

WINE FLIGHTS

CLASSIC FLIGHT

(284 cal) *GF*

Mezzacorona, Pinot Grigio
Ste. Michelle, Rosé, WA
Meiomi, Pinot Noir
Decoy by Duckhorn, Merlot

\$20

Cheese
Salad
Entrée
Chocolate
Fondue

LOCAL FLIGHT

(295 cal) *GF*

Ferrari-Carano, Fumé Blanc
Kung Fu Girl, Riesling, Dry
Michael David, "Petite Petit"
J. Lohr, Cabernet, "Seven Oaks"

\$26

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*

\$10.95

TMP'S GRAND SANGRIA

(209 cal)

14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon *GF*

\$10.95

SPIRIT-FREE

THE BEE'S TEA

(204 cal)

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

\$5.95

BLACKBERRY SAGE LEMONADE

(275 cal)

Lemonade, Blackberry, Sage *GF*

\$4.95

PINEAPPLE COBBLER

(289 cal)

Pineapple Juice, Strawberry Purée, Lime Juice, Sprite *GF*

\$5.95

WATERMELON COOLER

(91 cal)

Cucumber, Watermelon, White Cranberry Juice, Lime, Sprite *GF*

\$5.95



BEER CRAFT AND MORE

Angry Orchard, Hard Cider (Cincinnati, OH) (213 cal)*

\$7.75

Blue Moon (USA) (222 cal)*

\$7.75

Corona (Mexico) (148 cal)

\$6.95

Devils Backbone, Lager (Lexington, VA) (185 cal)

\$7.75

Dogfish Head, 90 Minute, IPA (Milton, DE) (302 cal)

\$9.75

DuClaw, Sweet Baby Jesus!, Porter (Baltimore, MD) (185 cal)

\$7.95

Guinness, Stout (Ireland) 11.2oz (117 cal)

\$7.75

Lagunitas, Little Sumpin', Ale (USA) (234 cal)

\$6.95

Miller Lite (USA) (128 cal)*

\$5.75

Oskar Blues, Seasonal (Longmont, CO)*

\$9.75

Port City, Essential, Pale Ale (Alexandria, VA) (206 cal)

\$7.95

Port City, Porter (Alexandria, VA) (213 cal)

\$7.95

Redbridge, Sorghum, Lager (USA) (133 cal) *GF*

\$5.95

Sam Adams (USA) (175 cal)

\$7.95

St. Pauli, N/A (Bremen, Germany) (160 cal)

\$5.50

Yuengling, Lager (Pottsville, PA) (140 cal)

\$5.95

DRINK LOCAL

Dogfish Head, Seasonal (Milton, DE)*

\$9.95

Flying Dog, Seasonal (Frederick, MD)*

\$8.75

Old Ox, Seasonal (Ashburn, VA)*

\$8.25

Port City, Monumental, IPA (Alexandria, VA) (274 cal)*

\$7.75

*Draft

WINE ALL WINE IS GF

sparkling

5oz (111-123 cal) | 8oz (178-196 cal) | bottle (138-652 cal)

white

5oz (111-123 cal) | 8oz (177-196 cal) | bottle (555-622 cal)

red

5oz (121-132 cal) | 8oz (194-211 cal) | bottle (600-705 cal)



5OZ 8OZ BTL.

SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA

\$48

Luccio, Moscato d'Asti, ITA

\$9 \$11 \$35

La Marca, Prosecco, ITA, 187ml

\$17

Avissi, Prosecco, Veneto, ITA

\$9 \$11 \$35

Michelle, Brut, WA

\$38

Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

\$12

Moët & Chandon, Brut, "Impérial", Champagne, FRA

\$88

Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA

\$95

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

\$8 \$10 \$30

New Age, White, San Rafael, ARG

\$34

Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU

\$10 \$12 \$38

Kung Fu Girl, Riesling, Dry, WA

\$11 \$13 \$40

CHARDONNAY

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

\$10 \$12 \$38

Cakebread, Chardonnay, Napa, CA

\$76

Sonoma Cutrer, Chardonnay, Sonoma Coast, CA

\$12 \$14 \$44

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

\$34

Mezzacorona, Pinot Grigio, Trentino, ITA

\$8 \$10 \$30

Joel Gott, Sauvignon Blanc, CA

\$11 \$13 \$40

Erath, Pinot Gris, "Dion", Chehalem, OR

\$42

Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA

\$44

Matthias & Emile Roblin, Sancerre, "Origine", FRA

\$49

Starborough, Sauvignon Blanc, Marlborough, NZL

\$9 \$11 \$34



5OZ 8OZ BTL.

OTHER WHITES + ROSÉ (Cont.)

