

THE Fountainhead

WINE & BEER BAR

CHAMPAGNE/SPARKLING

LA MARCA PROSECCO

Trevigiana, Italy

8

Fresh and clean flavors with ripe citrus, lemon, green apple and touches of grapefruit. Light, refreshing, and crisp.

J VINEYARDS, CUVÉE

NEW!

Russian River Valley

14/45

Dry sparkling wine with bright acidity and hints of lemon and lime

YES WAY ROSÉ

South of France

11.5

Refreshing notes of white wildflowers, apricot, and pink grapefruit zest with refined long-lasting bubbles

MUMM BRUT PRESTIGE

Napa, California

50/ BTL

The quintessential Napa Sparkling wine has won more medals than any other in its class. Versatile with a lingering, crisp finish.

RISATA, MOSCATO D'ASTI (187ml btl)

Asti, Piedmont, Italy

11.5

This Moscato d'Asti is fresh, fragrant, and frizzante. Aromas of ripe fruit, tangerines and honey

WHITES AND ROSÉS

FLEUR DE MER, ROSÉ (375ml btl)

Côtes de Provence, France

19

Crisp and refreshing with notes of cherry, watermelon, and hints of citrus and lavender

LOVEBLOCK, SAUVIGNON BLANC

New Zealand

15/45

Juicy melon and peach complimented by hints of ripe herbs and florals

DECOY by DUCKHORN, ROSÉ

California

10/32

Aromas of fresh-picked strawberries and honeydew melon, along with hints of orange blossom and guava.

CALERA, CHARDONNAY

14/45

Central Coast, California

Smooth with earth, pear, fig, and smoky oak flavors

NOBILISSIMA, PINOT GRIGIO

Delle Venezie, Italy

8/24

Light citrus and delicate floral aromas with tropical fruit flavors and a crisp, refreshing finish.

LOCKWOOD, CHARDONNAY

Monterey county, California

10/36

This **UNOAKED** pure chardonnay has hints of green apple peel and crisp lime accented by vibrant mineral notes.

PIEROPAN, SOAVE CLASSICO

Veneto, Italy

10/32

Nicely balanced, light and crisp, with a delicate nose reminiscent of almond blossoms and marzipan

FREAKSHOW CHARDONNAY

Michael David Winery, Lodi, California

10/36

Flavors of stone fruit and lime are accented with toasted nuts and barrel spice.

SOLOSOLE, VERMENTINO

Toscana

12/44

Nice acidity paired with white peach, pear, and pink grapefruit

DUCKHORN, CHARDONNAY

California

16/48

Full bodied with a crisp, balanced finish

CLAY SHANNON, SAUVIGNON BLANC

Lake County, California

12/44

Intiguing flavors of gooseberry and stone fruit.

MANNEQUIN by ORIN SWIFT, CHARDONNAY

California

24/72

Meyer lemon, vanilla crème and sweet oak with notes of jasmine.

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RED WINES

Sommelier Spotlight

LOUIS M MARTINI, NAPA CABERNET 90/BTL

Winemaker's Selection

Creating wine since 1906, when they sold medicinal grape blocks to Americans through the wars, the Martini family is one of today's top Cabernet producers in Napa Valley. This Napa Cabernet is made with hand-picked grapes and aged in oak barrels. With notes of black cherry and plum, the fine-grained tannins and brightness give way to an exceptionally long finish.

8 YEARS IN THE DESERT, ZINFANDEL 65/BTL

Orin Swift Cellars, California

Created by Dave Phinney, Winemaker and Owner of Orin Swift Cellars, this Zinfandel based blend was created after an 8 year non-compete signed by Phinney after leaving Prisoner Wine Company. Boisterous yet elegant on entry, this wine shows plush layers with distinctive strawberry preserves, blackberry and raspberry pie.

ETNA ROSSO, NERELLO MASCALESE

Sicily, Italy 14/42

This smooth and easy drinking red is light-bodied with notes of red fruit and hues of violets.

MEIOMI, PINOT NOIR

California 13/48

Lifted fruit flavors of strawberry along with mocha, vanilla, and toasty oak notes

J VINEYARDS, Multi-appellation PINOT NOIR

California 15/56

Notes of black cherry and baking spice, followed by a silky palate of bright cranberry, fig, And orange peel

TALBOT, PINOT NOIR

California 15/56

Fruit-forward with hints of oak and a clean, luscious finish

BARCO DE PIEDRA, TEMPRANILLO

Spain 12/36

Smoke and spice accented dark berry and cherry aromas, with hints of violets and smooth tannins.

