

The Melting Pot

1 Walden Galleria Suite D224 Galleria Mall Buffalo NY 14225 · +17166856358 · Updated: Jan 14, 2026

[View online menu](#)



FOUR-COURSE DINNERS FOR TWO 2

The Complete Experience \$112.00

A four-course experience for two including your choice of cheese fondue, salad, entrée and chocolate fondue. Entrée options are listed in Step 3: Entrée & Cooking Style

Big Night Out Dinners \$128.00

Our most extravagant dinners are designed for two to share. Includes your choice of cheese fondue, salad, entrée and chocolate fondue. Entrée options are listed in Step 3: Entrée & Cooking Style

STEP 1: CHOOSE A CHEESE FONDUE 6

Wisconsin Cheddar

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic. (347 cal per serving). Gluten Free base available upon request

Classic Alpine*

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg. (368 cal per serving)

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco®. (302 cal per serving)

Fiesta

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Housemade Salsa, Jalapeño. (332 cal per serving). Gluten Free base available upon request

Quattro Formaggio

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos. (374 cal per serving)

Loaded Baked Potato Cheddar

Aged Cheddar, Emmenthaler, Vegetable Bouillon, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions. (344 cal per serving)

ADD TO ANY CHEESE FONDUE 2

Charcuterie Board \$13.00

Our selection of premium cured meats, artisan crackers, and accompaniments. Gluten Free without artisan crackers

Double Dippers \$5.00

So nice you can dip it twice, first in cheese, then in a selection of six savory toppings. Gluten Free dippers available upon request

STEP 2: CHOOSE TWO SALADS 4

Melting Pot House*

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing. (221-276 cal). Gluten Free without croutons

Caesar

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts. (133 cal). Gluten Free without croutons

California

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette. (125 cal)

Bacon Parmesan Ranch

Mixed Greens, Bacon, Shredded Parmesan, Croutons, Peppercorn Ranch, Parmesan-Dusted Pine Nuts. (147 cal). Gluten Free without croutons

COMPLETE DINNER FOR TWO 5

Pacific Rim

Shrimp^, Teriyaki-Marinated Steak^, Chicken Potstickers^, Sesame-Crusted Ahi Tuna^, Duck Breast^ . (312-355 cal). Gluten Free with substitute for Teriyaki Steak and Chicken Potstickers

The Garden Pot

Impossible™ Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Ravioli^, Artichoke Hearts. (335-405 cal). Gluten Free with substitute for Ravioli

Land & Sea*

Garlic Pepper Steak^, Herb-Crusted Chicken Breast^, Shrimp^, Atlantic Salmon^ . (393-446 cal)

Steak Lovers

+\$5 per person; Brown Sugar Bourbon Rub Steak^, Teriyaki-Marinated Steak^, Garlic Pepper Steak^ . (419-492 cal) Gluten Free with substitute for Teriyaki Steak

The Classic*

+\$5 per person; Shrimp^, Memphis-Style Dry Rub Pork^, Teriyaki-Marinated Steak^, Garlic Pepper Steak^, Herb-Crusted Chicken Breast^ . (396-454 cal). Gluten Free with substitute for Teriyaki Steak

CREATE YOUR OWN 13

Herb-Crusted Chicken Breast^

(97-139 cal)

All-Natural Chicken Breast^

(94-136 cal)

Duck Breast^

(69-111 cal)

Memphis-Style Dry Rub Pork^

(89-131 cal)

Brown Sugar Bourbon Rub Steak^

(96-138 cal)

Teriyaki-Marinated Steak^

(108-150 cal)

Garlic Pepper Steak^

(76-118 cal)

Atlantic Salmon^

(151-193 cal)

Sesame-Crusted Ahi Tuna^

(114-156 cal)

Shrimp^

(98-139 cal)

Chicken Potstickers^

(100-142 cal)

Impossible™ Polpettes^

(67-109 cal)

Wild Mushroom Ravioli^

(175-216 cal)

BIG NIGHT OUT DINNERS FOR TWO 2

Big Night Out

Center-Cut Filet^, Teriyaki-Marinated Steak^, Herb-Crusted Chicken Breast^, Shrimp^, Atlantic Salmon^, Wild Mushroom Ravioli^ . (376-426 cal per serving). Gluten Free with substitutes for Teriyaki Steak and Ravioli

