

THE Fountain BAR

Our Cocktails

Fountain

Spritz \$15

Vodka, Aperol, St. Germaine,
Fresh Lemon & Cava

Rejon

Margarita \$15

Rejon Tequila, Fresh Lime
& Honey Simple Syrup

Havana

Mule \$16

House Rum Blend, Honey Simple Syrup,
Lime Juice & Ginger Beer

Our Beer

Modelo \$9

Mexican Lager - 12oz
ABV 4.4

Peroni \$10

Italian Lager - 12oz
ABV 5.1

Coors Light \$9

Lager - 12oz
ABV 4.2

Lagunitas \$10

IPA - 12oz
ABV 6.2

Guinness \$10

Irish Dry Stout - 14.9oz
ABV 4.3

Our Bites

Edamame <i>Sea Salt</i>	\$7
Spicy Edamame <i>Togarashi Seasoning</i>	\$8
Edamame "Vegas Style" <i>Garlic, Togarashi & Miso Butter</i>	\$9
Buffalo Cauliflower <i>Cauliflower & Celery</i>	\$15
Popcorn Shrimp <i>Wasabi Mayo</i>	\$17

Our Fries

French Fries	\$6
Truffle Fries <i>Truffle & Parmesan</i>	\$9
Furikake Fries <i>Sesame Seeds, Nori & Umami</i>	\$7

Our Soft Drinks

<i>Coke Cola, Diet Coke, Sprite</i>	\$4
<i>Ramune Marble Top Soda</i>	\$5
<i>Yuzu Lemonade</i>	\$4
<i>Iced Green Tea</i>	\$4
<i>Fever Tree Ginger Ale 6.8 oz</i>	\$4

Our Sushi

California Crab Roll <i>Dungeness Crab, Avocado & Cucumber</i>	\$15
Spicy Tuna Special <i>Spicy Tuna, Tempura Flakes & Cucumber</i>	\$13.5
Crispy Rice <i>Spicy Tuna, Avocado & Truffle Eel Sauce</i>	\$21

Our Plates

Crispy Fried Chicken Sandwich <i>Shredded Lettuce & Tangy Dressing</i>	\$16
The Fountain Burger <i>4oz Chuck/Brisket Patty, Sweet Bun, Shredded Lettuce & Tangy Dressing</i> <i>add Cheddar Cheese \$1 / add Bacon \$2 / Make it a Double \$5</i>	\$9
The "Beyond" Burger <i>4oz Beyond Patty, Brioche Bun, Shredded Lettuce & Tangy Dressing</i> <i>add Cheddar Cheese \$1 / add Bacon \$2</i>	\$14.5
Blue Ribbon Fried Chicken Wings <i>Wasabi Honey & Chili Sauce</i>	6 for \$18 12 for \$34

Our Sake

Blue Ribbon *Nama Genshu Daiginjo 200ml Can* **\$14**

Our Sparkling

Cava <i>Avinyo, Catalonia, Spain</i>	\$15
Cremant Rose <i>Joseph Cattin, Alsace, France</i>	\$15
Champagne <i>Perrier Jouet, Champagne, France</i> BTL	\$90

Our Whites

Pinot Grigio <i>Venica & Venica, Italy</i>	\$15
Sauvignon Blanc <i>Lieu Dit, Santa Barbara</i>	\$17
Chardonnay <i>Domaine Eden, Sta. Cruz Mtns.</i>	\$18

Our Rose

Cotes De Provence *La Croix du Prieur* **\$15**

Our Reds

Syrah <i>Tensley, Santa Barbara</i>	\$14
Pinot Noir <i>Chanin Wines, Santa Barbara</i>	\$16
Cabernet Sauvignon <i>Pied a Terre, Sonoma</i>	\$18

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS