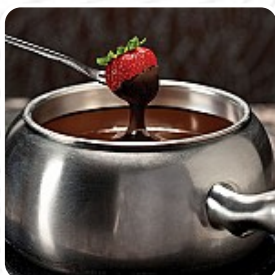




## The Melting Pot Menu

<https://menuweb.menu>

901 S Kings Dr, Suite 140-B Charlotte, NC 28204-3085, United States  
+17043344400 - <http://www.meltingpot.com/charlotte-midtown-nc>



**The menu of The Melting Pot from Charlotte** comprises about **173** different menus and drinks. On average you pay about \$10.9 for a dish / drink. The Melting Pot restaurant has a loyal following, with families often choosing it as their go-to spot for birthday celebrations. However, some have found the experience to be overpriced for what is offered. There have been mixed reviews regarding the service, with some feeling overwhelmed by large parties and long wait times. Despite these issues, many customers have praised the ambiance of the restaurant and the friendly staff. The food, while receiving some criticism for particular dishes, has also been highlighted for its delicious flavors. Overall, The Melting Pot seems to be a popular choice for special occasions and celebrations, with many customers looking forward to returning for another dining experience.

# The Melting Pot Menu



## Desserts

CHOCOLATE CAKE

## Alcoholic Drinks

ESPRESSO MARTINI

\$13.0

## Mains

WILD MUSHROOM RAVIOLI

## Sandwiches

CALIFORNIA SANDWICH

## Drinks

DRINKS

## Starters & Salads

FRENCH FRIES

## Fish

SEA BASS

## Dessert

COOKIE

## Steaks

THE CLASSIC

## Japanese Specialties

CHICKEN TERIYAKI

## Sangría

MP GRAND SANGRIA

## Shake Carnival

STRAWBERRY BLOSSOM

## Coffee

CAFÉ INTERNATIONAL

\$12.0

## Red Wine

ARGYLE, PINOT NOIR, WILLAMETTE, OR

## Entree

BIG NIGHT OUT FONDUE ENTRÉE

## Create Your Own

IMPOSSIBLE POLPETTES

## Popular Items

PINK CRUSH

\$13.0

## White

LA MARCA, PROSECCO, ITA

## Red

MEIOMI, PINOT NOIR, CA

## Dessert Wines

FREIXENET, BRUT, CORDON NEGRO ,  
CAVA, SPAIN

## Hard Seltzer

TRULY, WILD BERRY, HARD  
SELTZER

\$6.5

## Fourth Course

SPARKLING CHOCOLATE FONDUE

# The Melting Pot Menu



## Chicken Dish

MOJO

## Night Cap

COLD BREW MARTINI

\$14.0

## Big Night Out Dinners For Two

BIGGER NIGHT OUT

## Choose Two Salads

MELTING POT HOUSE\*

## Draft Beers & Cider

MICHELOB ULTRA (USA)

\$5.8

## Best In Glass Iconic Cocktails

AUTHENTIC MAI TAI

\$14.0

## Pinot Noir + Merlot

DECOY BY DUCKHORN, MERLOT, SONOMA, CA

## Blend's Other Whites

CONUNDRUM, CA

## Craft & Other Beer

SAM ADAMS, BOSTON, LAGER (USA)

