

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

(285 cal) *GF*

Pasqua, Rosé, Trevenezie, "11 Minutes"
Delaille, Sauvignon Blanc, "Unique"
Block 9, Pinot Noir, "Caiden"
Castle Rock, Cabernet, "Reserve"

\$30

Cheese
Salad
Entrée
Chocolate
Fondue

SANGRIA

SUNSHINE SANGRIA

Glass (212 cal) | Pitcher (809 cal)
Malibu Coconut Rum, Chambord Raspberry
Liqueur, Luccio Sparkling Moscato, Muddled
Strawberries, Orange and Lemon Juice *GF*

\$10 per glass
\$30 per pitcher

TMP'S GRAND SANGRIA

Glass (209 cal) | Pitcher (716 cal)
14 Hands Cabernet, Skyy Blood Orange Vodka,
Cointreau, Fresh Juices, Cinnamon *GF*

\$10 per glass
\$30 per pitcher

SPIRIT-FREE

THE BEE'S TEA

(204 cal)

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

\$6

BLACKBERRY SAGE LEMONADE

(275 cal)

Lemonade, Blackberry, Sage *GF*

\$6

STRAWBERRY BASIL LEMONADE

(227 cal)

Strawberry Purée, Muddled Lemon, Fresh Basil,
Lemonade *GF*

\$6

VERY BERRY LEMONADE

(183 cal)

Lemonade, Strawberry and Wildberry Purées *GF*

\$6



BEER CRAFT AND MORE

Blue Moon, Wheat (Canada) (170 cal)

\$6

Brewdog, Elvis Juice, Grapefruit, IPA (OH)
(195 cal)

\$7

Bud, Light (USA) (110 cal)

\$6

Cigar City, Jai Alai, IPA (Tampa, FL) (245 cal)

\$8

Corona (Mexico) (148 cal)

\$6

Kiuchi, Hitachino Nest, White Ale
(Naka, Japan) 11.2oz (169 cal)

\$8

Nowhere In Particular, Seasonal (USA)

\$7

Prairie Artisan Ales, Bomb, Imperial Stout
(Tulsa, OK) (323 cal)

\$8

Sam Adams (USA) (175 cal)

\$6

Stillwater / Casita, On Fleek, Imperial Stout
(Stratford, CT) (319 cal)

\$9

DRINK LOCAL

Atwater, Pog-O-Licious, IPA (Detroit, MI)
(220 cal)

\$7

Bell's, Two Hearted Ale, IPA (Comstock, MI)
(195 cal)

\$7

Dragon Mead, Final Absolution, Trippel
(Warren, MI) (252 cal)

\$8

Founders, All Day, Session, IPA
(Grand Rapids, MI) (188 cal)

\$7

Griffin Claw, El Rojo, Red Ale (Birmingham, MI)
16oz (241 cal)

\$7

Odd Side Ales, Dirty Dank Juice, IPA
(Grand Haven, MI) (206 cal)

\$7

Old Nation, M-43, IPA (Williamston, MI) 16oz
(274 cal)

\$8

Orval, Ale (Belgium) 750ml (502 cal) *Trappist*

\$10

Short's, Soft Parade, Shandy (Bellaire, MI)
(142 cal)

\$7

Starcut, Octorock, Semi-Sweet, Hard Cider
(Bellaire, MI) (156 cal)

\$7



BEVERAGES

WINE ALL WINE IS GF

sparkling

5oz (123 cal) | 8oz (196 cal) | bottle (138-622 cal)

white

5oz (106-123 cal) | 8oz (170-196 cal) | bottle (540-622 cal)

red

5oz (114-130 cal) | 8oz (182-208 cal) | bottle (578-675 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 375ml

