

WINE GF

sparkling
5oz (124 cal) | 8oz (199 cal) | btl (133-630 cal)

SPARKLING

Placido, Moscato d'Asti, *ITA*
La Marca, Prosecco, *ITA*, 187ml
La Marca, Rosé, Prosecco, *ITA*, 187ml
Ste. Michelle, Brut, *WA*
Freixenet, Brut, "Cordon Negro", Cava, *ESP*, 187ml

ROSÉ & SWEET WINE

Schmitt Söhne, Spätlese, "P. M.", *Mosel, DEU*
Fritz Windisch, Riesling, Kabinett, "N. S.",
Rheinhessen, DEU
Kung Fu Girl, Riesling, *WA*
Conundrum, *CA*
Ste. Michelle, Rosé, *WA*
Natura, Rosé, *CHL*
Fleurs de Prairie, Rosé, *Languedoc, FRA*
JNSQ, Rosé, "Cru", *CA*

CHARDONNAY

KJ, Chardonnay, "Vinter's Reserve", *CA*
Rodney Strong, Chardonnay, *Chalk Hill, CA*

INTERESTING WHITES

Maso Canali, Pinot Grigio, Trentino, *ITA*
Santa Margherita, Pinot Grigio, *Valdadige, ITA*
Dusted Valley, Pinot Gris, "Boomtown",
Ancient Lakes, WA
Confetti, Pinot Grigio, *Valdadige, ITA*
Starborough, Sauvignon Blanc, *Marlborough, NZL*
Cloudy Bay, Sauvignon Blanc, *Marlborough, NZL*
Coppola, Sauvignon Blanc, "Diamond Collection", *CA*

white
5oz (106-127 cal) | 8oz (166-203 cal) | btl (525-645 cal)

5oz 8oz BTL.

\$7 \$10 \$52
\$12
\$14
\$32
\$10
\$10 \$13 \$42
\$8 \$11 \$36
\$36
\$48
\$8 \$11 \$36
\$7 \$10 \$32
\$42
\$48
\$10 \$13 \$42
\$13 \$16 \$56
\$54
\$13 \$16 \$56
\$8 \$11 \$36
\$7 \$10 \$32
\$9 \$12 \$40

red
5oz (118-138 cal) | 8oz (189-220 cal) | btl (600-698 cal)

CABERNET SAUVIGNON

Joel Gott, Cabernet, "815", *CA*
Justin, Cabernet, Paso Robles, *CA*
Drumheller, Cabernet, *WA*
J. Lohr, Cabernet, "Seven Oaks", *Paso Robles, CA*
Starmont, Cabernet, *North Coast, CA*
Napa Cellars, Cabernet, *Napa, CA*

PINOT NOIR & MERLOT

A to Z, Pinot Noir, *OR*
Argyle, Pinot Noir, *Willamette, OR*
Ponzi, Pinot Noir, "Tavola", *Willamette, OR*
Ken Wright, Pinot Noir, *Willamette, OR*
Belle Glos, Pinot Noir, "Balade", Arroyo Seco, *CA*
Elouan, Pinot Noir, *OR*
Decoy by Duckhorn, Merlot, *CA*

INTERESTING REDS

Ménage à Trois, Red, *CA*
Andrew Murray, "Espérance", *Santa Ynez, CA*
Excelsior, Syrah, Robertson, *ZAF*
Talamonti, Montepulciano d'Abruzzo, "Nevio", *ITA*
Viña Cobos, Malbec, "Felino", *Mendoza, ARG*
Salentein, Malbec, "Portillo", *Uco, ARG*
Klinker Brick, Zinfandel, "Old Vine", *Lodi, CA*
Michael David, "Petite Petit", *Lodi, CA*
Michael David, Cabernet Franc, "Inkblot", *Lodi, CA*
J. Lohr, Red, "Pure Paso", *Paso Robles, CA*