Bigger Night Out

+\$16 for two. Lobster Tail^, Center-Cut Filet^, Teriyaki-Marinated Steak^, Herb Crusted Chicken Breast^, Shrimp^, Atlantic Salmon^, Wild Mushroom Ravioli^ . (431-491 cal per serving). Gluten Free with substitutes for Teriyaki Steak and Ravioli

FONDUE COOKING STYLES 5

Court Bouillon

Seasoned Vegetable Broth

Coq au Vin*

Burgundy Wine, Mushrooms, Scallions, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Cast-Iron Grill

Tabletop Grilling

Bourguignonne

European Style, Canola Oil, Panko, Sesame Tempura Batter. Gluten Free without batter and panko

FONDUE ENTRÉE SAUCES 6

Green Goddess

Cream cheese, sour cream, onions, chives and parsley. Makes an excellent stuffed mushroom and complements chicken and veggies. (51 cal per serving)

Gorgonzola Port

Rich and robust cheese sauce. Pairs perfectly with steak and veggies. (80 cal per serving)

Teriyaki Glaze

Teriyaki with ginger and garlic. Outstanding on our steak items. (21 cal per serving)

Yogurt Curry

Pairs well with just about everything, but particularly complements chicken, seafood and veggies. (81 cal per serving)

Ginger Plum

Red and green bell peppers, ginger and just a hint of plum. Great on chicken and shrimp. (33 cal per serving)

Garlic Dijon Butter

Served with our succulent lobster tail. (112 cal per serving)

STEP 4: CHOOSE A CHOCOLATE FONDUE 7

The Original

The smooth flavor of milk chocolate is melted with crunchy peanut butter. (289 cal per serving)

Flaming Turtle*

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans. (333 cal per serving)

Pure Chocolate Fondue

Pick from the flavors of milk, dark, or white chocolate. (272 cal per serving)

Yin & Yang

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together. (295 cal per serving)

Cookies 'n Cream Marshmallow Dream

Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, topped with Oreo® cookie crumbles. (337 cal per serving).
Gluten Free without cookie crumbles

S'mores

The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker. (329 cal per serving).
Gluten Free without graham cracker

Chocolate Explosion

Small: \$36. A smoking mountain of chocolate fondue is topped with cake, cotton candy and fireworks for the ultimate (photo-worthy) indulgence. Choose between: Raspberry Dark Chocolate Fondue topped with Red Velvet Cake (450 cal per serving); Birthday Cake White Chocolate Fondue topped with Confetti Cake (450 cal per serving)

CHEESE FONDUE 6

Wisconsin Cheddar

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic. Gluten Free base available upon request

AVAILABLE OPTIONS

Small (Serves up to 2): \$26.00
Each Additional Person:
\$13.00

Classic Alpine*	AVAILABLE OPTIONS
Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg	Small (Serves up to 2): \$26.00
	Each Additional Person:\$13.00
Spinach Artichoke	AVAILABLE OPTIONS
Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco®	Small (Serves up to 2): \$26.00
	Each Additional Person:
	\$13.00
Fiesta	AVAILABLE OPTIONS
Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Housemade Salsa, Jalapeño. Gluten Free base available upon request	Small (Serves up to 2): \$26.00
	Each Additional Person:
	\$13.00
Quattro Formaggio	AVAILABLE OPTIONS
Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos	Small (Serves up to 2): \$26.00
	Each Additional Person:
	\$13.00
Loaded Baked Potato Cheddar	AVAILABLE OPTIONS
Aged Cheddar, Emmenthaler, Vegetable Bouillon, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions	Small (Serves up to 2): \$26.00
	Each Additional Person:
	\$13.00

SALAD 4

Melting Pot House*	\$7.00
Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing. Gluten Free without croutons	
Caesar	\$7.00
Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts. Gluten Free without croutons	
California	\$7.00
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette	
Bacon Parmesan Ranch	\$7.00
Mixed Greens, Bacon, Shredded Parmesan, Croutons, Peppercorn Ranch, Parmesan-Dusted Pine Nuts. Gluten Free without croutons	

