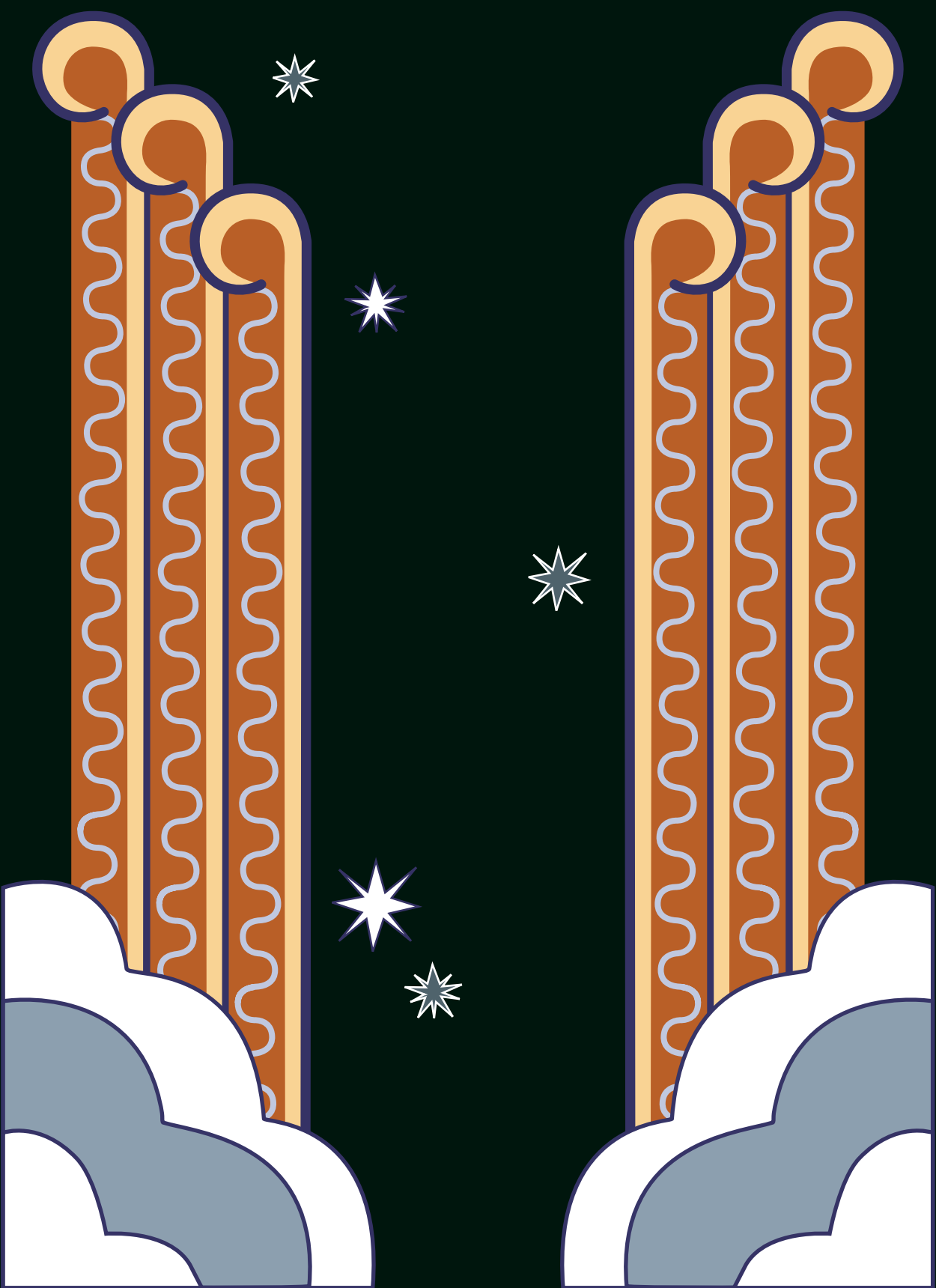


THE
Fountain
ON
Locust

The title is centered within a large, ornate white scrollwork frame. The frame consists of multiple overlapping loops and flourishes that create a sense of movement and elegance. Scattered throughout the dark background are several white, multi-pointed starburst shapes of varying sizes, some with a slight glow.

Welcome to Locust Street's Historic Automotive Row

This building was constructed in 1916 as the showroom for the Stutz Blackhawk and the Stutz Bearcat automobiles, both considered top-of-the-line, high performance sports sedans of the day.

Just like the care that went into each custom built Stutz, we create our own handcrafted ice cream sauces, chocolates and delicious and unique, freshly made-from-scratch foods. Our entire staff shares the desire to serve you the highest quality food, drinks and dining experience. We always say, "If you enjoyed your visit, please tell a friend. If you didn't, please tell us!"

