

# La Fontana Bar

## **Calamari Fritti 14**

Calamari, shrimp, sautéed banana peppers, jalapeños, shaved parmesan, extra Virgin olive oil, lemon aioli drizzle

## **Spicy Ahi Tartar 15**

Chopped Ahi, avocado, cucumber with Wasabi aioli, side of house made Kennebec chips

## **American Kobe Slider 13**

American Kobe beef, fresh mozzarella, roma tomato, house chipotle ketchup, crispy onion strings

## **🍴 Caprese Burrata 13**

Heirloom tomato, Burrata cheese, fresh basil, prosciutto, basil infused oil and balsamic reduction

## **Southwest Rolls 12**

Shredded short rib, Black bean and corn salsa, mozzarella cheese, avocado cream, jalapeño jelly dip

## **Sweet Chili Wings 13**

Party wings, baked with special house seasoning, fried to perfection, glazed with sweet chili sauce, cucumber spears and side of ranch

## **Naan Pizza 13**

Naan bread, infused olive oil, prosciutto, roasted tomatoes, poached shallots and garlic, topped with fresh mozzarella

## **Cheese Plate 15**

Age Bleu Cheese, Muenster, Brie, Candid Walnuts, Berries, Olives, Orange Marmalade and Crackers

## **🍴 ❤️ Fruit Plate 12**

Assortment of fresh Berries and Melons with a side of yogurt



## La Fontana Bar

### **Classic Caesar Salad 15**

Herb croutons, aged parmesan

Add your choice of additional toppings

♥ Grilled chicken 6 ♥ Blackened salmon 8

♥ Grilled shrimp 8

### **Grilled Teriyaki Chicken Salad 20**

Teriyaki grilled chicken Napa cabbage, mixed greens, shredded carrots, green onions, cilantro, roasted peanuts, mandarin orange, rice noodles, toasted sesame dressing

### **Mango Blackened Salmon Salad 24**

seared blackened salmon, romaine, fresh mango, corn and black bean salsa, mango vinaigrette

### **Classic (The Works) Angus Burger 18**

8 oz. Angus beef, lettuce, tomato, red onion, sweet pickles, brioche bun and 2 toppings

### **California Rotisserie Turkey Club 18**

Fresh house roasted rotisserie turkey breast, smoked Apple bacon, Swiss cheese, avocado, lettuce, tomatoes on wheat

### **Wasabi Ahi Tuna 20**

Seared Ahi tuna, black sesame rice cake, shitake mushrooms, pickled ginger, wasabi aioli

♥ Healthy Choice    🍴 Gluten-Free

An additional \$2 charge per plate will be added to split plated menu and a 20% gratuity will be added for parties of 6 or more  
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness  
Executive Chef Luis Dinis, Sous Chef Ritz Libaste

# Specialty Cocktails

**La Margarita** 14

Patron, Citronge, Fresh Lemon, lime and OJ

**Pomegranate Lemon Drop** 14

Van Gough Vodka, Pama, Fresh Lemon juice

**Fire & Ice** 14

Bacardi Rum, Fresh Jalapeno and Cucumbers

**Cali Mojito** 14

Don Q Rum, Fresh Mint and Basil

**Santa Clara Side Car** 14

Courvoisier Cognac, Grandmarnier

## Draft Beer

**Fat Tire** 7

**Stella** 7

**Tangerine (Local Micro Brew)** 7

**Great White (Local Micro Brew)** 7

## Bottle Beer

**Budweiser** 5

**Bud Lite** 5

**Coors Lite** 5

**Heineken** 7

**Corona** 7

**Guinness** 7

**Samuel Adam** 7

**Sierra Nevada** 7

**Indica IPA (Local Micro Brew)** 7

**Erdinger Hefeweizen (16oz)** 8

## Chardonnay

	<i>Glass</i>	<i>Bottle</i>
House <b>White</b>	\$9	
Cellar #8	\$10	\$36
Franciscan	\$13	\$48
Stag's Leap	\$19	\$72
Mer Solier Silver		\$74

## Cabernet Sauvignon

House <b>Red</b>	\$9	
Coppola "DIMOND"	\$12	\$44
Franciscan	\$13	\$48
Robert Mondavi	\$16	\$60
Justin		\$78

## Merlot

Chateau St Jean	\$10	\$36
Chateau St Michelle	\$15	\$56
Markham		\$68

## Pinot Noir

Greg Norman	\$11	\$40
Robert Mondavi	\$17	\$64
Pessagno		\$74

## Sauvignon Blanc

Ferrari Carrano	\$11	\$40
Kim Crawford	\$12	\$44
Charles Krug		\$64

## Other

Chateau St Michelle Riesling	\$10	\$36
Santa Margerhita Pinot Grigio	\$18	\$68
Coppola Directors Cut Zinfandel	\$10	\$36

## Sparkling Wines

Chandon – Split		\$10
Mumm Napa Brut		\$50
Moet Imperial		\$120