ENTRÉE FONDUE 5

The Classic*	\$33.00
Shrimp^, Memphis-Style Dry Rub Pork^, Teriyaki-Marinated Steak^, Garlic Pepper Steak^, Herb-Crusted Chicken Breast^. Gluten Free with substitute for Teriyaki Steak	
Steak Lovers	\$34.00
Brown Sugar Bourbon Rub Steak^, Teriyaki-Marinated Steak^, Garlic Pepper Steak^. Gluten Free with substitute for Teriyaki Steak	
Land & Sea*	\$30.00
Garlic Pepper Steak^, Herb-Crusted Chicken Breast^, Shrimp^, Atlantic Salmon^	

Pacific Rim

Shrimp^, Teriyaki-Marinated Steak^, Chicken Potstickers^, Sesame-Crusted Ahi Tuna^, Duck Breast^. Gluten Free with substitute for Teriyaki Steak and Chicken Potstickers

\$30.00

The Garden Pot

Impossible™ Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Ravioli^, Artichoke Hearts. Gluten Free with substitute for Ravioli

\$29.00

CHOCOLATE FONDUE 7

The Original

The smooth flavor of milk chocolate is melted with crunchy peanut butter

AVAILABLE OPTIONS

Small (Serves up to 2): \$26.00

Each Additional Person:

\$13.00

Flaming Turtle*

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

AVAILABLE OPTIONS

Small (Serves up to 2): \$26.00

Each Additional Person:

\$13.00

Pure Chocolate Fondue

Pick from the flavors of milk, dark, or white chocolate

AVAILABLE OPTIONS

Small (Serves up to 2): \$26.00

Each Additional Person:

\$13.00

Yin & Yang

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together

AVAILABLE OPTIONS

Small (Serves up to 2): \$26.00

Each Additional Person:

\$13.00

Cookies 'n Cream Marshmallow Dream

Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, topped with Oreo® cookie crumbles. Gluten Free without cookie crumbles

AVAILABLE OPTIONS

Small (Serves up to 2): \$26.00

Each Additional Person:

\$13.00

S'mores

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

AVAILABLE OPTIONS

Small (Serves up to 2): \$26.00

Each Additional Person:

\$13.00

Chocolate Explosion

A smoking mountain of chocolate fondue is topped with cake, cotton candy and fireworks for the ultimate (photo-worthy) indulgence. Choose between: Raspberry Dark Chocolate Fondue topped with Red Velvet Cake (450 cal per serving); Birthday Cake White Chocolate Fondue topped with Confetti Cake (450 cal per serving)

\$36.00

TO GO COMBO 1

Fondue Night In for 2

Includes your choice of cheese fondue to share, one salad per person, your choice of chocolate fondue to share. To Go Cheese: Wisconsin Cheddar (Sm), Classic Alpine (Sm), Spinach Artichoke (Sm), Loaded Baked Potato (Sm), Quattro Formaggio (Sm), Fiesta (Sm). To Go Salad Choice: Caesar, MP House Salad, California. To Go Chocolate: Flaming Turtle (Sm), The Original (Sm), Pure Chocolate (Sm), Chocolate S'mores (Sm), Cookies 'n Cream Marshm Dream (Sm)

\$66.00

TO GO CHEESE 6

Wisconsin Cheddar	\$26.00
Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic Served with artisan breads and seasonal fruits & veggies. Gluten-free dipper plate available upon request. (347 cal per serving). Gluten Free with Redbridge beer	
Spinach Artichoke	\$26.00
Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic Served with artisan breads and seasonal fruits & veggies. (302 cal per serving). Gluten-free dipper plate available upon request	
Loaded Baked Potato	\$26.00
Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon^, Scallions Served with artisan breads and seasonal fruits & veggies. (344 cal per serving). Gluten-free dipper plate available upon request	
Quattro Formaggio	\$26.00
Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos. (374 cal per serving)	
Fiesta	\$26.00
Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño. (332 cal per serving). Gluten-Free: with Redbridge® beer	
Classic Alpine	\$26.00
Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg Served with artisan breads and seasonal fruits & veggies. (368 cal per serving). Gluten-free dipper plate available upon request	

