

# Fountain Wine Bar

1400 6th Ave 98101-2318 · +12064475565 · Updated: Jan 14, 2026

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## WHITES 4

### Charles Smith Wines, Riesling, "Kung Fu Girl, Evergreen", Ancient Lakes of Columbia Valley, Washington, 2015 90 PTS Wine Spectator

Light and refreshing, with pretty pear, apple and floral flavors on a sleek frame. Shows a hint of green tea on the off-dry finish

#### AVAILABLE OPTIONS

2oz Taste: \$4.00

6oz Glass: \$11.00

750ml Bottle: \$44.00

### Matua Valley, Sauvignon Blanc, Marlborough, New Zealand, 2015 88 Pts Wine Spectator

Vibrant and fragrant, with a tangy core of lime zest, ruby grapefruit and dried pineapple

#### AVAILABLE OPTIONS

2oz Taste: \$4.00

6oz Glass: \$12.00

750ml Bottle: \$48.00

### Chateau Ste. Michelle, Chardonnay, "Indian Wells", Columbia Valley, Washington, 2014 87 PTS Wine Spectator

Vivid, polished and distinctive. Delicate acidity with apricot, pear and cream flavors combining for a smooth finish

#### AVAILABLE OPTIONS

2oz Taste: \$5.00

6oz Glass: \$13.00

750ml Bottle: \$52.00

### Stag's Leap Wine Cellars, Chardonnay, "Karia", Napa Valley, California, 2014 88 Pts Wine Spectator

Peach, crisp apple and pear aromas dance out of the glass, swirling with floral notes like honeysuckle and rose petal

#### AVAILABLE OPTIONS

2oz Taste: \$6.00

6oz Glass: \$15.00

750ml Bottle: \$60.00

## REDS 4

### Erath Vineyards, Pinot Noir, "Estate Selection", Willamette Valley, Oregon, 2014 92 PTS Wine Spectator

Light and tangy, with a smoky edge to the reined-in raspberry and cherry flavors, echoing pleasantly as the finish lingers

#### AVAILABLE OPTIONS

\$6.00

\$15.00

\$60.00

### Chateau Ste. Michelle, Merlot, "Canoe Ridge Estate", Horse Heaven Hills, Washington, 2012 90 PTS Wine Spectator

The Canoe Ridge Estate Merlot is an elegant expression of Washington Merlot and offers dark cherry fruit character

#### AVAILABLE OPTIONS

\$6.00

\$15.00

\$60.00

### Columbia Crest, Malbec, "Reserve", Horse Heaven Hills, Washington, 2013 91 PTS Wine Spectator

Supple, silky and expressive. Rich in texture, blooming with black cherry and blackberry, with a polished finish

#### AVAILABLE OPTIONS

\$6.00

\$16.00

\$64.00

### Chateau St. Jean, Cabernet Sauvignon, Alexander Valley, California, 2012 91 PTS Wine Spectator

Exhibits ripe and juicy, yet firm, flavors of currant and blackberry amid a gravelly earthiness before finding focus on the finish, revealing a licorice touch

#### AVAILABLE OPTIONS

\$6.00

\$16.00

\$64.00

## CRAFT BEERS 9

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**Silver City, Bavarian Hefeweizen, Bremerton, WA, 5.4% ABV / 16oz** **\$7.00**

True traditional Hefeweizen. This unfiltered wheat ale presents pleasing clove, vanilla and banana notes from traditional Bavarian yeast strains

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**Ninkasi, Helles Belles, Eugene, OR, 5.3% ABV / 16oz** **\$7.00**

This German style Lager offers a sweet toasted malt flavor followed by a crisp refreshing finish. Helles Belles defines balance and drinkability

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**Georgetown, Manny's Pale Ale, Seattle, WA, 5.4% ABV / 16oz** **\$7.00**

Crisp, clean and smooth with hints of citrus and fruit. Complex malty palate with a snappy hop finish

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**Mac & Jack's, African Amber Ale, Redmond, WA, 5.2% ABV / 16oz** **\$7.00**

The Northwest's original amber ale. Floral aromas with unfiltered hops and malty balance

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**Pike Brewing, Kilt Lifter, Seattle, WA, 6.5% ABV / 16oz** **\$7.00**