\$5.8

## Variety

ELOUAN, PINOT NOIR

## Four-Course Dinners For Two

BIG NIGHT OUT DINNERS

## Step 4: Choose A Chocolate Fondue

COOKIE BUTTER CRUNCH

## Step 3: Fondue Cooking Styles

CAST-IRON GRILL

## Brandotini&Apos;S

POMEGRANATE COSMO

\$5.0

## Salads

BACON BLEU SPINACH

CAESAR SALAD

## Hot Drinks

IRISH COFFEE

\$12.0

TEA

## Classic

NATURA, ROSÉ

JOEL GOTT, 815 CABERNET SAUVIGNON

## Signature Drinks

YIN YANG MARTINI

\$13.0

LEMON BERRY MOJITO

\$12.0

# The Melting Pot Menu



## Port

GRAHAM'S, RUBY PORT, FINE, PORTO, PORTUGAL

DOW 'S, TAWNY, 10 YEAR , PORTO, PORTUGAL

## Cheese Fondue

WISCONSIN CHEDDAR

SPINACH ARTICHOKE

## Chocolate Fondue

PURE CHOCOLATE FONDUE

DARK DULCE

## Coffee Cocktails

CHOCOLATE WARM UP \$12.0

TOASTED ALMONDTINI \$13.0

## Decadent Thursdate Drinks

LOVE MARTINI \$9.3

WHISKEY BUSINESS \$13.0

## Complete Dinner For Two

THE GARDEN POT

STEAK LOVERS

## Fondue Cooking Styles

COQ AU VIN

BOURGUIGNONNE

## Step 1: Choose A Cheese Fondue

CLASSIC ALPINE\*

LOADED BAKED POTATO CHEDDAR

## Restaurant Category

DESSERT

FRENCH

## Boiling Cooking Style

COURT BOUILLON

CAST IRON GRILL

## Side Dishes

TRUFFLE FRIES

POTATO CHIPS

FRIED POTATOES

## Beer

CATAWBA, WHITE ZOMBIE, WHITE ALE (MORGANTON, NC) \$6.8

SYCAMORE, SOUTHERN GIRL, BLONDE ALE (CHARLOTTE, NC)

WICKED WEED, PERNICIOUS, IPA (ASHEVILLE, NC) \$7.5

## Chardonnay

KJ, CHARDONNAY, VINTER'S RESERVE, CA

RAYLEN, CHARDONNAY, YADKIN, NC

RODNEY STRONG, CHARDONNAY, CHALK HILL, CA

## Spirit-Free

BLACKBERRY SAGE LEMONADE \$5.0

# The Melting Pot Menu



|                         |       |
|-------------------------|-------|
| FAMILY FRIENDLY SANGRIA | \$5.0 |
| THE BEE'S TEA           | \$5.0 |

## Local

|                            |
|----------------------------|
| RAYLEN, RIESLING           |
| RAYLEN, RED, CATEGORY FIVE |
| RAYLEN, CABERNET           |

## Main Course

|                             |
|-----------------------------|
| HERB-CRUSTED CHICKEN BREAST |
| PREMIUM FILET MIGNON^       |
| ATLANTIC SALMON             |
| SHRIMP                      |

## Beverages

|                                                           |        |
|-----------------------------------------------------------|--------|
| FLEURS DE PRAIRIE, ROSÉ, LANGUEDOC                        | \$13.0 |
| MICHAEL DAVID, ZINFANDEL, MICHAEL DAVID WINERY , LODI, CA |        |
| SUNSHINE SANGRIA                                          |        |
| SWEET TEA                                                 |        |

## Sparkling

|                                                         |
|---------------------------------------------------------|
| BANFI, SPARKLING, ROSA REGALE , BRACHETTO D 'ACQUI, ITA |
| PLACIDO, MOSCATO D'ASTI, ITA                            |
| LA MARCA, ROSÉ, PROSECCO, ITA                           |
| STE. MICHELLE, BRUT, WA                                 |

## Interesting Whites

|                                                |
|------------------------------------------------|
| SANTA MARGHERITA, PINOT GRIGIO, VALDADIGE, ITA |
| DUSTED VALLEY, PINOT GRIS, BOOMTOWN , WA       |

CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH, NZL

COPPOLA, SAUVIGNON BLANC, DIAMOND COLLECTION, CA

## Other Whites + Rosé

|                                                |
|------------------------------------------------|
| FLEURS DE PRAIRIE, ROSÉ, LANGUEDOC, FRA        |
| MASO CANALI, PINOT GRIGIO, TRENTINO, ITA       |
| CONFETTI, PINOT GRIGIO, VALDADIGE, ITA         |
| STARBOROUGH, SAUVIGNON BLANC, MARLBOROUGH, NZL |

## Pinot Noir & Merlot

|                                            |
|--------------------------------------------|
| A TO Z, PINOT NOIR, OR                     |
| PONZI, PINOT NOIR, TAVOLA , WILLAMETTE, OR |
| KEN WRIGHT, PINOT NOIR, WILLAMETTE, OR     |
| ELOUAN, PINOT NOIR, OR                     |

## Best In Glass

|                          |        |
|--------------------------|--------|
| FRESHLY-PICKED MARGARITA | \$13.0 |
| MELTING POT MULE         | \$13.0 |
| PASSION PALOMA           | \$13.0 |
| MODERN OLD FASHIONED     | \$14.0 |

