

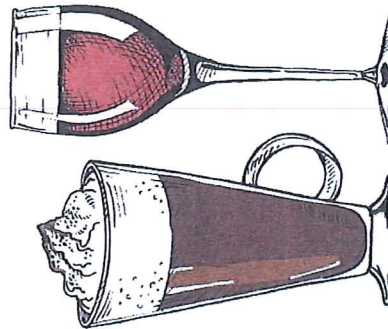
AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA (124 cal) Amaretto Disaronno, Kahlúa, Coffee GF	\$6.95
BILLIONAIRE'S COFFEE (143 cal) Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream GF	\$6.95
BUTTERNUT COFFEE (144 cal) Frangelico, Butterscotch, Coffee, Whipped Cream GF	\$6.95
Café International (160 cal) Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream GF	\$6.95
CHOCOLATE RASPBERRY KISS (137 cal) Godiva Chocolate Liqueur, Chambord Raspberry Liqueur, Coffee, Whipped Cream, Cherry GF	\$6.95
IRISH COFFEE (143 cal) Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream	\$6.95
NUTTY IRISHMAN (148 cal) Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream GF	\$6.95

DESSERT WINES

bottle (1042 cal) Roumieu-Lacoste, Haut-Barsac, France	3oz BTL. \$49
PORT 3oz (123-130 cal) bottle (615-1095 cal) Rosenblum, Chocolate, "Desirée", Central Coast, California, 375ml Presidential, Ruby Port, Porto, Portugal Presidential, Tawny, Porto, Portugal	\$35 \$6 \$42 \$6 \$42



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 trans fat. 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 1/2020.

BROOKFIELD 03 03 20

BEST II

ICONIC COCI CRAFTEDINT MADE FROM I SELECTED, FI EXCEPTIONA

TMP'S G&T

(209 cal)
The Botanist Gin, Lib Soda, Lime GF

AUTHENTIC MAI

(354 cal)
Appleton Estate Rese Orgeat Syrup GF

FRESHLY - PICKEI

(326 cal)
Avion Silver Tequila, Cointreau, Agave Ne and Grapefruit Juice:

OLD FASHIONED

CLASSIC OLD
(175 cal)
Jim Beam, Browr Peel, Filthy Chen

MODERN OLD

(195 cal)
Knob Creek Rye 1 18.21 Earl Grey Bi Cherry GF

THE MELTING PC
(235 cal)
Absolut Vodka, Dom Liqueur, Fresh Mint,

MELTING POT MI

2,000 calories a day

SPECIALTY SPIRITS

Bulleit Bourbon (80 cal)	\$8.95
Maker's Mark Bourbon (80 cal)	\$8.95
Woodford Bourbon (73 cal)	\$9.95
Woodford Rye Whiskey (80 cal)	\$9.95
Grey Goose Vodka (70 cal)	\$8.95
Hendrick's Gin (73 cal)	\$8.45
Patrón Silver Tequila (70 cal)	\$8.95
Tito's Vodka (70 cal)	\$7.95

FONDUE UNTO OTHERS

MELTING POT COOKBOOK
A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* GF (65 cal per berry)
3 Strawberries \$8
6 Strawberries \$16

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

GARLIC & WINE SEASONING
(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
(322 cal per 2oz)
Pick from the flavors of milk, dark or white GF

\$5.95

WINE

ALL WINE IS GF

sparkling
5oz (123-155 cal) | 8oz (196-248 cal) | bottle (138-788 cal)
white
5oz (99-120 cal) | 8oz (159-192 cal) | bottle (502-660 cal)
red
5oz (114-167 cal) | 8oz (182-267 cal) | bottle (578-848 cal)

SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA, 187ml \$11
Cupcake, Moscato d'Asti, ITA \$25
Luccio, Moscato d'Asti, ITA \$7
LaMarca, Prosecco, ITA, 187ml \$12
Michelle, Brut, WA \$24
Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml \$41
Moët & Chandon, Champagne, "Impérial", FRA \$79