Scotch style ale with layers of rich malt and subtle smokiness

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**Iron Horse, Irish Death, Ellensburg, WA, 7.8% ABV / 16oz** **\$7.00**

In a category of its own this dark ale features a smooth flavor of roasted malt and chocolate

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**Harmon Brewing, Puget Sound Porter, Tacoma, WA, 5.9% ABV / 16oz** **\$7.00**

Brewed with 8 different malts to produce a smooth, well balanced, dark beer

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**Stoup, Citra IPA Seattle, WA 5.9% ABV / 16oz** **\$7.00**

Designed to be light and bright in both color and body. Your first sniff will elicit images of tropical fruit and citrus

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**Hales Ales, Supergoose IPA Seattle, WA, 6.9% ABV / 16oz** **\$7.00**

This Northwest style IPA is rich in hop flavor and aroma. Balanced and drinkable

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## SMALL PLATES 8

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**Micro Kale Caesar Salad** **\$6.00**

Kale and Romaine Tossed in House Made Caesar Dressing served with Herb Crostini. Pairs well with K Vintners Viognier or Ninkasi Helles Belles Lager

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**Steak Lettuce Wraps** **\$11.00**

Spicy marinated skirt steak, house pickled vegetables, and sesame soy aioli. Pairs well with KungFu Girl Riesling or Manny's Pale Ale

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**Hummus** **\$8.00**

Hummus served with fresh Cucumber and Pita. Cucumber Only. Pairs well with Matua Sauvignon Blanc or Silver City Hefeweizen

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**Crispy Hot Wings** **\$12.00**

Crispy naked chicken wings served with Louisiana Hot Sauce and Blue Cheese Dressing. Pairs well Columbia Crest Reserve Malbec or Stoup Citra IPA

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**Cheese Board** **\$9.00**

Two Artisan Cheeses served with Fig Jam, Candied Pecans, and Herb Crostini. Pairs well with Chateau St. Jean Cabernet or Ninkasi Helles Belles Lager

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**Charcuterie Board** **\$9.00**

Salami and Prosciutto served with Whole Grain Mustard and Herb Crostini. Pairs well with Tenet Pundit Syrah or Pike Kilt Lifter

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**Loaded Mac & Cheese** **\$10.00**  
Melted Fontina, Cheddar, Gruyere Cheeses mixed with Bacon and Mushrooms. Pairs well with Erath Pinot Gris or Mack & Jack's Amber Ale

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**Sweet Potato Fries** **\$7.00**  
Served with Blue Cheese Dipping Sauce. Pairs well with Kung Fu Girl Riesling or Manny's Pale Ale

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**COCKTAILS** 12

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**Moscow Mule** **\$13.00**  
Tito's Handmade Vodka, Fresh Lime Juice, Ginger Beer

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**Cucumber Martini** **\$13.00**  
Hendrick's Gin, Fresh Cucumber, Fresh Lemon Juice, Triple Sec

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**Margarita Primo** **\$13.00**  
Patron Silver Tequila, Cointreau, Fresh Lemon & Lime Juice, Agave

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**Caipirinha Royale** **\$13.00**  
Leblon Cachaca, Fresh Lime Juice, Michelle Sparkling Brut

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**French Daiquiri** **\$13.00**  
Bacardi Superior, Fresh Lime Juice, Chambord

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**Vanilla Martini** **\$13.00**  
Absolut Vanilla Vodka, Vanilla Liqueur, Fresh Lime Juice

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**Spectre** **\$13.00**  
Belvedere Vodka, Bombay Sapphire Gin, St. Germain

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**La Paloma** **\$13.00**  
Milagro Reposado Tequila, St Germain, Grapefruit Juice, Agave, Soda

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**Partly Sunny** **\$13.00**  
Woodinville Whiskey Bourbon, Domaine de Canton, Ginger Beer, Fresh Lemon Juice

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**Island Spiced Mojito** **\$13.00**  
Malibu Coconut Rum, Mint, Fresh Lime Juice, Pineapple Juice, Soda

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**Ginger Cosmo** **\$13.00**  
Stoli Ohranj Vodka, Domaine de Canton Ginger Liqueur, Cranberry Juice, Fresh Lime Juice

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**Ruby Red Spritzer** **\$13.00**  
Absolut Ruby Red, St Germain, Agave, Soda

