

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 & Parmesan, toasted panko topping	9.5
KUNG PAO CRISPY BRUSSELS SPROUTS Kung Pao sauce, fresno chilies, roasted peanuts, scallion	13
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
STONE WINGS BUFFALO Stone ///Fear.Movie.Lions Double IPA Buffalo Sauce OR CHILI CRUNCH 'BANG BANG' Chili garlic oil, soy glaze, cilantro	13.5
CHICKEN TORTILLA SOUP Braised chicken, fire-roasted tomatoes, New Mexico chile, tortilla strips, avocado, fresh lime, cilantro	10
PHILLY CHEESESTEAK EGG ROLLS Shaved beef, grilled onions & white American cheese served w/ketchup for dipping	12
BRAZEN BURGERS	
STONE WAGYU LUXE BURGER Wagyu beef patty, marrow butter, French onion spread, dijonaïse, gruyere cheese, arugula, served on a brioche bun	17
CENTENNIAL BURGER Wagyu beef patty, peppered bacon, IPA beer cheese, truffle ketchup, dijonnaïse, crispy onion strings, served on a brioche bun	17.5
EPIC ENTREES	
STONE'S FISH & CHIPS Stone Buenaveza Salt & Lime Lager beer battered cod with french fries, served with tartar sauce and malt vinegar	19.5
RUSTIC SAUSAGE & TOMATO PASTA Cavatelli, Italian sausage and San Marzano tomato sauce, Parmesan, 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	26
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
SHRIMP SCAMPI BUCATINI Garlic-wine butter sauce, Calabrian chili, fresh parsley, lemon, bucatini pasta	19

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 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

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
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 and served with house-made salsa and birria consommé for dipping	17
CHICKEN SCHNITZEL SANDWICH W/ CURRY SLAW Crispy chicken breast, curried IPA mustard slaw, McClure's pickles, lingonberry jam, served on a brioche bun	16

HEARTY SALADS

FRUITY GOAT mixed berries, shredded fillo-wrapped goat cheese drizzled with honey, spring mix, homemade spiced nuts, Meyer lemon vinaigrette, berry 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
MEDITERRANEAN CHICKEN BOWL Harissa-grilled chicken, crispy falafel, tumeric rice, red pepper hummus, tzatziki, cucumber-tomato relish, arugula, pickled onion	17
CHILLED MISO SALMON GRAIN BOWL Five-grain rice blend, kimchi, miso-gochujang vinaigrette, marinated cucumber, sesame sprouts, roasted sweet potatoes, wakame seaweed salad, scallions	19

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

BEVERAGES cont'd

ICED TEA	3
HOT TEA	
Earl Grey, Chamomile, Moroccan Mint, Fusion Green & White Tea	3
COFFEE	3
MILK	4
ORANGE JUICE	4.25

DESSERT

CHOCOLATE LAYERED FUDGE CAKE	
Decadent fudge cake, chocolate fudge icing, chocolate cream rosettes, chocolate sauce	10
CHURRO DONUT	
'Churro' donut, orange Mexican chocolate sauce, Niederfranks Mexican chocolate ice cream	8
STONE DELICIOUS CITRUS IPA APPLE CRUMBLE COBBLER	
Served warm with Niederfranks vanilla bean ice cream	10