TO GO SALAD 4

Bacon Parmesan Ranch	\$7.00
Caesar	\$7.00
Romaine, Parmesan, Croutons, comes with Caesar Dressing, Parmesan-Dusted Pine Nuts. Gluten Free without croutons	
California	\$7.00
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, comes with Raspberry Walnut Vinaigrette	
MP House Salad	\$7.00
Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg^, Choice of Dressing; House or Peppercorn Ranch. Gluten Free without croutons	

TO GO CHOCOLATE 5

Chocolate S'mores	\$26.00
The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker. Gluten Free: without graham cracker bits	
Cookies 'n Cream Marshm Dream	\$26.00
Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles	
Flaming Turtle	\$26.00
The creamy flavor of milk chocolate is melted with caramel and topped with candied pecans. Served with a variety of sweet treats and fresh fruits. (333 cal per serving). Gluten-Free dippers available upon request	

Pure Chocolate Fondue	\$26.00
Pick from the flavors of milk, dark or white chocolate. Served with a variety of sweet treats and fresh fruits. (272 cal per serving). Gluten-Free dippers available upon request. Pure Chocolate Choice (Sm): Pure White Chocolate Fondue (Sm), Pure Dark Chocolate Fondue (Sm), Pure Milk Chocolate Fondue (Sm)	

The Original	\$26.00
The smooth flavor of milk chocolate is melted with crunchy peanut butter. Served with a variety of sweet treats and fresh fruits. (289 cal per serving). Gluten-Free dippers available upon request	

TO GO RETAIL AND GIFT CARDS 1

Garlic & Wine Seasoning	\$7.00
(0 cal)	

ENTRÉE 1

Big Night Out Fondue Entrée
Premium Filet Mignon^, Teriyaki-Marinated Steak^, Herb-Crusted Chicken Breast^, Shrimp^, Atlantic Salmon^, Wild Mushroom Ravioli^. (356-406 cal per serving). Gluten Free with substitutes for Teriyaki Steak and Ravioli

BEVERAGES 4

Michael David, Zinfandel, "Michael David Winery", Lodi, CA	\$85.00
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Natura by Emiliana, Rosé, Made with Organic Grapes	AVAILABLE OPTIONS
(108, 173, 548 cal)	\$12.00
	Bottle: \$32.00

Love Martini	\$12.00
Malibu Coconut Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries	

Pink Crush	\$12.00
New Amsterdam Pink Whitney Vodka, Cointreau, White Peach, Orange Juice, Strawberry Purée, La Marca Prosecco	

SHAREABLE SIPS 3

Whipped Sunshine Lemonade	AVAILABLE OPTIONS
Tito's Handmade Vodka, Caravella Limoncello Liqueur, Ice Cream, Agave, Fresh Lemon Juice, Whipped Cream. (208 cal per glass)	Glass: \$14.00
	Pitcher: \$48.00

Strawberry Blossom	AVAILABLE OPTIONS
Tito's Vodka, Strawberry and Rose-Infused Syrup, Fresh Lime Juice, Ginger Beer, Strawberries. (186 cal per glass)	Glass: \$12.00
	Pitcher: \$45.00

Pink Crush	AVAILABLE OPTIONS
New Amsterdam Pink Whitney Vodka, Cointreau, White Peach, Orange Juice, Strawberry Purée, La Marca Prosecco. (384 cal per glass)	Glass: \$12.00
	Pitcher: \$45.00

BEER & SELTZER 13

Angry Orchard, Cider (Cincinnati, OH)	\$5.00
Blue Moon (USA)	\$5.00
Buckler, N/A (Holland)	\$5.00
Bud, Light (USA)	\$5.00
Budweiser (USA)	\$5.00
Corona (Mexico)	\$5.50
Guinness, Extra Stout (Ireland)	\$6.50
Labatt, Blue, Lager (Canada)	\$5.00
Labatt, Blue Light, Pilsener (Canada)	\$5.00
Michelob Ultra (USA)	\$5.00
Sam Adams (USA)	\$5.50
Sam Adams, Seasonal (USA)	\$5.50
Stella Artois (Belgium)	\$5.50

DRINK LOCAL 3

Big Ditch, Hayburner, IPA (Buffalo, NY)	\$6.00
Community Beer Works, Let's Go Pils, Pilsner (Buffalo, NY)	\$5.50
Ellicottville, Blueberry, Wheat (Ellicottville, NY)	\$5.50

