

STONE BREWING

World Bistro and Gardens

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, dijonnaise, gruyere cheese, arugula, served on a brioche bun 17

CENTENNIAL BURGER

Wagyu beef patty, peppered bacon, IPA beer cheese, truffle ketchup, dijonnaise, 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

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BEVERAGES cont'd

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

DESSERT

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

