

cheese fondues

Our cheese fondues are accompanied by our signature dippers including pretzel bread, roasted potatoes, apples, broccoli and grape tomatoes.

Each fondue is portioned to serve one to two guests. GF* and VG* dippers available upon request.

chef's curations \$12.95

© QUESO FUEGO

Cheddar and Emmentaler cheeses, Big Storm Wavemaker Ale, fresh salsa, green onion, tortilla chips, jalapeño flambé | v

THE MONTEREY +\$1

Gruyère, fontina, and Raclette cheeses, rosé, roasted garlic, Gorgonzola, spinach, honey-roasted almonds | v

SPINACH ARTICHOKE

Butterkäse and fontina cheeses, vegetable broth, spinach, garlic, artichoke heart, Parmesan, Tabasco® | v, GF

your curation \$12.50

1. PICK A FONDUE BASE

ALPINE

Gruyère, fontina, Raclette, white wine, nutmeg, lemon, garlic, black pepper | v

CHEDDAR

Aged cheddar, Emmentaler, garlic, mustard, black pepper, Big Storm Wavemaker Ale | v

FONTINA

Butterkäse, fontina, lemon, vegetable broth, black pepper, garlic | v, GF

VEGAN +\$1

Cheddar-style shreds, vegetable broth, garlic, mustard, black pepper | v*

2. PICK THREE MIX-INS

Spinach	Basil Pesto
Broccoli	Roasted Garlic
Sliced Mushroom	Jalapeño
Diced Tomato	Gorgonzola
Scallion	Fresh Salsa +\$1
Elbow Pasta	Smoked Bacon +\$1

Ask your server for their favorite curation.

additional dippers

Add any additional signature dipper +\$1.50

Zucchini +\$1.25	Herb Chicken +\$2.50
Tortilla Chips +\$1.25	© Rosemary Fries +\$2.95
Prosciutto +\$1.95	Pickle Fries +\$3.25
Mini Corn Dog +\$1.95	Fried Green Tomato +\$3.25
Crispy Brussels +\$1.95	Citrus Shrimp +\$3.75
Black Pepper Salami +\$2.50	Seasoned Steak* +\$3.75

shareables

toasts

AVOCADO FIESTA \$12.95

Avocado, fresh salsa, cilantro, Tajín crema, lemon pepper vinaigrette, toasted ciabatta | v
| Sunny Side Up Egg* +\$2 / Citrus Shrimp +\$7

© FIG + GOAT CHEESE \$13.95

Mission fig, honey-roasted almonds, mint, honey, toasted ciabatta | v

NUTELLA + BANANA \$12.95

Maple-infused caramel, honey-roasted almonds, toasted ciabatta | v

other eats

© MELT50 MAC + CHEESE \$11.95

Six-cheese mac, four-cheese crostini, made with your choice of bacon, jalapeño, or garlic crunch
| Add Cajun Shrimp \$3

ROSEMARY FRIES \$7.95

Trio of dipping sauces: organic roasted garlic ketchup, Melt50 sauce, and angry ranch | v, GF

PICKLE FRIES \$8.95

Trio of dipping sauces: organic roasted garlic ketchup, Melt50 sauce, and angry ranch | v

brunch eats

© FONDUE-STUFFED BEIGNETS \$15.95

Dark chocolate fondue, caramel and wildberry sauces, maple syrup, fresh raspberry | v

CHICKEN + WAFFLE \$19.95

Crispy chicken, housemade savory waffle, maple-infused caramel, crispy bacon, tabasco® honey, scallion

HARVEST OMELET \$13.95

Herb eggs*, zucchini, tomato, mushroom, scallion, served with roasted potatoes | v, GF

VERY BERRY WAFFLES \$16.95

Housemade sweet waffle, wildberry butter, fresh berries, whipped cream, mapleberry syrup | v

BRUNCH SoBOWL \$15.95

Sunny-side-up egg*, spring mix, roasted potatoes, smoked bacon, tomato, avocado, fontina, scallion, citrus vinaigrette, herb toast | GF* without herb toast

burgers

Served with Rosemary Fries.

FONDUE BURGER* \$16.95

Double-stacked sirloin burger*, romaine, tomato, toasted potato bun, topped with choice of Alpine, Cheddar or Fontina cheese fondue

© RACLETTE BURGER* \$18.95

Double-stacked sirloin burger*, romaine, tomato, crispy pickle fries, melted-to-order aged Raclette cheese, toasted potato bun

IMPOSSIBLY SOCIAL BURGER* \$17.95

Impossible™ burger, vegan cheddar, romaine, tomato, toasted vegan bun | GF, VG*

Add to any burger: Crispy bacon \$2.95

© - Melt50 Favorite | GF* - Gluten Free | V* - Vegetarian | VG* - Vegan

*Please be advised that while we do take every precaution to prevent cross-contamination, we do not have dedicated cooking equipment for V, VG and GF food items.

