

Down To Fondue? Us too!

You’ve NEVER had a happy hour like this.

There’s never been a happy hour like this before... because Melting Pot has never done a happy hour like this before!
Drop in to our bar area and enjoy:

- HALF OFF cheese & chocolate fondues
- \$8 handcrafted cocktails and beer & wine specials
- Served Monday - Friday 5-7pm

**Down To Fondue happy hour is available only in the bar area of participating locations. Dates and times may vary, see your local Melting Pot for details.*

1/2 Off Cheese & Chocolate Fondue

Small: serves up to 2

Cheese Fondue

Wisconsin Cheddar

(347 cal per serving)

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic

GF base available upon request

Classic Alpine

(368 cal per serving)

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg

Spinach Artichoke

(302 cal per serving)

Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco®

Fiesta

(332 cal per serving)

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Housemade Salsa, Jalapeño

GF base available upon request

Chocolate Fondue

The Original

(289 cal per serving)

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

Flaming Turtle

(333 cal per serving)

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

Pure Chocolate Fondue

(272 cal per serving)

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

Yin & Yang

(295 cal per serving)

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

\$8 Handcrafted Cocktails

Lemon Berry Mojito

(185 cal)

Don Q Limón Rum, Wildberry Purée, Blackberry Syrup, Mint, Lime, Club Soda

Love Martini

(188 cal)

Malibu Coconut Rum, Peach Schnapps, Cranberry Juice, Strawberries

Melting Pot Mule

(218 cal)

Tito's Handmade Vodka, Barrow's Intense Ginger Liqueur, Mint, Lime, Ginger Beer

Modern Old Fashioned

(195 cal)

Knob Creek Rye Whiskey, Brown Sugar, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry

NEW! Espresso Martini

(289 cal)

Absolut Vanilia Vodka, Borghetti Espresso Liqueur, Crème de Cacao, Simple Syrup, Chocolate Shavings

\$7 Select Wines*

5oz by the glass (106-152 cal). All wine is Gluten Free.

**Ask your bartender for additional selections.*

Carmel Road Sauvignon Blanc

Carmel Road Chardonnay

Carmel Road Cabernet Sauvignon

\$2 Off Sam Adams Boston Lager® *

**Ask your bartender for additional selections.*

**OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

Before placing your order, please inform your server if a person in your party has a food allergy.

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.

Our canola oil is cholesterol free and contains 0g of trans fat.

Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Updated 6/2024.