



wines by the glass

Champagnes & Sparkling Wines

Perrier-Jouët Grand Brut, Épernay, France, NV	Split	15
MezzaCorona, Rotari Arte Brut, Italy, NV	Split	13
Cooks Champagne, Grand Reserve, California, NV.....	Split	17

Blush And White Wines

Gls\$

White Zinfandel, Beringer, California, 2002	5
White Merlot, Forest Glen "Forest Fire", California, 2001	5
Riesling, Jekel, Monterey, California, 2002.....	7
Riesling, Schmitt-Söhne Piesporter Michelsberg "Spätlese", Mosel Germany, 2000	6
Pinot Grigio, MezzaCorona, Italy, 2002	5
Pinot Grigio, Ruffino Lumina, Italy, 2002	6
Chardonnay, St. Francis, California, 2002	8
Chardonnay, Penfold's, "Rawson's Retreat", Australia, 2002.....	9
Chardonnay, Meridian, California, 2001	6
Chardonnay, Kendall-Jackson, "Vintner's Reserve", California, 2001	7
Chardonnay, R.H. Phillips, Toasted Head, Dunnigan Hills, California, 2002	11

Red Wines

Gls\$

Pinot Noir, Cambria, "Estate", Santa Maria Valley, California, 2000	8
Merlot, Meridian, Santa Barbara County, California, 2000.....	6
Merlot, Columbia Crest, Columbia Valley, Washington, 2000	7
Sangiovese, Banfi, "Chianti Classico Riserva", Tuscany, Italy, 2000	11
Cabernet Sauvignon, Beringer, "Founder's Estate", California, 2000	7
Shiraz, Petaluma, "Bridgewater Mill", Australia, 2000	8
Syrah, Anapamu, Central Coast, Paso Robles, California, 2001	10
Cabernet Sauvignon, Columbia Crest, Cloumbia Valley, Washington, 1999	7
Zinfandel, Rancho Zabaco, "Dancing Bull", California, 2001.....	7



wine list

Our list features some of the best wines from around the world. Please take note of the highlighted wines, which we thought possessed some unique characteristics and qualities worth mentioning. For your convenience, the wines are listed in progressive format starting with sweet and light intensity wines through dry and full intensity wines.

Please ask your server to assist you to find your favorite, or to help you select a new favorite to compliment your Melting Pot experience.

Champagnes & Sparkling Wines

Bin#		Btl\$
1100	Ballatore, Spumante, California, NV.....	23
1150	Brachetto d'Acqui, Banfi, "Rosa Regale", Italy, 2000.....	48
1170	Brachetto d'Acqui, Banfi, "Rosa Regale", Italy, 2000.....Half Botle	24
1200	Moët et Chandon, White Star, Épernay, NV.....	73
1230	Taittinger, Brut, Domaine Carneros, California.....	60
1250	Iron Horse, Brut Rose, Green Valley, California, 1997.....	55
1300	Louis Roederer, Cristal, Épernay, 1997.....	260
1330	Moët et Chandon, Dom Pérignon, Épernay, 1993.....	175
1400	Perrier-Jouët, Brut, Épernay, NV.....	59
1559	Gruet Blanc de Noir, New Mexico, NV.....	41
1650	Korbel, Brut, Sonoma, California, NV.....	35
1835	Argyle Extended Tirage, Willamette Valley, NV.....	80
1840	Bollinger Special Cuvée, Champagne, NV.....	125
1850	Perrier-Jouët, Fleur de Champagne, Épernay, 1995.....	145

Blush & Semi-Dry, White Wines

Bin#		Btl\$
2100	White Zinfandel, Beringer Vineyards, Napa Valley, California, 2002.....	18
2110	White Merlot, Forest Glen "Forest Fire", California, 2001.....	18
2120	White Zinfandel-Chardonnay, Beringer Limited Vineyard Select, North Coast, California, 2002.....	26
2140	Riesling, Schmitt-Söhne, Piesporter Michelsberg, Spätlese, Germany, 2000.....	19
2150	Gewürztraminer, Fetzer, California, 2001.....	24



2220 Gewürztraminer, Hugel, Alsace, France, 1999..... 38

Blush & Semi-Dry, White Wines (continued)

Bin# Btl\$

2260 Pinot Grigio, Santa Margherita, Italy, 2001..... 38

In 1961, the winemaker experimented with winemaking techniques used in the Champagne region of France, applying his learning's about gentle pressing to the best Pinot Grigio grapes of the Alto Adige. The result was a crisp, fruit-forward wine with a lively acidity and freshness.

