, Red,
 Aged in Bourbon Whiskey Barrels

\$24

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*

\$8.95

TMP'S GRAND SANGRIA

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

\$8.95

SPIRIT-FREE

THE BEE'S TEA

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

\$4.50

BLACKBERRY SAGE LEMONADE

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

\$4.50

MOJITO

(110 cal)
 Muddled Mint, Lime Juice, Simple Syrup, Club
 Soda *GF*

\$4.50

WATERMELON COOLER

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

\$4.50



BEER CRAFT AND MORE

- Blue Moon (USA) (168 cal) \$5.95
- Bud, Light (USA) (110 cal) \$4.95
- Coors, Light (USA) (102 cal) \$4.95
- Corona (Mexico) (148 cal) \$5.95
- Goose Island, IPA (USA) (185 cal) \$5.95
- Guinness, Stout (Ireland) 15oz (156 cal) \$5.95
- Heineken (Holland) (166 cal) \$5.95
- Killian's, Irish Red, Red Lager (Golden, CO) (185 cal) \$5.95
- Michelob Ultra (USA) (95 cal) \$4.95
- Miller Lite (USA) (96 cal) \$4.95
- New Belgium, Fat Tire, Amber (Fort Collins, CO) (160 cal) \$5.95
- Newcastle, Brown Ale (Tadcaster, England) (131 cal) \$5.95
- Sam Adams (USA) (175 cal) \$5.95
- Sam Adams, Seasonal (USA) \$5.95
- Sierra Nevada, Pale Ale (Chico, CA) (174 cal) \$5.95
- St. Pauli, N/A (Bremen, Germany) (160 cal) \$4.95
- Stella Artois (Belgium) (154 cal) \$5.95
- Stone, IPA (Escondido, CA) (206 cal) \$5.95
- Yuengling, Lager (Pottsville, PA) (140 cal) \$4.95

DRINK LOCAL

- Devils Backbone, Lager (Lexington, VA) (185 cal) \$5.95
- Legend, Brown Ale (Richmond, VA) (202 cal) \$5.95
- O'Conner Brewing, El Guapo, Agave, IPA (Norfolk, VA) (209 cal) \$5.95

WINE ALL WINE IS GF

sparkling
 5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)
 white
 5oz (109-120 cal) | 8oz (175-192 cal) | bottle (555-608 cal)
 red
 5oz (118-130 cal) | 8oz (189-208 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
 Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

5OZ	8OZ	BTL.
		\$33
\$6	\$8	\$24
		\$12
		\$30
		\$9

SWEET WHITE + BLUSH

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

\$5	\$7	\$21
\$5	\$7	\$21
\$9	\$12	\$36
		\$30

CHARDONNAY

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

\$8	\$11	\$33
		\$35

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

\$7	\$10	\$30
\$6	\$8	\$24
\$7	\$9	\$27
\$6	\$8	\$24



OTHER WHITES + ROSÉ (Cont.)

Cakebread, Sauvignon Blanc, Napa, CA
 Ste. Michelle, Rosé, WA
 JNSQ, Rosé, "Cru", CA



5OZ	8OZ	BTL.
		\$52
\$6	\$8	\$24
		\$33

CABERNET SAUVIGNON

Tribute, Cabernet, CA
 Prince Michel, Cabernet, VA
 14 Hands, Cabernet, WA
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

\$7	\$9	\$27
		\$25
\$7	\$9	\$27
\$8	\$11	\$33

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA
 Carmel Road, Pinot Noir, Monterey, CA
 Hendry, Pinot Noir, Napa, CA
 Decoy by Duckhorn, Merlot, Sonoma, CA

\$9	\$13	\$39
		\$40
		\$65
\$10	\$15	\$45

OTHER REDS

Mazzei, Toscana, "Poggio Badiola", ITA
 Barboursville, Cabernet Franc, "Reserve", VA
 Zen of Zin, Zinfandel, CA
 Cooper & Thief, Red, Aged in Bourbon Whiskey Barrels, CA
 Portillo, Malbec, Uco, ARG
 Michael David, "Petite Petit", Lodi, CA
 19 Crimes, Red, SE AUS

\$7	\$9	\$27
		\$38
\$7	\$9	\$27
		\$45
\$7	\$9	\$27
\$7	\$10	\$28
\$6	\$8	\$24

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$8.95
(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 | \$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 | \$6.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$8.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$9.95
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$16.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$7.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$7.95
(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

BASIL LEMON DROP MARTINI | \$9.95
(194 cal)
Cucumber Vodka, Simple Syrup, Fresh Lemon Juice, Basil *GF*

BLACK PEPPER GIMLET | \$9.95
(210 cal)
Hendrick's Gin, Fresh Lime Juice, Club Soda, Black Pepper *GF*

BLACKBERRY MARGARITA | \$8.95
(313 cal)
1800 Reposado Tequila, Blackberries, Fresh Lime *GF*

DARK 'N STORMY | \$8.95
(238 cal)
Gosling's Black Seal Rum, Ginger Beer, Lime Juice *GF*

FIERY FIESTA | \$9.95
(171 cal)
Tanteo Jalapeño Tequila, Agave Nectar, Fresh Lime Juice *GF*

KENTUCKY COOLER | \$8.95
(252 cal)
Jim Beam White Label Bourbon, Cointreau Orange Liqueur, Fresh Lemon Juice, Simple Syrup, Sprite *GF*

SALOON SOUR | \$8.95
(231 cal)
Maker's Mark Bourbon Whisky, Domaine de Canton Ginger Liqueur, Fresh Lemon Juice, Peach Syrup, Sprite *GF*

SUMMERTIME SIPPER | \$9.95
(155 cal)
Malibu Rum, Muddled Fresh Watermelon and Cucumber, Fresh Lime Juice, Sprite *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

CAFÉ CARAMEL | \$6
(182 cal)
Coffee, Caramel, Whipped Cream *GF*

CHOCOLATE WARM UP | \$6
(151 cal)
Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream, Coffee, Whipped Cream *GF*

GODIVA WHITE CHOCOLATE CAPPUCCINO | \$6
(108 cal)
Espresso, Foamed Milk, Godiva White Chocolate Liqueur *GF*

HAZELNUT JAVA | \$6
(351 cal)
Frangelico Liqueur, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

IRISH COFFEE | \$6
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

NUTTY IRISHMAN | \$6
(148 cal)
Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream *GF*

DESSERT WINES

3oz BTL.

3oz (95-103 cal) | bottle (401-435 cal)
Heinz Eifel, Eiswein, Rheinhessen, Germany, 375ml | \$8 | \$35

Barboursville, Malvaxia, Passito, Virginia, 375ml | \$10 | \$40

PORT

3oz (138-142 cal) | bottle (1170-1200 cal)
Taylor Fladgate, Tawny, Porto, "10 Year", Portugal | \$8 | \$48

Fonseca, Port, Porto, "Bin 27", Portugal | \$6 | \$40



SPECIALTY SPIRITS

Glenmorangie Scotch Quinta Ruban 12 year (82 cal) | \$14

Johnnie Walker Scotch Black 12 year (70 cal) | \$12

Hennessy XO Cognac (70 cal) | \$29

Amarula Cream (55 cal) | \$7

Caravella Limoncello (71 cal) | \$7

Grand Marnier (96 cal) | \$10

Solerno Blood Orange (104 cal) | \$7

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 | \$6.95
6 Strawberries | \$12.95

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

GARLIC & WINE SEASONING | \$6.50
(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 | \$6
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*