HARD SELTZER 2

High Noon, Black Cherry, Vodka & Soda	\$7.00
High Noon, Pineapple, Vodka & Soda	\$7.00

BEST IN GLASS 11

Tropic Haven Punch	AVAILABLE OPTIONS
RumHaven Coconut Rum, Sour Mix, Pineapple Juice, Passion Fruit Purée, Blue Curaçao, Red Bull Original; served smoking with Dry Ice in a Glass or Pitcher. (352 cal per glass)	Pitcher: \$49.00 Glass: \$15.00
Freshly-Picked Margarita	\$14.00
Avion Silver Tequila, Cointreau, Agave Nectar, Lime, Lemon, Orange, and Grapefruit Juices	
Melting Pot Mule	\$14.00
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer	

The "1975"	\$16.00
Hendricks Gin, La Marca Prosecco, Fresh Lemon, Cupcake Syrup; topped with Cotton Candy, Edible Gold, Rock Candy Stir Stick	
Passion Paloma	\$14.00
Espolon Reposado Tequila, Passion Fruit Purée, Ancho Reyes Chile Liqueur, Lime, Sparkling Grapefruit	
Modern Old Fashioned	\$14.00
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry	
Love Martini	\$13.00
Malibu Coconut Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries	
Espresso Martini	\$14.00
Tito's Handmade Vodka, Kahlúa, Owen's Nitro-Infused Espresso, Chocolate Shavings	
Yin & Yang Martini	\$14.00
Creamy White Chocolate Liqueur, Absolut Vanilia Vodka, Ice Cream, Chocolate Shavings	
Lemon Berry Mojito	\$13.00
Bacardi Limon, Wildberry Purée, Fresh Mint, Lime, Club Soda	
Whiskey Business	\$14.00
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	

LOCAL COCKTAILS 5

Austin City Lemonade	\$13.00
Deep Eddy Lemon Vodka, Domaine de Canton Ginger Liqueur, Fresh Lemon Juice, Simple Syrup, Fresh Raspberries	
Cherry Vanilla Lemondrop	\$13.00
Stolichnaya Vanil Vodka, Grenadine, Sweet & Sour, Luccio Moscato d'Asti	
Chocolate Fontini	\$14.00
Creamy Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream	
Peachtree Cooler	\$14.00
SKYY Citrus Vodka, Peach Schnapps, Sweet & Sour, Cranberry Juice	
Strawberry Basil Gimlet	\$13.00
Skyy Infusions Wild Strawberry Vodka, Simple Syrup, Lime Juice, Muddled Strawberries and Basil Leaves	

SANGRIA 2

Sunshine Sangria	AVAILABLE OPTIONS
Malibu Coconut Rum, Chambord Black Raspberry Liqueur, Placido Moscato d'Asti, Muddled Strawberries, Orange and Lemon Juices. (212 cal)	Glass: \$13.00
	Pitcher: \$48.00
MP Grand Sangria	AVAILABLE OPTIONS
Drumheller Cabernet, Skyy Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon. (209 cal)	Glass: \$13.00
	Pitcher: \$48.00

SPIRIT-FREE 3

Lemon-Berry Sage Squeeze	\$6.00
Lemonade, Blackberry, Sage	
Lava Flow	\$6.00
Strawberry Purée, Piña Colada Mix, Pineapple Juice	
The Bee's Tea	\$6.00
Orange Juice, Honey, Lemon, Lavender Syrup, Iced Tea	

CLASSIC 3

Natura, Rosé
Elouan, Pinot Noir
Joel Gott, 815 Cabernet Sauvignon

LOCAL 3

Rodney Strong, Chardonnay
Decoy by Duckhorn, Merlot
J. Lohr, Red, "Pure Paso"

SPARKLING 8

Banfi, "Rosa Regale", Brachetto d'Acqui, ITA	\$47.00
Placido, Moscato d'Asti, ITA	AVAILABLE OPTIONS
	5oz: \$8.00
	8oz: \$12.00
	Bottle: \$32.00
Bollicini, Lambrusco dell'Emilia, ITA, 250ml	\$6.00
La Marca, Prosecco, ITA, 187ml	\$11.00
La Marca, Rosé, Prosecco, ITA, 187ml	\$11.00
Ste. Michelle, Brut, WA	\$39.00
Chandon, Brut, CA	\$65.00
Moët & Chandon, "Impérial", Champagne, FRA	\$125.00

ROSÉ & SWEET WINE 5

Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	AVAILABLE OPTIONS	
	5oz:	\$8.00
	8oz:	\$12.00
	Bottle:	\$32.00

Kung Fu Girl, Riesling, WA	\$39.00
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Dr. Konstantin Frank, Gewürztraminer, Finger Lakes, NY	\$39.00
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Natura, Rosé, CHL	AVAILABLE OPTIONS	
	5oz:	\$8.00
	8oz:	\$12.00
	Bottle:	\$32.00

Fleurs de Prairie, Rosé, Languedoc, FRA	\$44.00
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CHARDONNAY 3

Beringer Bros., Chardonnay, CA	\$37.00
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KJ, Chardonnay, "Vinter's Reserve", CA	AVAILABLE OPTIONS	
	5oz:	\$10.00
	8oz:	\$14.00
	Bottle:	\$40.00

Rodney Strong, Chardonnay, Chalk Hill, CA	AVAILABLE OPTIONS	
	5oz:	\$12.00
	8oz:	\$16.00
	Bottle:	\$48.00

INTERESTING WHITES 4

Maso Canali, Pinot Grigio, Trentino, ITA	\$49.00
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Confetti, Pinot Grigio, Valdadige, ITA	AVAILABLE OPTIONS	
	5oz:	\$8.00
	8oz:	\$12.00
	Bottle:	\$32.00

Starborough, Sauvignon Blanc, Marlborough, NZL	AVAILABLE OPTIONS	
	5oz:	\$8.00
	8oz:	\$12.00
	Bottle:	\$32.00

Coppola, Sauvignon Blanc, "Diamond Collection", CA	AVAILABLE OPTIONS	
	5oz:	\$9.00
	8oz:	\$13.00
	Bottle:	\$36.00

CABERNET SAUVIGNON 5

Mondavi Private Selection, Cabernet, Bourbon Barrels, Monterey, CA

\$45.00

Joel Gott, Cabernet, "815", CA

AVAILABLE OPTIONS

5oz: \$10.00

8oz: \$14.00

Bottle: \$40.00

Justin, Cabernet, Paso Robles, CA

\$75.00

Drumheller, Cabernet, WA

AVAILABLE OPTIONS

5oz: \$8.00

8oz: \$12.00

Bottle: \$32.00

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

\$54.00

PINOT NOIR & MERLOT 4

Charles Smith, Merlot, "Velvet Devil", WA

\$42.00

Belle Glos, Pinot Noir, "Balade", Arroyo Seco, CA

AVAILABLE OPTIONS

5oz: \$17.00

8oz: \$25.00

Bottle: \$75.00

Elouan, Pinot Noir, OR

AVAILABLE OPTIONS

5oz: \$10.00

8oz: \$14.00

Bottle: \$40.00

Decoy by Duckhorn, Merlot, CA

AVAILABLE OPTIONS

5oz: \$13.00

8oz: \$18.00

Bottle: \$51.00

INTERESTING REDS 6

Talamonti, "Nevio", Montepulciano d'Abruzzo, ITA

\$45.00

Salentein, Malbec, "Portillo", Uco, ARG

AVAILABLE OPTIONS

5oz: \$8.00

8oz: \$12.00

Bottle: \$32.00

Michael David, "Petite Petit", Lodi, CA

AVAILABLE OPTIONS

5oz: \$9.00

8oz: \$13.00

Bottle: \$36.00

Michael David, Cabernet Franc, "Inkblot", Lodi, CA

\$60.00

J. Lohr, Red, "Pure Paso", Paso Robles, CA	AVAILABLE OPTIONS	
	5oz:	\$15.00
	8oz:	\$21.00
	Bottle:	\$60.00
Justin, "Isosceles", Paso Robles, CA		\$139.00