2310 White Meritage, Caymus, Conundrum, Napa Valley, California, 2000 52

2400 Riesling, Jekel, Monterey, California, 2001 30

2609 White Blend, Sokol Blosser "Evolution #9", Willamette Valley, 2001 35

2645 Vouvray, Monfort, Loire, France, 2001..... 30

2659 Symphony, Ironstone "Obsession", California, 2001 25

2759 Rose, Rose de Regaleali, Southern Italy, 2001 29

2769 Riesling, Colombia "Vintners Reserve", Colombia Valley, 2002 28

2835 Zinfandel Rose, Shooting Star "Zin Gris", California, 2001..... 42

Light to Medium-Intensity, Dry White Wines

Bin# Btl\$

3130 Pinot Grigio, MezzaCorona, Italy, 2001..... 28

3209 Sake, Wandering Poet, Japan..... 58

3215 Reisling, Ch. Ste. Michelle "Eroica", Washington, 2001 50

"Eroica" is the name of Beethoven's third symphony. A beautifully packaged cascade of apple, apricot, pineapple and mineral flavors echoing on the lively finish. Polished, juicy and flavorful.

This is a highly allocated wine, so try it while we have it.

3219 Vermintino, Aragosta, Sardinia, 2002 38

3309 Albarino, Morgadio, Rias Baixas, 1999 44

3330 Sauvignon Blanc, Van Loveren, South Africa, 2002 35



3400 Sauvignon Blanc, Brancott Reserve, Marlborough, New Zealand, 2001 36

Light to Medium-Intensity, Dry White Wines (continued)

Bin# Btl\$

3809 Fino Sherry, Hidalgo "La Gitana", Sanlucar de Barrameda 37

3415 Sauvignon Blanc, Kenwood, Sonoma County, California, 2001 23

4100 Chardonnay, Penfold's Rawson's Retreat, Australia, 2001 20

4140 Fumé Blanc, Ferrari-Carano, Sonoma County, California, 2000 32

4170 Chardonnay, Kim Crawford, Unoaked, Marlborough, New Zealand, 2002..... 32

4400 Chardonnay, Kendall-Jackson, Vintner's Reserve, Santa Rosa, California, 2000..... 32

4409 Sauvignon Blanc, Nautilus, New Zealand, 2003..... 38

Nautilus Marlborough Sauvignon Blanc shows aromas of gooseberry and limes with hints of red capsicum and nettles. On the palate melon, passion fruit and citrus flavors predominate. The wine has excellent weight and intensity and the typical Marlborough 'zing' gives extension to the finish

4410 Chardonnay, Meridian, Santa Barbara, California, 2001 28

4440 Pouilly-Fussé, Michel Picard, France, 1999 54

4449 Chardonnay, Coyote Ridge, Willamette Valley, 2002 23

4490 Chardonnay, Fetzer "Barrel Select", Mendocino, California, 2001..... 30

4509 Rhone Blanc, Guigal Cote du, Rhone, 1999 41

Medium to Full-Intensity, Dry White Wines

Bin# Btl\$

5190 Chardonnay, R.H. Phillips, Toasted Head, Dunnigan Hills, California, 2002 30

5209 Chardonnay, Cloud Bay, New Zealand, 2001 22

5230 Chardonnay, Kirkland, Napa Valley, California, 2000..... 42

5260 Chardonnay, Chateau Soverain, Sonoma, California, 2001 32

5340 Chardonnay, Beringer Private Reserve, Napa Valley, California, 2000..... 85



5700	Chardonnay, Van Loveren, South Africa	38
5720	Fifth Leg White, Devil's Lair, Australia, 2002.....	37





Medium to Full-Intensity, Dry White Wines (continued)

Bin#		Btl\$
5800	Chardonnay, St. Supery, Napa, California, 2000	46
5840	Chardonnay, Chalk Hill, Sonoma County, California, 1999	82
	This Chalk Hill Chardonnay features the mineral, citrus, floral and tropical fruit notes characteristic of the estate while also displaying the rich, creamy textures, the elegance, and the fabulous length and structure of the best Burgundies. These qualities also guarantee unparalleled development with bottle age, up to ten to fifteen years, a trait found in only the finest California Chardonnay.	

