

BOLD BEGINNINGS

Stone Delicious Bavarian Pretzel

Hand-braided Stone Delicious IPA pretzel, Stone Delicious IPA Mustard, beer cheese

12.5

Stone Mac N Cheese

Gruyere, aged white cheddar & Parmigiano Reggiano, toasted panko topping

9.5

Yellowfin Ahi Poke "Nachos"

Wonton crisps, marinated cucumbers, scallions, wakame seaweed salad, furikake, sriracha mayo, avocado crema

14.5

Kung Pao Crispy Brussels Sprouts

Kung Pao sauce, fresno chilies, roasted peanuts, scallion

11.5

Stone Wings

Stone ///Fear.Movie.Lions Double IPA buffalo sauce OR Chili Crunch 'Bang Bang'

13.5

Burrata & Tomato Antipasto

Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toasted focaccia

13.5

Lump Crab Cakes

Sautéed Maryland style crab cakes, house-made remoulade, Old Bay seasoning, charred lemon, scallions

24

TEMPTING TACOS

Chicken Tinga Taco

Chicken slowly braised in our house made adobo sauce, pickled red onion, cilantro, chipotle crema, cotija cheese

Carnitas Taco

Mexican spiced, Stone Delicious IPA braised pork, pickled red onion, cilantro, chile de arbol salsa, chipotle crema, cotija cheese

Carne Asada Taco

marinated beef tenderloin, pickled red onion, chimichurri sauce, cilantro, cotija cheese

Mushroom Asada Taco

Asada marinated button mushrooms, chimichurri, pickled onion, cotija cheese, cilantro

Crispy Fish Taco

Stone Buenaveza Salt & Lime Lager battered cod, jalapeno coleslaw, chipotle crema, cilantro, pickled onion, cotija cheese

Birria Tacos

Three tacos filled with shredded slow-cooked beef, topped with cilantro, pickled onion, cheese and served with house made salsa and birria consommé for dipping

16

BRAZEN BURGERS

Diablo Impossible Burger

Two plant-based smash patties, pepper jack cheese, fiery diablo sauce, dijon aioli, tobacco onions, roasted Hatch green chiles, served on a brioche bun | Spicy

17

Stone Wagyu Luxe Burger

Wagyu beef patty, marrow butter, French onion spread, dijonaise, gruyere cheese, arugula, served on a brioche bun

17

RIGHTEOUS SANDWICHES

Hot Honey Fried Chicken Sandwich

Pickle-brined chicken, Mike's Hot Honey, Nashville seasoning, McClure's sweet & spicy pickles, roasted jalapeno slaw, served on a brioche bun

16

Birria Melt

Shredded slow-cooked beef, melted Mexican cheese blend, chipotle crema, pickled onion & jalapeno, cilantro, served on toasted brioche bun and served with house-made salsa and birria consommé for dipping

17

Stone Prime Rib Beef Dip

Slow-cooked prime rib, French onion spread, creamy horseradish, gruyere cheese, tobacco onions, served on a brioche roll with au jus for dipping

23.5

EPIC ENTREES

Stone's Fish & Chips

Stone Buenaveza Salt & Lime Lager battered cod and French fries. Served with tartar and malt vinegar.

19

Steak Frites

Hand-cut prime flat iron steak, parmesan garlic French fries, marrow butter, bordelaise sauce

28

Rustic Sausage & Tomato Pasta

Cavatelli, Italian sausage, San Marzano tomato sauce, fresh Parmesan cheese, garlic breadcrumbs, chili oil, micro basil

17

Crispy Firecracker Tofu

Tempura-battered tofu steak, chili soy glaze, button mushroom, chili-garlic marinated bean sprouts, steamed rice, scallions

16

Huli Huli Chicken

BBQ chicken, Hawaiian-style teriyaki sauce served with traditional macaroni salad and white rice

22

Beer Braised Short Rib

Arrogant Bastard braised beef short rib, buttery mashed potatoes, roasted asparagus, brussels sprouts, horseradish breadcrumbs

32

Southern Fried Jumbo Shrimp & Grits

Smoked cheddar grits, holy trinity Cajun cream, crispy bacon, scallions

18

Pan Roasted Barramundi

Asian sea bass, five grain spring vegetable pilaf, baby tomatoes, asparagus, lemon caper butter sauce, micro basil

24

HEARTY SALADS

Fruity Goat

mixed berries, shredded filo-wrapped goat cheese drizzled with honey, spring mix, homemade spiced nuts, raisins, Meyer lemon vinaigrette, blueberry gastrique

14.5

SoCal Superfood

avocado, kale, frisee, baby spinach, shredded brussels sprouts, avocado-kefir dressing, Meyer lemon vinaigrette, quinoa, cherry tomato, roasted sweet potato, pickled red onion, chia-flaxseed crunch

13.5

Katsu Chicken Salad

Crispy chicken breast, jalapeno-miso dressing, soy glaze, Napa cabbage, crunchy vegetables, cilantro, wonton strips, pickled cucumber & baby tomatoes

16

Nori Crusted Seared Ahi Tuna Salad

Togarashi-spiced ahi, edamame, pickled ginger & cucumber, puffed umami rice, shredded cabbage, spring mix, wasabi mayo, seaweed salad, ginger-citrus dressing, soy glaze Spicy

17

KIDS

Kids Cheeseburger

beef patty, American cheese, served with a choice of French fries or fruit

8

Noodles & Marinara

Pasta, marinara, fresh Parmesan

8

Kids Chicken Strips

Served with a choice of French fries or fruit

8

DESSERTS

DESSERTS cont'd

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|---|----|
| Strawberry & Cream Crème Brulee Topped with seasonal berries | 10 |
| Churro Donut 'Churro' donut, orange Mexican chocolate sauce, Stone Imperial Stout ice cream | 8 |
| Chocolate Marquise Cake Gluten free chocolate cake, chocolate mousse, chocolate glaze, chocolate cookie crumble | 10 |

SWELL SODAS

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|---|---|
| Lemon Seltzer | 4 |
| Cola | 4 |
| Root Beer | 4 |
| Diet Cola | 4 |
| Pomegranate | 4 |
| Tangerine | 4 |
| Ginger Ale | 4 |
| Stone Hop Water Stone's sparkling hop water brewed with a blend of hops, served over ice. ABV: 0% | 2 |

KOMBUCHA

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| GT's Kombucha 10oz - Ages 21+ Synergy Multi Green, Trilogy or Gingerade | 4 |
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COFFEE

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| Stone Buenaveza Coffee | 3 |
| Decaf Coffee | 3 |
| Cold Press Raceway Espresso / 12.9 oz | 5 |

TEA

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| Afternoon Darjeeling, Wild Blueberry White Tea or Bourbon Vanilla Almond Tea | 3 |
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COLD BEVERAGES

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| Iced Tea | 3.5 |
| Milk | 4 |

ORGANIC BEVERAGES

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|-----------------------------------|------|
| Orange Juice No refills | 4.25 |
| Lemonade | 4 |