

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*
Ste. Michelle, Brut, *WA*
Perrier-Jouët, Brut, "Belle Epoque", Champagne, *FRA*
Moët & Chandon, Brut, "Impérial", Champagne, *FRA*
Veuve Clicquot, Brut, "Yellow Label", Champagne, *FRA*
G.H. Mumm, Brut, "Grand Cordon", Champagne, *FRA*

ROSÉ & SWEET WINE

Schmitt Söhne, Spätlese, "P. M.", Mosel, *DEU*
Natura, Rosé, *CHL*
Fleurs de Prairie, Rosé, Languedoc, *FRA*

CHARDONNAY

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

INTERESTING WHITES

Maso Canali, Pinot Grigio, Trentino, *ITA*
Mezzacorona, Pinot Grigio, Riserva, Trentino, *ITA*
Confetti, Pinot Grigio, Valdadige, *ITA*
Starborough, Sauvignon Blanc, *Marlborough, NZL*
Coppola, Sauvignon Blanc, "Diamond Collection", *CA*
Duckhorn, Sauvignon Blanc, *North Coast, CA*

white
5oz (106-120 cal) | 8oz (170-192 cal) | btl (540-630 cal)

5oz **8oz** **BTL.**

\$8 \$12 \$38
\$15 \$54
\$39 \$300
\$120
\$142
\$135

\$9 \$12 \$38
\$9 \$13 \$41
\$11 \$15 \$44

\$11 \$15 \$44
\$85
\$65

\$42
\$8 \$12 \$35
\$9 \$13 \$40
\$10 \$14 \$44
\$12 \$16 \$47
\$78

red
5oz (123-136 cal) | 8oz (196-218 cal) | btl (592-698 cal)

CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", *CA*
Joel Gott, Cabernet, "815", *CA*
Justin, Cabernet, *Paso Robles, CA*
Drumheller, Cabernet, *WA*
J. Lohr, Cabernet, "Seven Oaks", *Paso Robles, CA*
Honig, Cabernet, *Napa, CA*
Silver Oak, Cabernet, Alexander, *CA*
Stag's Leap, Cabernet, "Artemis", *Napa, CA*
Caymus, Cabernet, *Napa, CA*
Don Melchor, Cabernet, "Puente Alto", *Puente Alto, CHL*

PINOT NOIR & MERLOT

Meiomi, Pinot Noir, *CA*
Belle Glos, Pinot Noir, "Balade", Arroyo Seco, *CA*
Elouan, Pinot Noir, *OR*
Decoy by Duckhorn, Merlot, *CA*
Belle Glos, Pinot Noir, "Dairyman", *Russian River, CA*
Cakebread, Merlot, *Napa, CA*

INTERESTING REDS

Dreaming Tree, Red, "Crush", *ARG*
Talamonti, Montepulciano d'Abruzzo, "Nevio", *ITA*
Banfi, Chianti Classico, Riserva, *ITA*
Salentein, Malbec, "Portillo", Uco, *ARG*
Red Schooner by Caymus, Red, *ARG*
Michael David, "Petite Petit", *Lodi, CA*
Michael David, Cabernet Franc, "Inkblot", *Lodi, CA*
J. Lohr, Red, "Pure Paso", *Paso Robles, CA*
The Prisoner, *CA*
Orin Swift, "Abstract", *CA*

BEER & SELTZER CRAFT AND MORE

Angry Orchard, Hard Cider
(*Cincinnati, OH*) (160 cal) \$6
Bell's, Two Hearted Ale, IPA
(*Comstock, MI*) (195 cal) \$7
Blue Moon (*USA*) (168 cal) \$7
Coors, Light (*USA*) (102 cal) \$6
Corona (*Mexico*) (148 cal) \$7
Dogfish Head, 90 Minute, IPA
(*Milton, DE*) (302 cal) \$8
Great Lakes, Edmund Fitzgerald, Porter
(*Cleveland, OH*) (231 cal) \$7
Guinness, Stout (*Ireland*) 11.2oz (117 cal) \$7
Heineken (*Holland*) (166 cal) \$7

