

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

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

Orange Juice No refills	4.25
Lemonade	4

SWELL SODAS

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

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

COFFEE

Stone Buenaveza Coffee	3
Decaf Coffee	3
Cold Press Raceway Espresso / 12.9 oz	5
TEA Afternoon Darjeeling, Wild Blueberry White Tea or Bourbon Vanilla Almond Tea	3

COLD BEVERAGES

Iced Tea	3.5
Milk	4

ORGANIC BEVERAGES