## Drink Local

|                                                   |       |
|---------------------------------------------------|-------|
| NODA, HOP DROP 'N ROLL, IPA (CHARLOTTE, NC)       | \$8.0 |
| NODA, RADIO HAZE, JUICY/HAZY, IPA (CHARLOTTE, NC) |       |
| NODA, JAM SESSION, PALE ALE (CHARLOTTE, NC)       |       |
| NODA, COCO LOCO, PORTER (CHARLOTTE, NC)           |       |

# The Melting Pot Menu



OMB, COPPER, AMBER (CHARLOTTE, NC)

## Rosé & Sweet Wine

SCHMITT SONS, SPÄTLESE, P. M., MOSEL, GER

RAYLEN, RIESLING, YADKIN, NC

KUNG FU GIRL, RIESLING, WA

STE. MICHELLE, ROSÉ, WA

NATURA, ROSÉ, CHL

JNSQ, ROSÉ, CRU , CA

## Cabernet Sauvignon

JOEL GOTT, CABERNET, 815, CA

JUSTIN, CABERNET, PASO ROBLES, CA

RAYLEN, CABERNET, YADKIN, NC

DRUMHELLER, CABERNET, WA

J. LOHR, CABERNET, SEVEN OAKS, PASO ROBLES, CA

STARMONT, CABERNET, NORTH COAST, CA

NAPA CELLARS, CABERNET, NAPA, CA

## Choose Your Entrée - Create Your Own

ALL-NATURAL CHICKEN BREAST^

DUCK BREAST

MEMPHIS-STYLE DRY RUB PORK

TERIYAKI-MARINATED STEAK

GARLIC PEPPER STEAK

SESAME-CRUSTED AHI TUNA

CHICKEN POTSTICKERS^

## Local Cocktails

ABSOLUT STRESS \$12.0

BLACKBERRY MARGARITA \$12.0

BLACKBERRY SAGE LEMONADE WITH BACARDI \$12.0

BOURBON WILDBERRY BRAMBLE \$12.0

DEEP SOUTH TEA \$12.0

STRAWBERRY BLONDE MARTINI \$12.0

WHITE PEACH COSMO \$12.0

## These Types Of Dishes Are Being Served

PIZZA

APPETIZER

BREAD

TOSTADAS

MEAT

LOBSTER

DESSERTS

## Specialty Spirits

BASIL HAYDEN'S, BOURBON (KY) 10 YEAR \$12.0

BULLEIT, BOURBON (KY) \$11.0

BULLEIT, RYE, WHISKEY (KY) \$11.5

JEFFERSON'S, RESERVE, BOURBON (KY) \$15.0

KNOB CREEK, BOURBON (KY) 9 YEAR \$11.5

KNOB CREEK, RYE, WHISKEY (KY) \$11.5

WOODFORD, BOURBON (KY) \$11.8

WOODFORD, RYE, WHISKEY (KY) \$12.5

# The Melting Pot Menu



## Interesting Reds

MÉNAGE À TROIS, RED, CA

J. LOHR, RED, PURE PASO, PASO ROBLES, CA

TALAMONTI, NEVIO, MONTEPULCIANO D'ABRUZZO, ITA

ANDREW MURRAY, ESPÉRANCE , SANTA YNEZ, CA

RAYLEN, RED, CATEGORY FIVE , NC

BOEKENHOUTSKLOOF, SYRAH, PORCUPINE , SWARTLAND, ZAF

VIÑA COBOS, MALBEC, FELINO , MENDOZA, ARG

SALENTEIN, MALBEC, PORTILLO, UCO, ARG

KLINKER BRICK, ZINFANDEL, OLD VINE , LODI, CA

MICHAEL DAVID, PETITE PETIT, LODI, CA

MICHAEL DAVID, CABERNET FRANC, INKBLOT, LODI, CA

## Ingredients Used



SHRIMP

SHRIMPS

CHOCOLATE

VEGETABLES

BUTTER

CHEESE

BEEF

SPINACH

POTATOES

ZUCCHINI

MUSHROOMS

## The Melting Pot

901 S Kings Dr, Suite 140-B  
Charlotte, NC 28204-3085,  
United States

### Opening Hours:

Monday 17:00-22:00  
Tuesday 17:00-22:00  
Wednesday 17:00-22:00  
Thursday 17:00-22:00  
Friday 17:00-22:00  
Saturday 15:00-22:00  
Sunday 15:00-21:00

Made with [menuweb.menu](https://menuweb.menu)