1000 STORIES ZINFANDEL

California 12/44

Bourbon barrel aged. Considerable density and minerality, with hints of nutmeg, clove, and caramel

BULLETIN PLACE, MERLOT

South Eastern Australia 8/24

A medium-bodied true merlot with plummy fruit and a soft structure.

BROKEN EARTH , GRENACHE

Paso Robles, California 9/27

Fruit forward with heavy notes of strawberries, dark fruits and a well rounded finish

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RED WINES

DOÑA PAULA, MALBEC

Mendoza, Argentina 12/44

Notes of red fruits and herbs. This wine is fresh, soft, and velvety.

BONANZA by CAYMUS, CABERNET SAUVIGNON

Rutherford, California 10/30

This multi-vintage California-appellation is flowery with smoky notes, balanced with smooth tannins

JUGGERNAUT, CABERNET SAUVIGNON

California 13/48

Aged in French Oak barrels. Nicely dense and velvety flavors including vanilla and black currants

DECOY LIMITED, CABERNET SAUVIGNON

Napa Valley 18/54

Full-bodied with rich and silky flavors of blackberry and black cherry, with hints of rustic savory spice. Fine-grained tannins carry the flavors to a lush, lingering finish.

FRANK FAMILY VINEYARDS, CABERNET SAUVIGNON

Napa Valley, California 80/BTL

Full bodied wine reminiscent of cocoa dusted dark chocolate, Truffles, cloves, and blackberries

CAYMUS, CABERNET SAUVIGNON

Napa Valley, California 130/BTL

Rich fruit and velvety tannins, with notes of anise, cocoa, vanilla, and a hint of pepper

NINER, RED BLEND

California 12/44

Bright red fruit infused with cozy aromas of toasted sugar, cinnamon and nutmeg

UNSHACKLED by THE PRISONER, RED BLEND

California 18/54

Aromas of raspberry, blueberry, and crushed violets. Flavors of spiced dried cherries, florals and a hint of white pepper

ABSTRACT, ORIN SWIFT

California 26/78

Notes of dark fruit and abundant oak flavors on entry. Textured and long on the finish with a hint of dried lavender and dark chocolate

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WINES ON TAP

By the glass or 500mL carafe

FREAKSHOW, CABERNET SAUVIGNON

Lodi, California

Lifted fruit flavors of bright strawberry along with mocha, vanilla, and toasty oak notes

12 /25

MATUA, SAUVIGNON BLANC

Marlborough, New Zealand

Deliciously pure, bursting with ripe lemon citrus noted and a hint of vibrant passion fruit and basil

8/19

SPECIALTY DRINKS

BELLINIS

7

Peach or stone fruit and champagne

MIMOSA

7

Orange or cranberry juice and champagne

RED WINE SANGRIA

8

Notes of plum and cherry pour out of this rich red sangria, contrasted against tart cranberry, orange peel, and pomegranate flavors.

WHITE WINE SANGRIA

8

100% Spanish Airén grapes blended with lemon, peach, and mango.

NEW! LIQS Cocktail Co

MARGARITA

10

100% Agave Nectar low proof Margarita on the rocks

MOJITO

10

Made with real mint and served over ice

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SELTZERS

HIGH NOON HARD SELTZER

Assorted flavors 7.20/18.50
Buckets

BOMBAY GIN & TONIC LIGHT 7.20/18.50
Buckets

HORNITOS LIME TEQUILA SELTZER

7.20/18.50 Buckets
Over ice and salt-rimmed glass or straight from the can

BACARDÍ RUM SELTZERS 7.20/18.50 Buckets
Rum Punch

DECOY WINE SELTZERS 8/22 Buckets
Assorted Flavors

NON-ALCOHOLIC BEVERAGES

COCA-COLA, DIET COKE 2

SAN PELLEGRINO 2/6 Bottle

SNACKS

BBCo DILL PICKLE POPCORN 6

BBCo SIRACHA LIME CHEDDAR 6

BBCo HONEY BBQ 6

BBCo SEA SALT CARAMEL 7

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