COFFEE COCKTAILS 7

Espresso Martini	\$14.00
Tito's Handmade Vodka, Kahlúa, Owen's Nitro-Infused Espresso, Chocolate Shavings	
Yin & Yang Martini	\$14.00
Creamy White Chocolate Liqueur, Absolut Vanilia Vodka, Ice Cream, Chocolate Shavings	
Almond Mocha Coffee	\$7.00
Amaretto Disaronno, Kahlúa, Coffee	
Baileys & Coffee	\$7.00
Baileys Irish Cream, Coffee	
Butternut Coffee Coffee	\$7.00
Frangelico, Butterscotch Schnapps, Coffee, Whipped Cream	
Café Caramel Spirit-Free	\$6.00
Coffee, Caramel, Whipped Cream	
Chocolate Warm Up Coffee	\$7.00
Creamy Chocolate Liqueur, Kahlúa, Baileys Irish Cream, Coffee, Whipped Cream	

DESSERT WINES 3

Placido, Moscato d'Asti, Italy	AVAILABLE OPTIONS	
	3oz:	\$12.00
	Bottle:	\$32.00
Bollicini, Lambrusco dell'Emilia, Italy		\$6.00
La Marca, Prosecco, Italy		\$11.00

PORT 3

Taylor Fladgate, Tawny, "10 Year", Porto, Portugal	AVAILABLE OPTIONS	
	3oz:	\$11.00
	Bottle:	\$79.00
Taylor Fladgate, Tawny, "20 Year", Porto, Portugal	AVAILABLE OPTIONS	
	3oz:	\$18.00
	Bottle:	\$129.00

Taylor Fladgate, Tawny, "30 Year", Porto, Portugal	AVAILABLE OPTIONS
	3oz: \$35.00
	Bottle: \$249.00

SPECIALTY SPIRITS 7

Basil Hayden's, Bourbon (KY) 8 Year	\$12.00
Glenlivet, Scotch (Speyside, Scotland) 12 Year	\$12.00
Glenlivet, Scotch (Speyside, Scotland) 15 Year	\$15.00
Glenlivet, Scotch (Speyside, Scotland) 18 Year	\$22.00
Johnnie Walker, Blue, Scotch (Scotland)	\$35.00
Knob Creek, Bourbon (KY)	\$9.00
Maker's Mark, Bourbon (KY)	\$10.00

KIDS FUN-DUE 5

Chicken^ (56-98 cal)
Teriyaki-Marinated Steak^ (64-106 cal)
Shrimp^ (50-92 cal)
Salmon^ (113-155 cal)
Pork^ (30-72 cal)

DIPPER SIPPERS 4

Kooky Coconut Lemonade Spirit-Free	\$5.00
This mixed-up sipper has lemonade shaken with pineapple juice, coconut and ice	
Crisp Boss Applesauce Spirit-Free	\$5.00
Perfect parts sweet and tart, this blend of apple and cranberry juices is topped with tart cherry syrup	
Coop's Cherry Luau Spirit-Free	\$5.00
This playful punch has orange juice, mango and grenadine, plus a party of cherries on top	
Chocolate Milk (Shaken) Spirit-Free	\$5.00
It's no ordinary milk! We shake up milk, chocolate syrup and vanilla ice cream for a cold and creamy treat	

FIRST BITE 1

Green Goddess and Bacon-Stuffed Tomato

(57 cal per serving)

CHEF-CRAFTED CHEESE FONDUE 6

Wisconsin Cheddar

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic. (347 cal per serving). Gluten Free base available upon request

Classic Alpine*

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg. (368 cal per serving)

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco®. (302 cal per serving)

Fiesta

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Housemade Salsa, Jalapeño. (332 cal per serving). Gluten Free base available upon request

Quattro Formaggio

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos. (374 cal per serving)

Loaded Baked Potato Cheddar

Aged Cheddar, Emmenthaler, Vegetable Bouillon, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions. (344 cal per serving)

ULTIMATE SIPS 2

The "1975" \$16.00

Our take on the original French 75. The "1975" Martini is named after the year Melting Pot was founded. Hendricks Gin, La Marca Prosecco, Fresh Lemon, Cupcake Syrup. Topped with Cotton Candy, Edible Gold, Rock Candy Stir Stick

Tropic Haven Punch \$15.00

The drink made for celebrating. Escape to a tropical paradise with each sip of this tasty smoke show. RumHaven Coconut Rum, Sour Mix, Pineapple Juice, Passion Fruit Purée, Blue Curaçao, Red Bull Original
