

THE Fountain BAR

A Place to Eat & Drink al Fresco at The Grove

189 The Grove Drive - West Hollywood

Our House Cocktails

Gin Smash! \$15
Gin, Fresh Cucumber, Lime & Mint

Oaxacan Mule \$14
Mezcal & Ginger

Strawberry Margarita \$15
Bell Pepper Infused Tequila

Full cocktail list on back

Our Snacks

Popcorn \$6
Cheese Twists \$6
Olives \$7

Our Classics

Farm Fresh "Deviled" Egg \$11
Olive Oil Mayo & Pickled Peppers
Shrimp Cocktail \$19
Red & White Cocktail Sauce
Steak Tartare \$19
Capers, Cornichon & Roast Tomato

Our Caviar

Baeri Russian Sturgeon
30G \$70 50G \$125
Traditional Garnish

Our Plates

Meatballs \$10
Tangy BBQ Sauce
Parmigiano Reggiano \$15
Guava, Honey & Hazelnuts
Peppered Tuna Nicoise Salad \$21
Haricot Vert, Fingerlings, Romaine & Olive Vinaigrette
Roasted Beets \$14
Meyer Lemon Ricotta & Candied Pecans
Maine Lobster Roll \$21
Olive Oil Mayo, Celery & Toasted Brioche
Hummus & Farmer's Market Crudité \$15
Smoked Paprika & Arugula Pesto
Fried Chicken Sliders \$16
Avocado, Arugula, Tomato & Special Sauce
Tater Tots \$12
Chive Cream, Cheddar & Smoked Bacon
Dungeness Crab California Roll \$13
Avocado & Cucumber
Baby Gem & Roquefort \$16
Sun Golds & Zucchini

Our Sparkling

	GL	BTL
Cava Avinyo, Catalonia, Spain	\$13	\$52
Cremant Rose Joseph Cattin, Alsace, France	\$14	\$56

Our Whites

Pinot Grigio Tieffenbrunner, Italy	\$13	\$40
Txakoli Gorrondona, Basque Country	\$14	\$45
Sauvignon Blanc Lieu Dit, Santa Barbara	\$17	\$51