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**SPARKLING** 4

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**"Michelle" Brut by Ste Michelle, Columbia Valley, Washington** **AVAILABLE OPTIONS**  
\$10.00  
\$40.00

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**Col de' Salici Prosecco, Italy**

**AVAILABLE OPTIONS**

\$11.00

\$44.00

**Nicolas Feuillatte Brut Reserve, Champagne, France**

**\$65.00**

**Veuve Clicquot Brut, Champagne, France**

**\$115.00**

**DOMESTIC** 7

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**Budweiser**

**Bud Light**

**Coors Light**

**Michelob Ultra**

**Miller Light**

**Blue Moon**

**Sam Adams Boston Lager**

**IMPORT** 7

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**Amstel Light**

**Corona**

**Corona Light**

**Heineken**

**Heineken Light**

**Stella Artois**

**Guinness (Draft)**

**NON-ALCOHOLIC** 1

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**St. Pauli Girl**

**SINGLE MALTS** 11

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**Glenmorangie 10 Year**

**\$13.00**

**Laphroaig 10 Year**

**\$13.00**

**Talisker 10 Year**

**\$13.00**

**Balvenie 12 Year**

**\$14.00**

<b>Glenfiddich 12 Year</b>	<b>\$14.00</b>
<b>Glenlivet 12 Year</b>	<b>\$14.00</b>
<b>Macallan 12 Year</b>	<b>\$14.00</b>
<b>Oban 14 Year</b>	<b>\$16.00</b>
<b>Dalwhinnie 15 Year</b>	<b>\$16.00</b>
<b>Lagavulin 16 Year</b>	<b>\$18.00</b>
<b>Macallan 18 Year</b>	<b>\$26.00</b>

## **BOURBON & RYE** 9

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<b>John Jacob, Rye</b>	<b>\$11.00</b>
<b>Wild Turkey, Bourbon</b>	<b>\$11.00</b>
<b>Woodinville Whiskey, Bourbon</b>	<b>\$11.00</b>
<b>Bulleit, Rye</b>	<b>\$12.00</b>
<b>Makers Mark, Bourbon</b>	<b>\$12.00</b>
<b>Basil Hayden, Bourbon</b>	<b>\$16.00</b>
<b>Knob Creek, Bourbon</b>	<b>\$12.00</b>
<b>Woodford Reserve, Bourbon</b>	<b>\$14.00</b>
<b>Booker's, Bourbon</b>	<b>\$16.00</b>

## **TEQUILA** 7

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<b>Patron, Silver</b>	<b>\$12.00</b>
<b>Herradura, Silver</b>	<b>\$11.00</b>
<b>Don Julio, Silver</b>	<b>\$12.00</b>
<b>Leyenda del Milagro, Reposado</b>	<b>\$12.00</b>
<b>1800 Reposado</b>	<b>\$12.00</b>
<b>Tres Generaciones, Anjeo</b>	<b>\$13.00</b>
<b>Patron, Anjeo</b>	<b>\$14.00</b>

## **DINNER PLATES** 6

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<b>Popcorn Shrimp</b>	<b>\$15.00</b>
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Tempura Battered Rock Shrimp, served with Cocktail and Remoulade Sauces

**Seared Rare Ahi Tuna****\$16.00**

Served with Pickled Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce

**Cheddar Burger\*****AVAILABLE OPTIONS**

Certified Angus Beef, Cheddar Cheese, Pickle and Thousand Island. Served with Fries

\$18.00

Add Bacon: \$2.00

**Cobb Salad****\$18.00**

Chicken Breast, Romaine, Tomato, Bacon, Egg, Blue Cheese, Avocado and Scallions, served Chopped and Tossed with Creamy Italian Dressing

**Steak Kale Caesar\*****\$20.00**

Marinated Grilled Skirt Steak, Chopped Romaine, Kale, Homemade Croutons, Fresh Parmesan Cheese with Caesar Dressing

**Miso Glazed Salmon****\$27.00**

Pan Seared Salmon Filet served with Herb Almond Brown Rice and Grilled Asparagus

**DESSERT PLATES** 2**Key Lime Pie****\$10.00**

Tangy Lime Custard, Graham Cracker Crust and Raspberry Puree

**Fudge Brownie Pie & Ice Cream****\$10.00**

Vanilla Ice Cream, Warm Caramel, Hot Fudge Sauce and Candied Pecans