

BOLD BEGINNINGS

STONE DELICIOUS BAVARIAN PRETZEL
hand braided Stone Delicious IPA pretzel, Stone Delicious IPA Mustard, beer cheese 12.5

STONE MAC N CHEESE
Gruyère, aged white cheddar & Parmigiano- Reggiano, toasted panko topping 9.5

KUNG PAO CRISPY BRUSSELS SPROUTS
Kung Pao sauce, fresno chilies, roasted peanuts, scallion 11.5

YELLOWFIN AHI POKE "NACHOS"
Wonton crisps, marinated cucumbers, scallions, wakame seaweed salad, furikake, sriracha mayo, avocado crema 14.5

BURRATA & TOMATO ANTIPASTO
Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toasted focaccia 13.5

NONNA'S ITALIAN MEATBALLS
Slow-cooked wagyu beef, pork and veal meatballs in a rich San Marzano tomato sauce, Parmesan cheese and toasted focaccia 13

STONE WINGS
BUFFALO Stone ///Fear.Movie.Lions Double IPA Buffalo Sauce OR CHILI CRUNCH 'BANG BANG' Chili garlic oil, soy glaze, cilantro 13.5

BRAZEN BURGERS

STONE WAGYU LUXE BURGER
Wagyu beef patty, marrow butter, French onion spread, dijonnaise, gruyere cheese, arugula, served on a brioche bun 17

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

EPIC ENTREES

STONE'S FISH & CHIPS
Stone Buenaveza Salt & Lime Lager beer battered cod with french fries, served with tartar sauce and malt vinegar 19

RUSTIC SAUSAGE & TOMATO PASTA
Cavatelli, Italian sausage and San Marzano tomato sauce, fresh Parmesan cheese, garlic breadcrumbs, chili oil, parsley 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

PAN ROASTED BARRAMUNDI
Asian sea bass, five grain spring vegetable pilaf, baby tomatoes, asparagus, lemon caper butter sauce, micro basil 24

STEAK FRITES
Hand-cut prime flat iron steak, parmesan garlic french fries, marrow butter, bordelaise sauce 28

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

STREET TACOS

CRISPY FISH TACO
Stone Buenaveza Salt & Lime Lager "Ensenada Style" beer battered cod, pickled onion, shredded cabbage, fresh tomato, Stone Tangerine Express Hazy IPA aioli, cilantro

CARNE ASADA TACO
Marinated flank steak, pickled red onion, chimichurri sauce, cilantro, cotija

CARNITAS TACO
Mexican spiced, Stone Delicious IPA braised pork, pickled red onion, cilantro, piquillo- habanero sauce, chipotle crema, cotija

CHICKEN TINGA TACO
Chicken slowly braised in homemade adobo sauce, pickled red onion, chipotle crema, cotija cheese, cilantro

BIRRIA BEEF QUESO 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

MUSHROOM ASADA TACO
Asada marinated button mushrooms, chimichurri, pickled onion, cotija, cilantro

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

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

PULLED PORK SANDWICH
Slow-cooked pork straight from our smoker, tangy mop sauce, candied jalapenos, red wine vinegar slaw, toasted potato bun 14

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

HEARTY SALADS

FRUITY GOAT
mixed berries, shredded fillo-wrapped goat cheese drizzled with honey, spring mix, homemade spiced nuts, Meyer lemon vinaigrette, blackberry gastrique 14.5

SOCAL SUPERFOOD
avocado, kale, frisee, baby spinach, shredded brussels sprouts, avocado-kefir dressing, 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, 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 17

BEVERAGES

SWELL CRAFT SODAS: San Diego locally produced, gluten free, pure cane sugar, fountain soda! 4

LEMONADE 4

GT's KOMBUCHA
Assorted Selection *ages 21+ (contains alcohol) 4

ICED TEA 3

HOT TEA
Earl Grey, Chamomile, Moroccan Mint, Fusion Green & White Tea 3

STONE BUENAVEZA COFFEE 3

BEVERAGES cont'd

MILK	4
ORANGE JUICE	4.25

DESSERT

CHOCOLATE MARQUISE CAKE	
Gluten free chocolate cake, chocolate mousse, chocolate glaze, chocolate cookie crumble	10
CHURRO DONUT	
'Churro' donut, orange Mexican chocolate sauce, Stone Imperial Stout ice cream	8
STONE DELICIOUS CITRUS IPA APPLE CRUMBLE COBBLER	
Served warm with Niederfranks vanilla bean ice cream	10