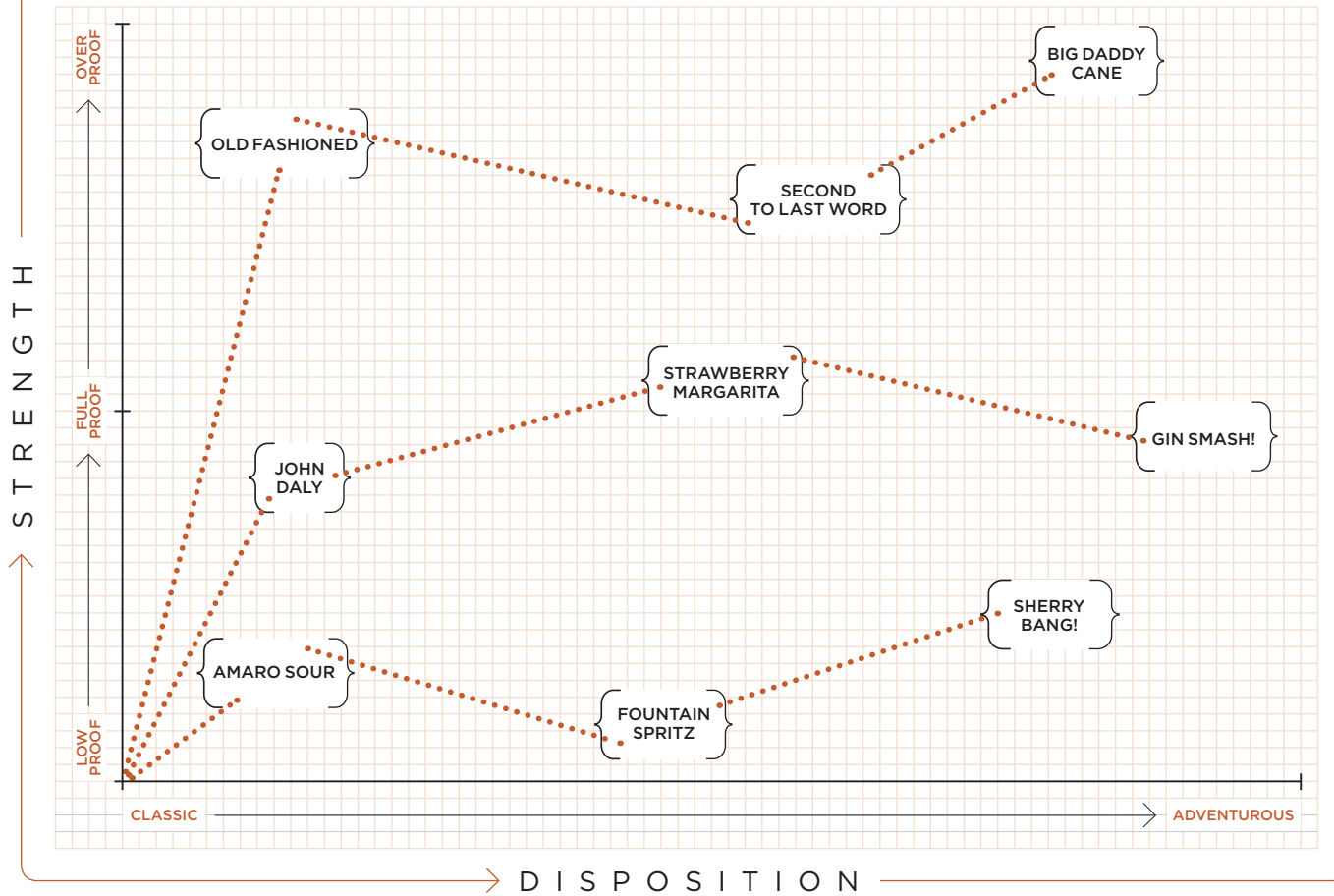
Our Rose

Cotes De Provence La Croix du Prieur	\$12	\$48
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Our Reds

Syrah Tensley, 'Lite', Santa Barbara	\$12	\$44
Dolcetto Palmina, Santa Barbara	\$14	\$48
Pinot Noir Patricia Green, Oregon	\$16	\$54

COCKTAILS PLOTTED ACCORDING TO STRENGTH & DISPOSITION



No Proof \$8

Valentino
Lemonade, Honey, Basil
& Soda Water

El Camino
Lime, Bitter Lemon
& Pickled Peppers

Rosebud
Rose, Orgeat, Lime
& Soda Water

Low Proof \$14

Amaro Sour
Amaro Nonino, Fresh Lemon,
Fresh Lime & Cherry Bitters

Fountain Spritz
St. Germain, Aperol, Vodka,
Fresh Lemon & Cava

Sherry Bang!
Sherry, Fresh Orange
& Vanilla Bean

Full Proof \$15

John Daly
Housemade Tea Vodka
& Lemonade

Strawberry Margarita
Bell Pepper Infused Tequila,
Strawberries & Fresh Lime

Gin Smash!
Gin, Fresh Cucumber,
Fresh Lime & Mint

Over Proof \$16

Old Fashioned
Rye Whiskey, Cherry Cordial
& Bitters

Second to Last Word
Mezcal, Velvet Falernum,
Maraschino & Fresh Lime

Big Daddy Cane
Plantation Pineapple Rum,
Smith & Cross Rum, Apricot
& Sweet Vermouth

GIN & TONIC

Select your Gin

Beefeater \$14 London Dry Bold, Clean Juniper & Citrus	Monkey 47 \$22 Schwarzwald Dry 47 Black Forest Botanicals
Plymouth \$15 Navy Strength Slightly Sweet, Zesty & Rich	Mahon \$16 Spanish Island Earthy & Herbaceous
Hayman's \$14 Old Tom Lightly Sweetened, Zesty & Rich	Hendrick's \$16 Scotland Small Batched & Floral
St George Terroir	California Forest & Sage \$14

Select your Fever Tree Tonic

Indian Balanced Citrus & Fruit Notes	Elderflower Subtle Elderflower Sweetness & Citrus
Mediterranean Elegant Citrus & Herb Notes	Naturally Light Less Sweet & Very Soft

Select your Garnish

Lemon Peel	Cucumber	Fresh Rosemary
Lime Peel	Fresh Mint	Cinnamon Stick
Flowers	Fresh Basil	Berries
Orange Peel	Fresh Thyme	Pickled Ginger

MULES

Ginger Beer, Fresh Lime & Honey

Oaxacan \$14
Mezcal

London \$14
Gin

Havana \$14
House Rum Blend

Moscow \$14
Vodka

Kentucky \$14
Boubon

Long Island Mule \$16
All of the above in one cup!

BEER

21st Amendment 'El Sully' \$8
Mexican Style Lager - 12oz ABV 4.8

Victory 'Prima' \$9
Pilsener - 12oz ABV 5.3

Modern Times 'Fortunate Islands' \$10
Happy Wheat - 16oz ABV 5.0

Stone Brewing Co. \$8
IPA - 12oz ABV 6.9