Lagunitas, Little Sumpin', Ale (*USA*) (234 cal) \$7
Lagunitas, IPA (*USA*) (199 cal) \$7
Michelob Ultra (*USA*) (95 cal) \$6
Miller Lite (*USA*) (96 cal) \$6
Modelo, Especial (*Mexico*) (145 cal) \$7
Redbridge, Sorghum, Lager (*USA*) (133 cal) \$7
Rogue, Dead Guy, German Maibock, Ale
(*Newport, OR*) (206 cal) \$8
Sam Adams (*USA*) (175 cal) \$7
Sam Adams, Seasonal (*USA*) \$7
Stella Artois (*Belgium*) (154 cal) \$7
Tröegs, Troegenator, Double Bock
(*Hershey, PA*) (302 cal) \$7

Victory, Sour Monkey
(*Downingtown, PA*) (146 cal) \$8
Yuengling, Lager (*Pottsville, PA*) (140 cal) \$6
DRINK LOCAL
Ask About Our Draft Beer Selections
Fat Head's, Bumble Berry, Honey Blueberry, Ale
(*Middleburg Heights, OH*) (174 cal) \$7
HARD SELTZER
High Noon, Lime, Vodka & Soda
(100 cal) (*USA*) *GF* \$8

BEST IN GLASS® COCKTAILS

NEW! COMING UP ROSES

(179 cal)

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

\$13

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*

\$15/

\$49

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*

\$16

NEW! STONE FRUIT SOUR

(258 cal)

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

\$13

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*

\$15

LOVE MARTINI

(188 cal)

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

\$12

JACKBERRY SMASH

(242 cal)

Jack Daniel's Tennessee Whiskey, Blackberries, Sweet & Sour, Cranberry Juice, Sprite *GF*

\$13

WHITE PEACH COSMO

(248 cal)

Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

\$13

WILDBERRY MARGARITA

(221 cal)

Avion Silver Tequila, Wildberry Purée, Triple Sec, Lime Juice, Simple Syrup, Fresh Lime Garnish *GF*

\$14

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*

\$14/

\$49



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

BASIL BERRY REFRESHER

(227 cal)

Strawberry Purée, Muddled Lemon, Fresh Basil, Lemonade *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 **+\$6 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

BANANAS FOSTER

(345 cal per serving)

The buttery flavor of white chocolate is melted with bananas and dulce de leche then flambéed GF

S'MORES

(329 cal per serving)

The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker GF without graham cracker

NEW! CHOCOLATE DIPPER DIPPERS | \$5

(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

| | |
|---|------|
| Angel's Envy, Cask Strength, Bourbon (KY) 1oz (90 cal) | \$16 |
| Glenlivet, Scotch (Speyside, Scotland) 1oz (70 cal) 15 year | \$17 |
| Jameson, Whiskey (Ireland) 1oz (70 cal) 18 year | \$18 |
| Johnnie Walker, Blue, Scotch (Scotland) 1oz (70 cal) | \$33 |
| Macallan, Scotch (Highland, Scotland) 1oz (76 cal) 12 year | \$18 |
| Macallan, Double Cask, Scotch (Highland, Scotland) 1oz (76 cal) 18 year | \$35 |

DESSERT WINES GF

| | 3OZ | BTL. |
|--|-----|-------|
| Dolce, Late Harvest, Napa, California, 375ml (622 cal) | | \$128 |

PORT GF

| | | |
|--|------|-------|
| Taylor Fladgate, Tawny, "20 Year", Porto, Portugal (145, 1222 cal) | \$16 | \$125 |
| Taylor Fladgate, Tawny, "10 Year", Porto, Portugal (142, 1200 cal) | \$12 | \$70 |
| Taylor Fladgate, Tawny, "30 Year", Porto, Portugal (145, 1222 cal) | \$30 | \$207 |
| Taylor Fladgate, Tawny, "40 Year", Porto, Portugal (149, 1260 cal) | \$50 | \$400 |

SPECIALTY & COFFEE COCKTAILS

YIN & YANG MARTINI

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

ESPRESSO MARTINI

(166 cal) \$15
Tito's Handmade Vodka, Kahlúa, Owen's Nitro-Infused
Espresso, Chocolate Shavings GF

BAILEYS & COFFEE

(139 cal) \$8
Baileys Irish Cream, Coffee GF

CAFÉ INTERNATIONAL

(160 cal) \$8
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee,
Whipped Cream GF

WHITE CHOCOLATE CAPPUCCINO

(108 cal) \$9
Espresso, Foamed Milk, White Chocolate Liqueur GF

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COOK TIME TIMER