Light-Intensity, Red Wines

Bin#		Btl\$
6120	Burgundy, Beaujolais-Villages, Louis Jadot, France, 2001	28
6160	Pinot Noir, Anapamu, Central Coast, California, 2000	33
6220	Pinot Noir, Rex Hill, King's Ridge, Oregon, 2001	32
6240	Pinot Noir, Saintsbury, Carneros, California, 2000	45
6453	Pinot Noir, Cambria Estate, Central Coast, 2000	26

Medium-Intensity, Red Wines

Bin#		Btl\$
7110	Merlot, Meridian, California, 2000	28
7120	Shiraz, Penfold's, Bin 128, Coonawarra, Australia, 1999	50
	Launched in 1962 Penfold's bin 128 is a regional wine that reflects the unique climate and growing conditions of South Australia's Coonawarra district and the elegant style of cool-climate Shiraz. Aged in French oak, highlighting the pepper and spice characteristics that define this style	
7145	Shiraz-Cabernet Sauvignon, Penfold's, Koonunga Hills, Australia, 2000	35
7220	Chianti, Gabbiano, Tuscany, DOCG, Italy, 2002	28



7230 Merlot, Columbia Crest, Columbia Valley, Washington, 1999..... 32

Medium-Intensity, Red Wines (continued)

Bin# Btl\$

7243 Chianti Classico Riserva, Castello Banfi, DOCG, Italy, 1999 40

7280 Chianti Classico Riserva, Gabbiano, DOCG, Italy, 2000 36

7290 Barbera, Ca'Bianca "Barbera d'Asti", Piedmonte, Italy, 1999..... 31

7330 Merlot, Barton & Guestier "Vins de Pays" DOC, France, 2000..... 22

7410 Merlot, Clos du Bois, Sonoma County, California, 1999..... 40

7420 Cabernet Sauvignon, Wolf Blass, Australia, 2001 26

7430 Cabernet Sauvignon, Beringer Founder's Estate, Napa Valley, California, 2000..... 32

7440 Shiraz, Petaluma, Bridgewater Mill, Australia, 2000..... 26

7450 Syrah, Anapamu, Central Coast, California, 1999..... 28

This wine is a rich crimson color, with enticing aromas of ripe black cherries, violets and sun ripened plums that follow through on the palate. Robust notes of tobacco and white pepper accent the rich fruit.

The wine is full bodied, with lush fruit flavors balanced by soft, supple tannins.

7490 Cabernet Sauvignon, Kendall-Jackson Vintner's Reserve, Santa Rosa, California, 1997 44

7656 Cabernet Sauvignon, Arboleda, Chile, 1999 27

7770 Bordeaux, Domain Rothschild Paullac "Reserve", 2000 50

7790 Cabernet Sauvignon, Columbia Crest, Columbia Valley, Washington, 1998 30

7809 Zinfandel, St Francis "Old Vine", Sonoma, 2001 68

7845 Tempranillo/Grenegcha, Valdubon Cosecha, Rioja Spain, 2001 34

Full-Intensity, Red Wines

Bin# Btl\$

8109 Merlot, Rombauer, St Helena, 2000..... 77

8110 Cabernet Sauvignon, Hess Select, Napa Valley, California, 2000..... 32

8121 Zinfandel, Ravenswood, Vintner's Select, Sonoma County, California, 1999..... 32

Full-Intensity, Red Wines (continued)



cheese fondue

At The Melting Pot, great fondue begins with the finest quality cheeses, carefully aged to our demanding specifications. Our cheese fondues are rich in flavor, with a creamy smooth texture. Your server prepares each fondue tableside and seasons it to your taste. Fresh breads, vegetables, and apples are served for dipping.

\$14 (serves 1-2)

Each Additional Person \$7

Cheddar Cheese Fondue

Aged medium sharp Cheddar and Emmenthaler cheeses, lager beer, garlic, and seasonings.

Traditional Swiss Cheese Fondue

Gruyere and Emmenthaler Swiss cheeses, white wine, a touch of garlic, nutmeg, fresh lemon, and Kirschwasser.

Wisconsin Trio Cheese Fondue

Creamy Fontina and Butterkäse, as well as Buttermilk Bleu Cheese with white wine, fresh scallions and a hint of Sherry.

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeño peppers, and salsa. Served with crisp tortilla chips... and we'll make it as spicy as you like.

salads

Salads are included with all Fondue for Two and Entrée selections.

A la Carte \$5

Mushroom Salad

Fresh sliced mushrooms and crisp greens topped with homemade Parmesan Italian Dressing.

Chef's Salad

Crisp greens with Roma tomatoes, cucumbers, sliced eggs, smoked ham, and Emmenthaler cheese, topped with our sweet and tangy House Dressing.

California Salad

Mixed baby salad greens, Roma tomatoes, walnuts, and Buttermilk Bleu Cheese, topped with homemade Raspberry Black Walnut Vinaigrette Dressing.

cooking style selections

Your entrée can be cooked in any of our flavorful fondue cooking styles.

Coq au Vin

Our own interpretation of the cooking style favored in the French countryside. It combines the flavors of fresh herbs, mushrooms, garlic, imported spices and a hearty Burgundy Wine. \$5 per pot

Fondue Court Bouillon

A homemade, seasoned vegetable broth that is full of flavor while low in salt and cholesterol free.

Mojo Fondue

Our newest cooking style! This Caribbean seasoned bouillon has a distinctive garlic, citrus flair. \$5 per pot

Fondue Bourguignonne

The European style of cooking in cholesterol-free canola oil served with our signature fondue batters.

An 18% gratuity will be added to parties of 6 or more.



fondue for two

Designed to be shared by two...your three course fondue experience is accompanied by fresh broccoli, mushrooms, new potatoes, and a variety of featured sauces. Your Fondue for Two includes the following:

Cheese Fondue Course

Choose one of our cheese fondues. Served with apples, vegetables, and a bowl of fresh breads.

Salad Course

One of our signature salads for each guest.

Entrée Course

Select one combination from the three entrée platters listed below:

Signature Selection

\$44

Choice tenderloin, shrimp, teriyaki marinated choice sirloin, boneless breast of chicken and fresh fish fillet. When enjoyed Court Bouillon, Coq au Vin or Mojo Style, this dinner features fresh salmon.

Sauces: Spicy Cocktail, Mesquite Barbecue, Teriyaki Glaze, Ginger Plum.

Surf & Turf

\$62

Savor the flavors of succulent twin lobster tails, tender medallions of center cut filet mignon, and portobello mushrooms.

Sauces: Garlic Dijon Butter, Buttermilk Bleu Cheese, Basil Pesto, Sherried Au Poivre.

Pacific Rim

\$48

Teriyaki marinated choice sirloin, shrimp, peppered pork tenderloin, marinated breast of duck, boneless breast of chicken, and potstickers.

Sauces: Thai Peanut, Teriyaki Glaze, Ginger Plum.

signature entrées

All entrées include your choice of one of our signature salads. Entrées are accompanied by fresh broccoli, mushrooms, new potatoes, and a variety of featured sauces.

The French Quarter

\$18

Andouille sausage along with shrimp, choice tenderloin, and boneless breast of chicken, rolled in a Cajun spice blend.

Sauces: Buttermilk Bleu Cheese, Lemon Pepper, Louisiana Hot Sauce.

Teriyaki Sirloin

\$16

Teriyaki marinated choice sirloin.

Sauces: Ginger Plum, Teriyaki Glaze.

The Center Cut

6oz. \$18 9oz. \$22

Medallions of center cut filet mignon served with portobello mushrooms.

Sauces: Buttermilk Bleu Cheese and Sherried Au Poivre.

Breast of Chicken

\$14

Boneless breast of chicken.

Sauces: Sherried Au Poivre, Lemon Pepper, Ginger Plum.

Shrimp and Sirloin

\$18

Shrimp paired with teriyaki marinated choice sirloin.

Sauces: Spicy Cocktail, Teriyaki Glaze.

Twin Lobster Tails

\$36

Two succulent lobster tails served with Garlic Dijon Butter.

Sauces: Sherried Au Poivre, Basil Pesto.

The Vegetarian

\$16

An array of fresh seasonal vegetables, tofu, artichoke hearts, portobello mushrooms, and our own Spinach and Gorgonzola Ravioli.

Sauces: Basil Pesto, Buttermilk Bleu Cheese, Garlic Dijon Butter.

Seafood Trio

\$20

Shrimp, scallops, and fresh fish fillet.

Sauces: Garlic Dijon Butter, Spicy Cocktail, Lemon Pepper.



chocolate fondues

Fresh strawberries, bananas, and pineapple, plus cheesecake, tasty nutty marshmallows, pound cake and brownies for you to dip in to any of our decadent chocolate fondue recipes. The Melting Pot experience isn't complete without one.

Small - \$12 Regular - \$24 Small size serves 1-2 people and regular size serves 3-4.