Whether you're here for lunch or dinner, business or romance, be sure to try one of our signature Ice Cream Martinis, Retro Cocktails or Champagne Floats. We invite you to sit in the west side booths to listen to the only Restaurant Radio Comedy Serial, "Soap Hospital," with a new episode every two minutes! We want every visit you make to be an experience like no other, like The Fountain on Locust itself!

And always leave room for a special Fountain ice cream — voted St. Louis' best!



3037 Locust St. 63103

(314) 535-7800

www.fountainonlocust.com

Free Wi-Fi

Ask about our Private Parties and Catering

To Have with Drinks or to start

Mushroom Bruschetta

Succulent mushrooms sauteed in butter and garlic on grilled bread. 7.59

La Picada

A little bit of everything... our spicy hummus, goat cheese and pesto, tender zucchini and sweet red onion sauteed in garlic, with roasted red peppers and grilled bread. 7.99

Hummus a Sultry Tune

Ours is most delicious because it's spicy! With grilled pita 5.59. Extra pita 1.00 (You can take our hummus home for 3.99. Subject to availability.)

Symphony Platter

Melted mozzarella cheese on grilled garlic bread strips with our housemade pesto sauce. 6.59



Fresh Salads

All dressings housemade.



Fountain Salad

Grilled chicken, apples, kirsch poached cherries, parmesan cheese and walnuts on a bed of valley greens, with our delicious creamy citrus dressing. 7.99

Famous Birdseed Salad

Mixed valley greens with sunflower, pepita seeds, mixed nuts, fuji apples, parmesan and a bruléed apple slice with poppyseed balsamic vinaigrette.

7.29

Grilled Golden Cadillac
Tender spinach with grilled chicken, roasted red pepper, caramelized onions and grilled zucchini, tossed with goat cheese and vinaigrette. Served with a hot roll. Makes a nice entrée. 9.99

Stutz Salad

Plump mandarin oranges, walnuts and goat cheese on baby spinach with a creamy marmalade dressing. 7.29 Add chicken. 1.99

St. Louis City Salad

Mixed valley greens, roasted red peppers, hearts of artichoke, red onions and parmesan cheese with fresh housemade vinaigrette. 6.29 Add chicken. 1.99

Orange Onion Cup

No lettuce, just refreshing orange sections with red onions and our delicious housemade poppyseed dressing. 2.29



Soups and Rolls

The Fountain on Locust is famous for its delicious soups. We make 47 different recipes. Ask your server for today's choices. Our soups are made fresh from scratch every morning. If you can find a better soup in St. Louis ...well, we'll eat it. Cup 3.50 Bowl 5.50

Signature Polish Dill Pickle Soup

From a secret family recipe, an elegant potato based soup with crushed dill pickles. Served hot or chilled.

Soup of the Day

From one of our favorite European recipes. Always remarkably fresh and flavorful and made from scratch every day. Ask your server.



Plates



SIDES: All sandwiches served with your choice of a generous side salad. Choose Stutz Salad, St. Louis City Salad, or Orange Onion Cup. Instead of salad you may select Hand Cut Potato Chips. Substitute a cup of our exceptional housemade soups for just \$2 more.

Blackhawk

Layered roast beef, roasted red pepper and a delicious housemade blend of goat cheese, olive oil, garlic and fresh basil and lettuce and tomato on Vienna rolls. 7.99

Royal Grille

Adult grilled cheese—white cheddar and mozzarella with Fuji apple slices and our secret touch on your choice of grilled whole grain or cranberry wheat bread. 7.79
Add Ham or Turkey. 1.99

The High Hat

Egg salad—our way—with celery, onion, capers, dijon mustard and a layer of fresh spinach, on soft whole grain. 7.29

Classic Veggie

White cheddar, lettuce, tomato, red onions, roasted red peppers and our wonderful cucumber dressing 6.59


Classic Veggie St. Louis Style

Add meat (roast beef, ham or turkey) 1.99

Basilico Chicken

Savory foccacia bread, grilled chicken breast, red onions, house made fresh basil spread, lettuce and tomato. 7.99

Pick Two

Choose from items with this symbol:  for a half sandwich, half salad or cup of soup. 7.29

Daily Specials

Please ask your server for today's special soup, salad, sandwich plate or entrée creation.



Cajun Corn Chowder

Tasty fresh chicken, tomatoes, chiles, corn, onion and green pepper over rice.

