

# WINE GF

sparkling  
5oz (124 cal) | 8oz (199 cal) | btl (138-660 cal)

## SPARKLING

Placido, Moscato d'Asti, *ITA*  
La Marca, Prosecco, *ITA*, 187ml  
La Marca, Rosé, Prosecco, *ITA*, 187ml  
Ste. Michelle, Brut, *WA*  
Perrier-Jouët, Brut, "Grand Brut", *Champagne, FRA*

## ROSÉ & SWEET WINE

Schmitt Söhne, Spätlese, "P. M.", Mosel, *DEU*  
KJ, Riesling, *Monterey, CA*  
Natura, Rosé, *CHL*  
Fleurs de Prairie, Rosé, Languedoc, *FRA*  
JNSQ, Rosé, "Cru", *CA*

## CHARDONNAY

KJ, Chardonnay, "Vinter's Reserve", *CA*  
Wente, Chardonnay, "Morning Fog", *Central Coast, CA*  
Rombauer, Chardonnay, *Carneros, CA*  
Ferrari-Carano, Chardonnay, "Reserve", *Carneros, CA*  
Rodney Strong, Chardonnay, *Chalk Hill, CA*

## INTERESTING WHITES

Maso Canali, Pinot Grigio, *Trentino, ITA*  
Confetti, Pinot Grigio, *Valdadige, ITA*  
Aubrade, Entre-Deux-Mers, *FRA*  
Starborough, Sauvignon Blanc, *Marlborough, NZL*  
Coppola, Sauvignon Blanc, "Diamond Collection", *CA*

white  
5oz (105-143 cal) | 8oz (170-229 cal) | btl (540-728 cal)

## 5oz 8oz BTL.

\$9 \$12 \$36  
\$12  
\$12  
\$37  
\$96

red  
5oz (124-152 cal) | 8oz (199-244 cal) | btl (622-772 cal)

## CABERNET SAUVIGNON

Joel Gott, Cabernet, "815", *CA*  
Drumheller, Cabernet, *WA*  
The Prisoner, Cabernet, "Unshackled", *CA*  
J. Lohr, Cabernet, "Seven Oaks", *Paso Robles, CA*  
Oakville Winery, Cabernet, *Oakville, CA*

## PINOT NOIR & MERLOT

Meiomi, Pinot Noir, *CA*  
Belle Glos, Pinot Noir, "Balade", *Arroyo Seco, CA*  
Elouan, Pinot Noir, *OR*  
Columbia Crest, Merlot, "H3",  
Horse Heaven Hills, *WA*  
Decoy by Duckhorn, Merlot, *CA*

## INTERESTING REDS

Talamonti, Montepulciano d'Abruzzo, "Nevio", *ITA*  
Lugaud, Graves, *FRA*  
Cooper & Thief, Red, *CA*  
Salentein, Malbec, "Portillo", *Uco, ARG*  
Michael David, "Petite Petit", *Lodi, CA*  
Michael David, Cabernet Franc, "Inkblot", *Lodi, CA*  
J. Lohr, Red, "Pure Paso", *Paso Robles, CA*  
Stags' Leap, Petite Sirah, *Napa, CA*

# BEER & SELTZER CRAFT AND MORE

Blue Moon (*USA*) (168 cal) \$7  
Breckenridge, Vanilla, Porter  
(*Denver, CO*) (209 cal) \$7  
Bud, Light (*USA*) (110 cal) \$6  
Corona (*Mexico*) (148 cal) \$6  
Dogfish Head, 60 Minute, IPA (*Milton, DE*)  
(309 cal) \$8  
Elysian, Space Dust, IPA (*Seattle, WA*)  
(241 cal) \$8  
Goose Island, IPA (*USA*) (185 cal) \$7  
Heineken (*Holland*) (166 cal) \$7  
Michelob Ultra (*USA*) (95 cal) \$6  
Miller Lite (*USA*) (96 cal) \$6

Sam Adams (*USA*) (175 cal) \$6  
Sam Adams, Seasonal (*USA*) \$6  
Stella Artois (*Belgium*) (154 cal) \$6  
Yuengling, Lager (*Pottsville, PA*) (140 cal) \$6  
**DRINK LOCAL**  
Cigar City, Jai Alai, IPA (*Tampa, FL*)  
(245 cal) \$7  
Persimmon Hollow, Daytona Dirty,  
Blonde Ale (*DeLand, FL*) (163 cal) \$7  
Sailfish, Tag & Release, Amber  
(*Fort Pierce, FL*) (163 cal) \$7