📱 LET'S CONNECT! BECOME A MELT50 MANIAC TO STAY CONNECTED WITH MELT50 EVENTS + RECEIVE OFFERS.

soup + salads

© **MelT50 HOUSE SALAD** \$12.50 full | \$6 half
Spring mix, fontina, red cabbage, shredded carrot, pretzel croutons, cucumber, tomato, choice of dressing | *V, GF without croutons*

CAESAR SALAD \$12.95 full | \$6.50 half
Romaine, Parmesan-dusted pine nuts, pretzel croutons, housemade Caesar dressing | *V, GF without croutons*

TOMATO BASIL BISQUE \$6.95
Fresh basil, cream, onion, four-cheese crostini, basil oil | *V*

Add to any salad: Herb Chicken \$5 | Citrus Shrimp \$6 | Ponzu Tuna \$6 Impossible™ Vegan "Meatballs" \$7 | Seasoned Steak* \$7*

sides

SIDE EGG* \$2.25
Sunny-side-up or scrambled

FRESH FRUIT \$5.25 | *V, GF*

CRISPY BACON \$4.95 | *GF*

brunch sips

MelT50 MARY \$14.95 | \$45.95 carafe+
Tito's Handmade Vodka, LAVA San Marzano Bloody Mary Mix, Worcestershire, bacon, artichoke heart, blue cheese-stuffed olive, tomato, lime, mini corn dog, Tajin-spiced rim

MIMOSA \$9.50 | \$20.95 bottomless**
La Marca Prosecco, orange juice

SUNSHINE SANGRIA \$12.25 | \$41.95 carafe
Malibu Rum, Chambord Black Raspberry Liqueur, Placido Moscato d'Asti, strawberries, orange and lemon juices

SOCIAL SANGRIA \$12.25 | \$41.95 carafe
Freakshow Cabernet Sauvignon, Skyy Blood Orange Vodka, Cointreau, fresh juice, cinnamon

IRISH GOOD MORNING \$12.95
Jameson Irish Whiskey, butterscotch schnapps, orange juice, bacon strip

COLD BREW MARTINI \$13.25
Jameson Cold Brew, Kahlúa, ice cream

© **SPARKLING COLADA** \$11.95
Plantation Pineapple Rum, cream of coconut, pineapple juice, La Marca Prosecco

100% THAT BRUNCH \$11.95
Dominga Mimosa Sour, Cointreau, Licor 43, blood orange syrup, cranberry juice, orange wheel

sweet additions

© **COOKIE SOUFFLÉ** \$11.95
Seasonal selection, served with artisan gelato | *V*

GELATO SCOOP \$2.95
Ask your server for this week's flavor | *V, GF*

MATCHA BEIGNETS \$10.95
Matcha sugar dusted, dark chocolate fondue dipping sauce | *V*

*served with a blue cheese-stuffed olive, cornichon, and a lime | † Must be 21+ to order

**per person, 1.5 hour limit. bottomless mimosas are priced per person and expire 1.5 hours after purchase. Management reserves the right to limit service to one alcoholic beverage per person until refill and to refuse service at any time.

*THESE ITEMS ARE SERVED RAW/UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. 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 or sensitivity.

Automatic 20% gratuity added to parties of 8 or more.

chocolate fondues

Our chocolate fondues are accompanied by our *signature dippers* including strawberries, bananas, marshmallows, pound cake and crispy marshmallow treats.

Each fondue is portioned to serve one to two guests. *GF* and *VG** dippers available upon request.

chef's curations \$13.95

© **FLAMING TURTLE**
Creamy flavor of milk chocolate, caramel, candied pecans, caramel flambé | *V, GF*

WILDBERRY SWIRL
Buttery flavor of white chocolate, wildberry purée, fresh berries | *V, GF*

S'MORES
Creamy flavor of milk chocolate, marshmallow creme, graham cracker, caramel flambé

GOLDEN TICKET +\$1
Decadent flavors of dark, white, and milk chocolate, marshmallow creme, caramel, cookie crumble, served with mochi ice cream dippers

your curation \$12.50

1. PICK A FONDUE BASE FLAVOR

MILK | *V, GF*

WHITE | *V, GF*

DARK | *V, GF*

VEGAN +\$1 | *VG, GF*

2. PICK THREE MIX-INS

Candied Pecans

Crunchy Peanut Butter

Wildberry Purée

Heath Bar®

Graham Cracker

Gummi Bears

Tabasco® Honey

Chocolate Sandwich Cookie

Flaked Coconut

Cookie Dough +\$1

Crushed Pretzel

Smoked Bacon +\$1

Honey-Roasted Almonds

Kahlúa † +\$2

Marshmallow Creme

Baileys † +\$2

Caramel

Ask your server for their favorite curation.

additional dippers

Add any additional *signature dipper* +\$1.50

Pretzel Rods +\$1.25

Caramel Churro +\$3.25

Brownie +\$2.25

Macaron +\$3.50

Housemade Waffle +\$2.50

Mochi Ice Cream +\$4.25