BEER & SELTZER CRAFT AND MORE

Catawba, White Zombie, White Ale
(*Morganton, NC*) (160 cal) \$6.75
Michelob Ultra (*USA*) (95 cal) \$5.75
Sam Adams, Boston, Lager (*USA*) (175 cal) \$5.75
Sycamore, Southern Girl, Blonde Ale
(*Charlotte, NC*) 16oz (213 cal) \$6.75
Wicked Weed, Pernicious, IPA
(*Asheville, NC*) (202 cal) \$7.50

DRINK LOCAL

NoDa, Hop Drop 'n Roll, IPA
(*Charlotte, NC*) (224 cal) \$8
NoDa, Radio Haze, Juicy/Hazy, IPA
(*Charlotte, NC*) 16oz (260 cal) \$8
NoDa, Jam Session, Pale Ale
(*Charlotte, NC*) 16oz (218 cal) \$6.50
NoDa, Coco Loco, Porter (*Charlotte, NC*)
16oz (303 cal) \$6.75

OMB, Copper, Amber (*Charlotte, NC*)
16oz (222 cal) \$6.75

Vaulted Oak, C-Note\$, IPA
(*Charlotte, NC*) (227 cal) \$8

HARD SELTZER

Truly, Wild Berry, Hard Seltzer
(100 cal) *GF* \$6.50

BEST IN GLASS® COCKTAILS

NEW! COMING UP ROSES

(179 cal)

Aperol, Strawberry-Rose Infused Syrup, Lemon, Prosecco, Club Soda *GF*

\$14

TROPIC HAVEN PUNCH

(352 cal per glass)

RumHaven Coconut Rum, Sour Mix, Pineapple Juice, Passion Fruit Purée, Blue Curaçao, Red Bull Original; served in a Glass or Pitcher *GF*

\$17/

\$90

FRESHLY-PICKED MARGARITA

(326 cal)

Avión Silver Tequila, Cointreau, Agave Nectar, Lime, Lemon, Orange Juice *GF*

\$15

THE "1975"

(290 cal)

Choice of Tito's Handmade Vodka or Hendrick's Gin, La Marca Prosecco, Fresh Lemon, Cupcake Syrup; topped with Cotton Candy, Edible Gold, Rock Candy Stir Stick *GF*

\$17

NEW! STONE FRUIT SOUR

(258 cal)

Knob Creek Bourbon, White Peach Syrup, Lemon, Honey, Red Wine Float

\$14

MODERN OLD FASHIONED

(195 cal)

Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

\$14

LEMON BERRY MOJITO

(157 cal)

Bacardí Limón, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

\$14

MELTING POT MULE

(235 cal)

Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

\$16

LOVE MARTINI

(188 cal)

Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

\$14

ABSOLUT STRESS

(161 cal)

Absolut Vodka, Malibu Coconut Rum, Amaretto, Cranberry and Pineapple Juices *GF*

\$14

BLACKBERRY MARGARITA

(313 cal)

1800 Reposado Tequila, Blackberries, Fresh Lime *GF*

\$14

STRAWBERRY BLONDE MARTINI

(252 cal)

Strawberry Vodka, Sparkling Wine, Pineapple Juice, Strawberry Purée *GF*

\$14

SUNSHINE SANGRIA

(212 cal)

Malibu Coconut Rum, Chambord Black Raspberry Liqueur, Placido Moscato d'Asti, Muddled Strawberries, Orange and Lemon Juices *GF*

\$14



Modern
Old Fashioned



Love
Martini



Melting Pot
Mule

ZERO PROOF

THE BEE'S TEA

(204 cal)

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

\$5

LEMON-BERRY SAGE SQUEEZE

(200 cal)

Lemonade, Blackberry, Sage *GF*

\$5

FAMILY FRIENDLY SANGRIA

(75 - 226 cal)

Muddled Lemon, Orange, and Cherries, Ginger Ale, Pellegrino *GF*

\$5

We proudly serve Coca-Cola Products

Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity. The gluten information provided on this menu is in cooperation with the Gluten Intolerance Group (GIG). We do not accept any responsibility for information which has not been verified by Melting Pot and GIG. 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. Updated 9/2024.