Luccio, Moscato d'Asti, ITA

La Marca, Prosecco, ITA, 187ml

Michelle, Brut, WA

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

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

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

Kung Fu Girl, Riesling, Dry, WA

CHARDONNAY

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

The Prisoner, Chardonnay, "The Snitch", Napa, CA

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

Mezzacorona, Pinot Grigio, Trentino, ITA

Delaille, Sauvignon Blanc, "Unique", Val de Loire, FRA

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

Starborough, Sauvignon Blanc, Marlborough, NZL

Ste. Michelle, Rosé, WA

Pasqua, Rosé, Trevenezie, "11 Minutes", ITA

JNSQ, Rosé, "Cru", CA

5OZ 8OZ BTL

\$10 \$14 \$24

\$10 \$14 \$38

\$12 \$12 \$36

\$36 \$14

\$7 \$10 \$30

\$8 \$12 \$36

\$36

\$10 \$14 \$42

\$12 \$16 \$48

\$42

\$8 \$12 \$36

\$10 \$14 \$42

\$40

\$9 \$13 \$38

\$9 \$13 \$38

\$10 \$14 \$42

\$36

CABERNET SAUVIGNON

Tribute, Cabernet, CA

Sebastiani, Cabernet, Sonoma, CA

14 Hands, Cabernet, WA

Castle Rock, Cabernet, "Reserve", Napa, CA

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

Merryvale, Cabernet, Napa, CA

PINOT NOIR + MERLOT

Meiomi, Pinot Noir, CA

The Calling, Pinot Noir, Monterey, CA

Block 9, Pinot Noir, "Caiden", CA

Decoy by Duckhorn, Merlot, Sonoma, CA

OTHER REDS

Kermit Lynch, Côtes du Rhône, "Terres d'Avignon", FRA

San Felice, Chianti Classico, ITA

Mazzei, Toscana, "Poggio Badiola", ITA

Zen of Zin, Zinfandel, CA

Salentein, Malbec, "Portillo", Uco, ARG

BenMarco, Malbec, Uco, ARG

Michael David, "Petite Petit", Lodi, CA

19 Crimes, Red, SE AUS

5OZ 8OZ BTL

\$9 \$13 \$38

\$8 \$12 \$36

\$8 \$12 \$36

\$12 \$16 \$48

\$42

\$90

\$12 \$16 \$48

\$12 \$16 \$48

\$8 \$12 \$36

\$12 \$16 \$48

\$8 \$12 \$36

\$12 \$16 \$48

\$42

\$38

\$10 \$14 \$42

\$9 \$13 \$38

\$9 \$13 \$38

\$10 \$14 \$42

BEST IN GLASS

ICONIC COCKTAILS

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

TMP'S G&T | \$11
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$12
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$12
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$11
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$12
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$11
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$10

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$10
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$12
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$10
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$11
(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

BLUE RASPBERRY POMEGRANATE MARTINI | \$11
(176 cal)
Absolut Vodka, Pama Pomegranate Liqueur, Chambord, Blue Curaçao, Cranberry Juice, Sprite *GF*

COSMO BLANCO | \$10
(199 cal)
Absolut Citron Vodka, Cointreau, White Cranberry Juice, Lemon Twist *GF*

JACKBERRY SMASH | \$10
(242 cal)
Jack Daniel's Tennessee Whiskey, Blackberries, Sweet & Sour, Cranberry Juice, Sprite *GF*

MANHATTAN BLACKOUT | \$13
(221 cal)
Woodford Reserve, Sweet Vermouth, Angostura Bitters *GF*

WHITE GUMMY BEAR MARTINI | \$11
(164 cal)
Stoli Razberi Vodka, Peach Schnapps, Fresh Lemon Juice, Sprite, Gummy Bears *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

BAILEYS & COFFEE | \$7
(139 cal)
Baileys, Coffee *GF*

CAFÉ INTERNATIONAL | \$7
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

CHOCOLATE RASPBERRY KISS | \$8
(137 cal)
Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry *GF*

ESPRESSO MARTINI | \$7
(262 cal)
Stoli Vanil Vodka, Espresso, Kahlúa *GF*

GODIVA WHITE CHOCOLATE CAPPUCCINO | \$8
(108 cal)
Espresso, Foamed Milk, Godiva White Chocolate Liqueur *GF*

HAZELNUT JAVA | \$7
(351 cal)
Frangelico Liqueur, Coffee, Whipped Cream, Chocolate Fondue Shavings *GF*

IRISH COFFEE | \$7
(143 cal)
Jameson Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

SIBERIAN COFFEE | \$7
(126 cal)
Stoli Vodka, Kahlúa, Baileys Irish Cream, Coffee *GF*

DESSERT WINES

bottle (514 cal)
Schramm's Mead, Mead, "The Statement", Michigan, 375ml | \$45

PORT

3oz (138-153 cal) | bottle (1162-1290 cal)
Dow's, Tawny, Porto, "10 Year", Portugal | \$12 \$48
Fonseca, Port, Porto, "Bin 27", Portugal | \$8 \$36
Cockburn's, LBV Port, Porto, Portugal | \$10 \$38

3OZ BTL.

SPECIALTY SPIRITS

Blanton's Bourbon (83 cal) | \$14
I.W. Harper Bourbon 15 year (76 cal) | \$15
Courvoisier XO Cognac (70 cal) | \$25
Grand Marnier XO Cognac Liqueur Cuvée 1880 (99 cal) | \$45
Hennessy XO Cognac (70 cal) | \$33
Rémy Martin XO Cognac (70 cal) | \$33

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$30
A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries | \$9
6 Strawberries | \$15

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

GARLIC & WINE SEASONING | \$6
(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*



Before placing your order, please inform your server if a person in your party has a food allergy. Our canola oil is cholesterol free and contains 0g of transfat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Please inform your server if you are gluten-free when ordering. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated 7/2020.