SWEET WHITE + BLUSH

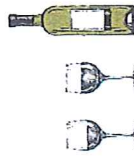
Cavit, Moscato, Pavia, ITA \$21
Mezzacorona, Moscato, Dolomiti, ITA \$7
Beringer, White Zinfandel, CA \$6
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU \$8
Von Stehl, Riesling, WI \$23
Forestville, Riesling, CA \$6
Kung Fu Girl, Riesling, Dry, WA \$9

CHARDONNAY

Foxhollow, Chardonnay, Napa, CA \$21
Mezzacorona, Chardonnay, Dolomiti, ITA \$21
KJ, Chardonnay, "Vintner's Reserve", CA \$31
Souverain, Chardonnay, CA \$27
Sonoma Cutrer, Chardonnay, Sonoma Coast, CA \$38

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA \$33
Mezzacorona, Pinot Grigio, Trentino, ITA \$25
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA \$28
Toschi, Sauvignon Blanc, CA \$26



5OZ 8OZ BTL

\$8 \$11
\$7 \$10
\$12 \$24
\$41 \$79



OTHER WHITES + ROSÉ (Cont.)

Starborough, Sauvignon Blanc, Marlborough, NZL
Ste. Michelle, Rosé, WA
JNSQ, Rosé, "Cru", CA

CABERNET SAUVIGNON

Canyon Road, Cabernet, CA
Tribute, Cabernet, CA
14 Hands, Cabernet, WA
Sketchbook, Cabernet, Mendocino, CA
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA
Silver Oak, Cabernet, Alexander, CA
Jordan, Cabernet, Alexander, CA

PINOT NOIR + MERLOT

La Crema, Pinot Noir, Monterey, CA
Old Vine Estates, Pinot Noir, CA
Meiomi, Pinot Noir, CA
Concha y Toro, Merlot, "Frontera", Central, CHL
The Monterey, Pinot Noir, Monterey, CA
Greystone, Merlot, CA
Decoy by Duckhorn, Merlot, Sonoma, CA

OTHER REDS

Beringer, Red Moscato, ARG
Paringa, Shiraz, S. AUS
Mazzei, Toscana, "Poggio Badiola", ITA
Zen of Zin, Zinfandel, CA
Portillo, Malbec, Uco, ARG
Michael David, "Petite Petit", Lodi, CA
19 Crimes, Red, SE AUS
Opus One, Napa, CA

\$11 \$25
\$23 \$12
\$24 \$41
\$79

\$7 \$10
\$12 \$24
\$41 \$79

\$21 \$7
\$23 \$6
\$21 \$8
\$26 \$23
\$21 \$6
\$28 \$9

\$21 \$21
\$31 \$27
\$38

\$33 \$25
\$28 \$26

WINE FLIGHT

CLASSIC FLIGHT

(284 cal) GF
Mezzacorona, Pinot Grigio
Ste. Michelle, Rosé, WA
Meiomi, Pinot Noir
Decoy by Duckhorn, Merlot

LOCAL FLIGHT

(285 cal) GF
Starborough, Sauvignon Blanc
Forestville, Riesling
Meiomi, Pinot Noir
Luccio, Moscato d'Asti

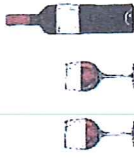
SANGRIA

SUNSHINE SANGRIA

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

TMP'S GRAND SANGRIA

(209 cal)
14 Hands Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon GF



5OZ 8OZ BTL

\$9 \$12
\$7 \$10
\$23 \$37

\$6 \$9
\$8 \$11
\$7 \$10
\$23 \$47
\$32 \$115
\$99

\$34 \$7
\$21 \$15
\$21 \$9
\$25 \$25
\$25 \$33

\$6 \$9
\$21 \$25
\$27 \$25
\$21 \$35
\$15 \$24
\$269

2,000 calories a day is used for general n

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1 message

Mike Ronan <mikeronan38@gmail.com>
To: MikeRonan38@gmail.com

Wed, Mar 11, 2020 at 4:29 PM