Soup Duo plus Salad

Choose two of our exceptional soups, plus a St. Louis City or Stutz Salad and a hot roll. 7.99

Mixed Salad Sandwich

Fresh baked baguette with melted parmesan and mozzarella cheese, artichoke, lettuce, tomato, roasted red pepper, red onion and housemade pesto dressing. 7.99

Add Chicken Breast. 1.99

Hot Roast Beef Melt

Savory roast beef with melted white cheddar, rosemary grilled onions and tangy housemade horseradish sauce on a baked baguette. 8.99

Prosperity Panini

Our exceptional housemade hummus, thick ripe tomato, sauteed red onion, roasted red pepper and grilled zucchini. 7.99

Add Ham or Turkey. 1.99

The Smitty

Succulent ham on Ciabatta roll, with a creamy orange cranberry walnut cheese spread and mixed greens. 7.99

Foccacia Entrées

Fugazzetta

Sweet caramelized onions, roasted red pepper and grilled zucchini smothered with melted mozzarella cheese on a light and delicious deep foccacia crust, with side of St. Louis City Salad. 7.99

Pesto Chicken

Grilled chicken smothered in melted mozzarella cheese with our housemade pesto sauce on a light and delicious deep foccacia crust, with side of St. Louis City Salad. 8.99

Number 7

Fresh tomato, spinach, artichoke and goat cheese with housemade pesto sauce on a light and delicious deep foccacia crust, with side of soup. 8.79





Ice Cream

We proudly feature the finest ice creams straight from the Wisconsin dairy, our signature housemade ice cream sauces, using only the freshest quality ingredients and real home-whipped cream.

Ice Cream Flavors

AFTER DINNER MINT	COCONUT ALMOND JOY
ZANZIBAR CHOCOLATE	BLACK CHERRY
BUTTER PECAN	STRAWBERRY
IRISH COFFEE	LEMON SHERBET
VANILLA DELUXE	ORANGE SHERBET
SUGAR-& FAT-FREE VANILLA	SEASONAL FLAVORS

Ice Cream

One-scoop cup 2.79 Two-scoop cup 3.99
 Take home a Quart 6.99 Pint 4.99

Danish waffle cone add .79
 Torch Cake Cone add .29

Love Salty/Sweet? Try our Exclusive Hand-Crafted Pretzel cone add 1.50

Delicious Sundae Toppings (.79 per)

Housemade Hot Fudge, Signature Hot Caramel, Marshmallow, Chocolate, real Raspberry or Strawberry sauce, Sugar Free Chocolate, whole peanuts or pecans. Take home 8oz Hot Fudge 4.50

We are careful to omit high fructose corn syrup in our sauces and syrups.

Stutz Sundae

Make your own. Choose your favorite flavor and topping, and we'll crown it with our home-made whipped cream. 5.59

World's Smallest Hot Fudge Sundae

A little bit of ecstasy! Vanilla ice cream, our signature hot fudge and home whipped cream. 1.99

World's Smallest Ice Cream Cone

A wee delight! Choose your favorite flavor. .89

Malts & Milkshakes 

Tall glass filled with generous portions of vanilla ice cream, (malt) milk and your choice of flavors. We stand by ours as the best in St. Louis. Served with the tin. 4.99

Johnny Rabbitt Monkey Malt

Rich chocolate malt with a fresh banana blended in. 5.49

Sodas and Ice Cream Sodas 

Ice Cream Soda

Tall glass filled with a generous portion of vanilla ice cream and your choice of house made soda flavors. 4.29 (See flavor list below.)

Egg Creams

An exclusive fountain drink made famous in New York, with flavored syrup, cream and bubbly seltzer. 2.49 (See flavor list below.)

Phosphate Sodas



An old fashioned soda fountain drink made with bubbly seltzer water and your choice of flavored syrup. 2.29 (See flavor list below.) Refills 1.00

Soda Flavors

COLA / DIET COLA *	ROOTBEER (or Sugar-Free)
LEMON LIME *	VANILLA (or Sugar-Free)
POMEGRANATE	CHOCOLATE (or Sugar-Free)
BLUEBERRY	RASPBERRY (or Sugar-Free)
CHERRY	STRAWBERRY (or Sugar-Free)
ORANGE	BLACK CHERRY (or Sugar-Free)

* One free refill

Our house made phosphate sodas are all high fructose and corn syrup-free



Old Fashioned Ice Cream Specialties

Three Coins in the Fountain

Zanzibar chocolate, Vanilla Deluxe and After Dinner Mint ice cream, hot fudge, real whipped cream and three chocolate coins. 6.99

Standing Banana Split

A tall glass with a bruléed banana and scoops of chocolate, vanilla, and strawberry ice cream, layered with fresh raspberry sauce and hot fudge. Topped with real whipped cream. 6.99

Nutty Irishman

Creamy Irish coffee ice cream with hot fudge and pecans, topped with our housemade whipped cream. 5.99

Coconut Almond Joy

Coconut Almond Joy ice cream drizzled with our signature housemade hot fudge, whipped cream and a chocolate coin. 5.59

Dark and Sinister

Tall glass coated with hot fudge, filled with Zanzibar chocolate ice cream, topped with marshmallow sauce and a chocolate coin. 6.29