The Original

This original recipe features milk chocolate with a hint of nuts.

Amaretto Meltdown

Silky white chocolate swirled with Amaretto and flambéed tableside.

Cookies 'n Cream Marshmallow Dream

Dark chocolate topped with marshmallow cream, flambéed to toast the marshmallow, swirled together and garnished with crushed Oreo cookies.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed table-side.

Bailey's® Irish Cream Dream

Our milk chocolate swirled with Bailey's Irish Cream.

Yin & Yang

Half dark chocolate and half white chocolate, artfully swirled in the same pot for that special mix of flavors.

Chocolate S'mores

Milk chocolate fondue topped with marshmallow cream, flambéed to toast the marshmallow and then garnished with crushed Graham crackers. Also includes Graham crackers for dipping.

Pure Chocolate

Milk chocolate, dark chocolate, or white chocolate, melted for the most pure of all chocolate fondues.

Special Event

Create your own masterpiece. Select from dark, white, or milk chocolate then add your favorite liqueur and topping for your own signature creation.

afterthoughts, coffee and after dinner drink specialties

Ports and After Dinner Wines	Gls\$
Port, Fonseca LBV Porto	10
Port, Heitz, Ink Grade Napa, California, 1997	12
Port, Taylor Fladgate 20 Year Tawny Porto, NV	13
Port, Taylor Fladgate LBV Porto, 1994	10
Port, W. & J. Grahams 20 Year Tawny Porto, NV	11
Port, EOS Zinfandel Limited, California, 2000	9

Bubbly	Gls\$	Btl\$
9110 Brachetto d'Acqui, Rosa Regale, Banfi, Italy, 1999	48	
9300 Late Harvest Riesling, Anapamu, California, 1998	11	40
9100 Moscato, Ceretto Piedmont, Italy, 1999	9	32
9200 Moscato, EOS Tears of Dew, Paso Robles, California, 1999	40	
9400 Semillion, Beringer Nightingale Private Reserve, 1996	50	
9500 Semillion/Sauvignon Blanc, Dolce, Far Niente, 1998	100	

Cognacs and Brandies	Gls\$
Dom Brandy & Benedictine	7
Courvosier Cognac V.S.	7
Courvosier V.S.O.P.	9
Courvosier X.O.	19
Hennessy Cognac V.S.	7
Hennessy V.S.O.P.	9
Hennessy X.O.	19
Remy Martin Cognac V.S.	7
Remy Martin V.S.O.P.	9
Remy Martin X.O.	19

Café International

Kahlúa, Bailey's Irish Cream, and Grand Marnier are blended with coffee in a warm and flavorful embrace topped off with whipped cream.\$6.00

Café Reggae

Blend of Myers's Rum, Tia Maria and Dark Crème de Cacao in your coffee.....6.00

Irish Coffee

Blend of Jameson's Irish Whiskey and Kahlúa in your coffee, topped with whipped cream and Crème de Menthe.....\$6.00

Siberian Warm Up

Russia's Stolichnaya Vodka, Kahlúa, Bailey's Irish Cream and coffee.....\$6.00

Nutty Irishman

Frangelico Hazelnut Liqueur, Bailey's Irish Cream, and coffee combine to make a great ending to a perfect dinner.....\$6.00

Grand Marnier	Gls\$
Grand Marnier	7
150 Year Anniversary	29
100 Year Anniversary	21
Flight of all 3 (1.25/oz. of each)	45

Single Malt Scotch	Gls\$
Glenfiddich 12 yr.	7
Glenlivet 12 yr.	7
Glenmotangie 10 yr.	8
Glenmotangie Port Barrel 12 yr	10
Glenrothes Vintage.....	11
Johnnie Walker Blue (Blended)	29
Johnnie Walker Gold IBlended)	18
Laphroaig 10 yr.	8
Macallan 12 yr.....	8
Macallan 15 yr.....	11
Macallan 18 yr.....	15
Oban 12 yr.	10
Scappa 12 yr.....	9

White Chocolate Cappuccino

Made with our famous White Chocolate and Godiva White Chocolate Liqueur.....\$6.00

Almond Mocha

Disaronno Amaretto, Kahlúa, and coffee blended together to create this almond sensation.....\$6.00

We are proud to offer the finest blends of coffee and espresso for your favorite cappuccino, café latte, or coffee drink

Coffee/Decaffeinated Coffee	\$2.00
Espresso	\$2.25
Cappuccino	\$3.25
Café Latte	\$3.25