

cheese fondues

Our cheese fondues are accompanied by *signature dippers* including pretzel bread, tortilla chips, 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 \$15.95

THE MONTEREY

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

QUESO FUEGO

Cheddar and Emmentaler cheeses, Hi-Wire Bed of Nails Brown Ale, fresh salsa, green onion, jalapeño flambé |V

HOT HONEY PROSCIUTTO ALPINE +\$1

Gruyère, fontina and Raclette cheeses, white wine, roasted garlic, prosciutto, tomato, hot honey, scallion |GF

your curation \$14.95

1. PICK A FONDUE BASE

ALPINE

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

CHEDDAR

Aged cheddar, Emmentaler, garlic, mustard, black pepper, Hi-Wire Bed of Nails Brown Ale |V

VEGAN +\$1

Cheddar-style shreds, vegetable broth, garlic, mustard, black pepper |V,GF

2. PICK THREE MIX-INS

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

All mix-ins are GF

Ask your server for their favorite curation.

additional dippers

Add any additional *signature dipper* +\$1.50

Zucchini +\$1.25 GF	© Rosemary Fries +\$2.95 GF
Prosciutto +\$1.95 GF	Pickle Fries +\$3.25
Mini Corn Dog +\$1.95	Citrus Shrimp +\$3.75 GF
Crispy Brussels +\$1.95 GF	Seasoned Steak* +\$3.75 GF
Herb Chicken +\$2.50 GF	

shareables

toasts

AVOCADO FIESTA \$13.95

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

© FIG + GOAT CHEESE \$14.95

Fig jam, Marcona almonds, mint, honey, toasted ciabatta |V

other eats

© MeltSO MAC + CHEESE \$11.95

Six-cheese mac over four-cheese crostini, topped with your choice of bacon* or garlic crunch |V without bacon
| Cajun Shrimp +\$3

PICKLE FRIES \$9.95

Served with angry ranch |V

LOADED FONDUE FRIES \$16.95

Rosemary fries, cheddar fondue, crispy smoked bacon*, tomato, Gorgonzola crumble, garlic crunch, scallion, jalapeño, angry ranch, MeltSO sauce

brunch eats

© FONDUE-STUFFED BEIGNETS \$15.95

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

CHICKEN + WAFFLE \$21.95

Crispy chicken, Belgian waffle, maple-infused caramel, crispy bacon*, Tabasco® honey, scallion

HARVEST SCRAMBLE \$13.95

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

VERY BERRY WAFFLES \$16.95

Belgian waffle, wildberry butter, fresh berries, whipped cream, mapleberry syrup |V

ThatSO BRUNCH PLATE \$15.95

Two sunny-side-up eggs*, smoked bacon*, citrus-dressed greens, roasted rosemary potatoes, avocado, ciabatta toast |GF without ciabatta toast
| 6 oz Flat Iron Steak* +\$12 GF

burgers

Served with Rosemary Fries (GF) or substitute Pickle Fries +\$2

HANGOVER BRUNCH BURGER \$18.95

Double-stacked sirloin burger*, sunny-side-up egg*, smoked bacon*, romaine, tomato, toasted potato bun, topped with choice of Alpine or Cheddar cheese fondue, served with roasted rosemary potatoes, MeltSO sauce, balsamic onion jam

FONDUE BURGER \$16.95

Double-stacked sirloin burger*, romaine, tomato, toasted potato bun, topped with choice of Alpine or Cheddar 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 |GF

© - MeltSO 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 MELTISO MANIAC TO STAY CONNECTED WITH MELTISO EVENTS + RECEIVE OFFERS.

soup + salads

© **MelTSo HOUSE SALAD** \$12.50 full | \$6.50 half
Spring mix, fontina, red cabbage, shredded carrot, pretzel croutons, cucumber, tomato, choice of dressing | *V, GF without croutons*

CAESAR SALAD \$13.95 full | \$6.95 half
Romaine, Parmesan-dusted pine nuts, pretzel croutons, housemade Caesar dressing | *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 GF | Citrus Shrimp \$7 GF | Ponzu Tuna \$7 Impossible™ Vegan "Meatballs" \$7 GF | Seasoned Steak* \$7 GF*

sides

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

ROSEMARY FRIES \$7.95
Roasted garlic ketchup | *GF, VG**

FRESH FRUIT \$5.25 | *GF, VG**

CRISPY BACON* \$4.95 | *GF*

brunch sips

MelTSo 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, Tajín-spiced rim | *GF without corn dog*

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

SUNSHINE SANGRIA \$12.95 | \$41.95 carafe
Malibu Rum, Chambord Black Raspberry Liqueur, Placido Moscato d'Asti, strawberries, orange and lemon juices | *GF*

SOCIAL SANGRIA \$12.95 | \$41.95 carafe
Freakshow Cabernet Sauvignon, Skyy Blood Orange Vodka, Cointreau, fresh juice, cinnamon | *GF*

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

COLD BREW MARTINI \$13.50
Jameson Cold Brew, Kahlúa, ice cream | *GF*

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

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

sweet additions

© **COOKIE SOUFFLÉ** \$12.50
Seasonal selection, served with artisan gelato | *V*

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

chocolate fondues

Our chocolate fondues are accompanied by *signature dippers* including strawberries, bananas, marshmallows, pretzel rods, 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 \$15.95

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

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

GOLDEN TICKET +\$2
Decadent flavors of dark, white and milk chocolate, marshmallow creme, caramel, cookie crumble, served with mochi ice cream dippers

your curation \$14.95

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 | *GF*

Crunchy Peanut Butter | *GF*

Wildberry Purée | *GF*

Heath Bar® | *GF*

Graham Cracker

Gummi Bears | *GF*

Flaked Coconut | *GF*

Chocolate Sandwich Cookie

Crushed Pretzel

Cookie Dough +\$1

Honey-Roasted Almonds | *GF*

Smoked Bacon* +\$1 | *GF*

Marshmallow Creme | *GF*

Kahlúa † +\$2 | *GF*

Caramel | *GF*

Baileys † +\$2 | *GF*

Ask your server for their favorite curation.

additional dippers

Add any additional *signature dipper* +\$1.50

Brownie +\$2.25

Macaron +\$3.50 | *GF*

Belgian Waffle +\$2.50

Mochi Ice Cream +\$4.25 | *GF*

Caramel-Filled Churro +\$3.25

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

*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.