## HARD SELTZER

High Noon, Peach, Vodka & Soda  
(100 cal) *GF* \$8  
High Noon, Pineapple, Vodka & Soda  
(100 cal) *GF* \$8

# BEST IN GLASS® COCKTAILS

## NEW! COMING UP ROSES

(179 cal)

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

\$15

## 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*

\$18/

\$58

## FRESHLY-PICKED MARGARITA

(326 cal)

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

\$14

## 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*

\$18

## NEW! STONE FRUIT SOUR

(258 cal)

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

\$15

## MODERN OLD FASHIONED

(195 cal)

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

\$15

## LEMON BERRY MOJITO

(157 cal)

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

\$12

## MELTING POT MULE

(235 cal)

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

\$14

## LOVE MARTINI

(188 cal)

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

\$13

## APPLE MARTINI

(184 cal)

Vodka, Sour Apple Schnapps, Sweet & Sour *GF*

\$13

## TIPSY TURTLE

(281 cal)

151, Myers's Dark, Captain Morgan Spiced and Malibu Rums, Banana Liqueur, Orange and Pineapple Juices, Grenadine *GF*

\$14

## WOODFORD RESERVE MANHATTAN

(196 cal)

Woodford Reserve, Sweet Vermouth, Angostura Bitters *GF*

\$16

## SUNSHINE SANGRIA

Glass (212 cal) | Pitcher (809 cal)

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

\$12/

\$40



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*

\$6

## LEMON-BERRY SAGE SQUEEZE

(200 cal)

Lemonade, Blackberry, Sage *GF*

\$6

## LAVA FLOW

(248 cal)

Strawberry Purée, Piña Colada Mix, Pineapple Juice *GF*

\$6

*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 **+\$13 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

### CARAMEL NUT

(273 cal per serving)

The creamy flavor of milk chocolate is swirled with caramel and crunchy peanut butter GF

### 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

### NEW! CHOCOLATE DOUBLE DIPPERS | \$7

(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 \$5 EACH | \$11 ALL THREE

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

Caramel Sea Salt Cheesecake (327 cal)

## AFTER DINNER DRINKS

### SPECIALTY SPIRITS

Blanton's, Bourbon (KY) (83 cal)	\$24
Glenlivet, Scotch (Speyside, Scotland) (70 cal) 18 year	\$20
Glenlivet, Scotch (Speyside, Scotland) (76 cal) 21 year	\$30
Johnnie Walker, Blue, Scotch (Scotland) (70 cal)	\$32
Macallan, Sherry Oak, Scotch (Highlands, Scotland) (76 cal) 18 year	\$26
Clase Azul, Reposado, Tequila (Mexico) (70 cal)	\$26
Don Julio, 1942, Añejo, Tequila (Jalisco, Mexico) (70 cal)	\$26

### DESSERT WINES GF

Jackson-Triggs, Vidal, Ice Wine, "Reserve", VQA, Niagara, Canada (152 cal)	3OZ \$10
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### PORT GF

Croft, Ruby Port, Fine, Porto, Portugal (138 cal)	\$10
Taylor Fladgate, Tawny, "10 Year", Porto, Portugal (142 cal)	\$12

### SPECIALTY & COFFEE COCKTAILS

#### YIN & YANG MARTINI

(361 cal) \$14  
Creamy White Chocolate Liqueur, Absolut  
Vanilla Vodka, Ice Cream, Chocolate Shavings GF

#### ESPRESSO MARTINI

(166 cal) \$16  
Tito's Handmade Vodka, Kahlúa, Owen's Nitro-Infused  
Espresso, Chocolate Shavings GF

#### ALMOND MOCHA

(124 cal) \$9  
Amaretto Disaronno, Kahlúa, Coffee GF

#### CAFÉ MP

(124 cal) \$9  
Kahlúa, Baileys Irish Cream, Grand Marnier, Butterscotch  
Schnapps, Coffee, Whipped Cream, Chocolate Fondue Shavings GF

#### FUNKY MONKEY

(140 cal) \$9  
Meyer's Rum, Crème de Banana, Coffee, Whipped Cream GF

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COOK TIME TIMER