CHOCOLATE FONDUE **\$26** serves up to 2 **EACH ADDITIONAL PERSON \$13**

Served with a variety of sweet treats and fresh fruits (489-569 cal per serving). Gluten-free dippers available upon request. Choose one per cooktop.

CHOCOLATE EXPLOSION **+\$10 per pot**

A smoking mountain of chocolate fondue, topped with bundt cake, cotton candy and fireworks!

Choose between: Raspberry Dark Chocolate Fondue topped with Red Velvet Bundt Cake (450 cal per serving)
Birthday Cake White Chocolate Fondue topped with Confetti Bundt Cake (450 cal per serving)

PURE CHOCOLATE FONDUE

(272 cal per serving)

Pick from the flavors of milk, dark, or white chocolate *GF*

THE ORIGINAL 🍯

(289 cal per serving)

The smooth flavor of milk chocolate is melted with crunchy peanut butter *GF*

FLAMING TURTLE

(333 cal per serving)

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans *GF*

YIN & YANG

(295 cal per serving)

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together *GF*

Ask your server about vegan chocolate fondue options.

GF dippers available upon request

COOKIE BUTTER CRUNCH

(317 cal per serving)

The buttery flavor of white chocolate is melted with caramel and cookie butter, then topped with honey-roasted almonds

DARK & DULCE

(248 cal per serving)

The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt *GF*

NEW! CHOCOLATE DIPPER DIPPERS | \$6

(143 per serving) Experience the indulgent side of double-dipping as you dip from decadent chocolate to dipping into our sweet and salty toppings like candied pecans, OREO® cookie pieces, pretzel bits, and more! *contains nuts

SWEET ADDITIONS \$4 EACH | \$11 ALL THREE

Cream Puffs (180 cal) | Macarons (200 cal) *GF* |

Caramel Sea Salt Cheesecake (327 cal)

AFTER DINNER DRINKS

SPECIALTY SPIRITS

Basil Hayden, Bourbon (KY) (71 cal) 10 year	\$12
Bulleit, Bourbon (KY) (80 cal)	\$11
Bulleit, Rye, Whiskey (KY) (80 cal)	\$11.50
Jefferson's, Reserve, Bourbon (KY) (80 cal)	\$15
Knob Creek, Bourbon (KY) (90 cal) 9 year	\$11.50
Knob Creek, Rye, Whiskey (KY) (90 cal)	\$11.50
Woodford, Bourbon (KY) (73 cal)	\$11.75
Woodford, Rye, Whiskey (KY) (80 cal)	\$12.50

PORT *GF*

Graham's, Ruby Port, Fine, Porto, Portugal (139 cal)	\$10
Dow's, Tawny, "10 Year", Porto, Portugal (138 cal)	\$12
Sandeman, Rich, Fine, Madeira, Portugal (125 cal)	\$12

SPECIALTY & COFFEE COCKTAILS

YIN & YANG MARTINI

(361 cal)

Creamy White Chocolate Liqueur, Absolut
Vanilia Vodka, Ice Cream, Chocolate Shavings *GF*

\$15

ESPRESSO MARTINI

(166 cal)

Tito's Handmade Vodka, Kahlúa, Owen's Nitro-Infused
Espresso, Chocolate Shavings *GF*

\$15

CAFÉ INTERNATIONAL

(160 cal)

Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

\$13

CHOCOLATE FONTINI

(406 cal)

Creamy Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream *GF*

\$13

CHOCOLATE WARM UP

(151 cal)

Creamy Chocolate Liqueur, Kahlúa, Baileys Irish Cream, Coffee,
Whipped Cream *GF*

\$13

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COOK TIME TIMER