Bearcat

Hot fudge over vanilla ice cream, paired with hot caramel sauce over creamy butter pecan on a bed of fresh bananas and topped with our real whipped cream. 6.99

The Maxwell

Lemon sherbet with raspberry sauce, garnished with a dollop of whipped cream and topped with a glacéd orange. 5.99

Sweet Annina Twist

Orange sherbet and vanilla ice cream with our fresh raspberry sauce and hot fudge. Whipped cream and glacéd orange. 6.59

Ice Cream Desserts

Pineapple Inside Out Cake in a Cup

Fragrant, made-from-scratch sponge cake, with a hot, buttered brown sugared pineapple sauce center, baked right in a mug, and topped with vanilla or creamy coconut ice cream and real whipped cream. 5.99

Chocolate Brownie Cake in a Cup

Moist, made-from-scratch brownie cake, oozing with our signature hot fudge, baked right in a mug and topped with our delicious vanilla ice cream and real whipped cream. 5.99

Supreme Cream Puff

St. Louis' favorite old fashioned 3" baked cream puff shell with Vanilla Deluxe ice cream topped with our signature hot fudge sauce. 6.99

Add a shot of Brandy, Grand Marnier, Crème de Menthe, Kahlua, or your favorite liquor to any ice cream flavor, coffee or tea for an additional \$3 

Coffees, Teas and Drinks

Coffee

Freshly brewed. Regular or decaf. 2.50

Hot Chocolate

Real chocolate and steamed milk, topped with whipped cream. 3.29

Liquid Chocolate

Melted chocolate and steamed half 'n' half, accompanied by a chocolate from our case. 4.99

Chocolate Milk

Our chocolate is corn syrup free. 2.49

Milk

2% plain. 2.29

Cranberry Juice 2.49

100% Lemon Lemonade 2.39

Add a shot of crushed real raspberries. .39

Arnold Palmer

Half tea, half lemonade. 2.39

Hot Frutti Di Bosco Tea

Mixed berry tea, caffeine free 2.79

Hot Black or Green Tea 1.99

Iced Tea 2.29

Fountain Flower Tea For Two

A special presentation: Hand rolled tea buds open into exquisite flowers in your glasses. Accompanied by chocolates 9.99

To keep our prices low, please consider paying with cash on tickets under \$10.



Chocolates

Visit our candy cases for our delicious hand-made chocolates. And, yes, our Candied Orange Peel and Fondure Fudge is available, too! \$1.19/ oz



Signature Ice Cream Martinis

Ice cream martinis 7.99 unless noted otherwise.

Chocolate Covered Cherry Martini

Cherry vodka, Godiva® Chocolate Liqueur, vanilla schnapps and vanilla ice cream.

Chocolate Covered Banana

White crème de cacao, banana liqueur and chocolate ice cream.

Toblerone Martini

Coffee liqueur, hazelnut liquor, crème de cacao and chocolate ice cream.

Mississippi Mudslide

Coffee liqueur, Irish cream and vanilla ice cream garnished with an Oreo cookie.

Grand Chocolate Martini

Rich and delicious, with chocolate vodka, Godiva® Chocolate Liqueur and a touch of dark chocolate ice cream.

Wicked

Vodka, dark crème de cacao and chocolate ice cream.

Sparkling Champagne Float

A gorgeous glass of bubbly with a scoop of Lemon Sherbet and raspberry sauce.

Champagne Mimosa Float

We make ours with our delicious orange sherbet.

Love Potion #9

XXX PB&J. If you think peanut butter and jelly is sexy, #9 is for you. Chambord®, Frangelico® and vanilla ice cream. 8.59

Orange Dreamsicle Martini

Vanilla vodka, Triple Sec, orange sherbet and vanilla ice cream.

Limon Seduction

Italian Limoncello, vodka, lemon sherbet and vanilla ice cream.

Grasshopper

Green crème de menthe, crème de cocoa and vanilla ice cream.

Espresso Martini

Coffee with vanilla vodka, coffee liqueur and vanilla ice cream.

Brandy Alexander

Dark Stout Beer Float

Baily's Chocolate Stout® with scoop of vanilla ice cream. 6.99

Guinness Beer Float

The blonde lady with the black skirt gets vanilla or chocolate ice cream. 6.99



Wine and Beer Selections

Please ask your server.

Classic Retro Cocktails

\$6 each

HIGH BALL

CUBA LIBRA

MANHATTAN

VODKA GIMLET

OLD FASHIONED

GIN RICKY

SIDE CAR

SLOE GIN FIZZ

MARTINI

RUSTY NAIL

ROB ROY

PINK LADY

BRANDY STINGER

BLOODY MARY

Thank you for visiting *The Fountain on Locust.*