13.5

BOLD BEGINNINGS

BULD BEGINNINGS	
Stone Delicious Bavarian Pretzel Hand-braided Stone Delicious IPA pretzel, Stone Delicious IPA Mustard, becheese	eer 12.5
Stone Mac N Cheese	
Gruyere, aged white cheddar & Parmesan, toasted panko topping	9.5
Yellowfin Ahi Poke "Nachos"	
Wonton crisps, marinated cucumbers, scallions, wakame seaweed salad, f	urikake,
sriracha mayo, avocado crema	14.5
Kung Pao Crispy Brussels Sprouts	
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Burrata & Tomato Antipasto

Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toasted focaccia 13.5

Philly Cheesesteak Egg Rolls

Shaved beef, grilled onions & white American cheese served w/ketchup for dipping 12

Chicken Tortilla Soup

Braised chicken, fire-roasted tomatoes, New Mexico chile, tortilla strips, avocado, fresh lime, cilantro 10

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 steak, 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 "Ensenada Style" beer-battered cod, pickled onion, shredded cabbage, fresh tomato, Stone Tangerine Express Hazy IPA aioli, cilantro

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

Centennial Burger

Wagyu beef patty, peppered bacon, IPA beer cheese, truffle ketchup, dijonnaise, crispy onion strings, served on a brioche bun

Stone Wagyu Luxe Burger

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

RIGHTEOUS SANDWICHES

Crispy chicken breast, curried IPA mustard slaw, McClure's pickles, lingonberry jam, served on a brioche bun

Birria Melt

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

Stone Prime Rib Beef Dip

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

23.5

28

17

16

32

19

26

17

EPIC ENTREES

Stone's Fish & Chips

Stone Buenaveza Salt & Lime Lager battered cod and French fries. Served with tartar and malt vinegar. 19.5

Steak Frites

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

Rustic Sausage & Tomato Pasta

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

Crispy Firecracker Tofu

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

Huli Huli Chicken

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

Beer Braised Short Rib

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

Shrimp Scampi Bucatini

Garlic-wine butter sauce, Calabrian chili, fresh parsley, lemon, bucatini pasta

Pan Roasted Barramundi

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

HEARTY SALADS

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

Mediterranean Chicken Bowl

Harissa-grilled chicken, crispy falafel, tumeric rice, red pepper hummus, tzatziki, cucumber-tomato relish, arugula, pickled onion

Chilled Miso Salmon Grain Bowl

Five-grain rice blend, kimchi, miso-gochujang vinaigrette, marinated cucumber, sesame sprouts, roasted sweet potatoes, wakame seaweed salad, scallions

KIDS

17

STONE BREWING Vorld Bistro and Garde,

KIDS cont'd	
Kids Cheeseburger beef patty, American cheese, served with a choice of French fries or fruit	8
Noodles & Marinara Pasta, marinara, Parmesan	8
Kids Chicken Strips Served with a choice of French fries or fruit	8
DESSERTS	
Pumpkin Crème Brulee Topped with a wafer cookie and vanilla Chantilly cream	10
Churro Donut 'Churro' donut, orange Mexican chocolate sauce, Niederfranks Mexican choco ice cream	colate 8
Chocolate Layered Fudge Cake Decadent fudge cake, chocolate fudge icing, chocolate cream rosettes, chocosauce	colate 10
SWELL SODAS	
Lemon Seltzer	4
Cola	4
Root Beer	4
Diet Cola	4
Pomegranate	4
Tangerine	4
Ginger Ale	4
KOMBUCHA	
GT's Kombucha 10oz - Ages 21+ Synergy Multi Green, Trilogy or Gingerade	4
COFFEE	
Coffee	3
Decaf Coffee	3
Cold Brew	6.5

Iced Tea	3.5
Milk	
ORGANIC BEVERAGES	
Orange Juice No refills	4.25
Lemonade	

COLD BEVERAGES

Afternoon Darjeeling, Wild Blueberry White Tea or California Sunshine

TEA

3