Ferrari-Carano, Fumé Blanc, Sonoma, CA

\$12 \$14 \$44

Ste. Michelle, Rosé, WA

\$11 \$13 \$40

JNSQ, Rosé, "Cru", CA

\$44

CABERNET SAUVIGNON

Coppola, Cabernet, "Claret", CA

\$48

Tribute, Cabernet, CA

\$10 \$12 \$38

14 Hands, Cabernet, WA

\$9 \$11 \$34

Smith & Hook, Cabernet, Central Coast, CA

\$51

J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

\$12 \$14 \$44

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA

\$13 \$15 \$49

Joel Gott, Pinot Noir, CA

\$48

Decoy by Duckhorn, Merlot, Sonoma, CA

\$13 \$15 \$49

OTHER REDS

Dreaming Tree, Red, "Crush", CA

\$44

Banfi, Chianti Classico, ITA

\$37

Campo Viejo, Rioja, Reserva, ESP

\$39

Mazzei, Toscana, "Poggio Badiola", ITA

\$48

La Freynelle, Bordeaux, FRA

\$49

Barboursville, Cabernet Franc, "Reserve", VA

\$51

Zen of Zin, Zinfandel, CA

\$38

Salentein, Malbec, "Portillo", Uco, ARG

\$10 \$12 \$38

Apaltagua, Carménère, "Reserva", Apalta, CHL

\$44

Michael David, "Petite Petit", Lodi, CA

\$12 \$14 \$44

Hendry, Zinfandel, "Blocks 7 & 22", Napa, CA

\$72

19 Crimes, Red, SE AUS

\$11 \$13 \$40

Stags' Leap, Petite Sirah, Napa, CA

\$78

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$11.75
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$11.50
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$12.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$11.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$12.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$11.25
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$16.75

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$10.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$12.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$10.50
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$13.50
(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

ABSOLUT STRESS | \$11.25
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

BLACK CHERRY COSMO | \$11.95
(192 cal)
Grey Goose Cherry Noir, Cointreau Orange Liqueur, White Cranberry Juice, Fresh Lemon Juice *GF*

BLACKBERRY MARGARITA | \$12.95
(313 cal)
1800 Reposado Tequila, Blackberries, Fresh Lime *GF*

CLASSIC SAZERAC | \$12.95
(208 cal)
Bulleit Rye, Peychaud's Bitters, Simple Syrup, Absinthe-Coated Glass *GF*

DARK 'N STORMY | \$10.95
(238 cal)
Gosling's Black Seal Rum, Ginger Beer, Lime Juice *GF*

DEEP SOUTH TEA | \$10.95
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

LEMON DROP MARTINI | \$11.95
(119 cal)
Citrus Vodka, Fresh Lemon Juice, Sugar *GF*

STRAWBERRY BASIL LEMONADE | \$10.95
(274 cal)
Smirnoff Strawberry Vodka, Muddled Fresh Basil and Strawberries, Lemonade *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA | \$10.25
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BAILEYS & COFFEE | \$10.50
(139 cal)
Baileys, Coffee *GF*

BUTTERNUT COFFEE | \$10.25
(144 cal)
Frangelico, Butterscotch, Coffee, Whipped Cream *GF*

CAFÉ CARAMEL | \$7.50
(182 cal)
Coffee, Caramel, Whipped Cream *GF*

CAFÉ INTERNATIONAL | \$10.25
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

IRISH COFFEE | \$10.95
(143 cal)
Jameson Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

PEPPERMINT PATTY | \$10.25
(151 cal)
Hot Chocolate | Peppermint Schnapps, Whipped Cream *GF*

DESSERT WINES

bottle (611 cal) | 3OZ BTL.
Jackson-Triggs, Vidal, Ice Wine, VQA, Niagara, Canada, 375ml | \$18

PORT

3oz (138-145 cal) | bottle (1162-1222 cal)
Taylor Fladgate, Tawny, Porto, "10 Year", Portugal | \$13 \$58

Taylor Fladgate, Tawny, Porto, "20 Year", Portugal | \$18 \$89

Taylor Fladgate, LBV Port, Porto, Portugal | \$15 \$66

Croft, Ruby Port, Porto, Portugal | \$12 \$47

Fonseca, Port, Porto, "Bin 27", Portugal | \$13 \$56



SPECIALTY SPIRITS

Glenlivet Scotch 12 year (70 cal) | \$14.95

Laphroaig Scotch 10 year (76 cal) | \$13.95

Macallan Scotch 12 year (76 cal) | \$16.95

Macallan Scotch Sherry Oak 18 year (76 cal) | \$28.95

Courvoisier VS Cognac (67 cal) | \$14.95

Courvoisier VSOP Cognac (67 cal) | \$16.95

Rémy Martin VSOP Cognac (70 cal) | \$17.50

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 | \$7.95
6 Strawberries | \$12.95

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

GARLIC & WINE SEASONING | \$6.95
(0 cal)
Two classic culinary ingredients - garlic and wine - make this seasoning delicious. *GF*

GIFT CARDS
Gift cards can be redeemed at Melting Pot Restaurants nationwide.

CHOCOLATE FONDUE WAFERS | \$6.95
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*