STONE BREWING Norld Bistro and Garder

BOLD BEGINNINGS

Stone Delicious Bavarian Pretzel

Hand-braided Stone Delicious IPA pretzel, Stone Delicious IPA Mustard, beer cheese	12.5
	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, furik	ake,
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 Ba	ng'
	13.5
Burrata & Tomato Antipasto	
Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toasted focacc	ia
Marinated energy tomatoes, sash pesto, game, salsame glaze, toasted located	13.5
	15.5
Lump Crab Cakes	
Sautéed Maryland style crab cakes, house-made remoulade, Old Bay seasoni	ing,
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,

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.	ו 1
Steak Frites	
Hand-cut prime flat iron steak, parmesan garlic French fries, marrow butter,	
bordelaise sauce	2
Rustic Sausage & Tomato Pasta	
Cavatelli, Italian sausage, San Marzano tomato sauce, fresh Parmesan cheese,	
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	1
Beer Braised Short Rib Arrogant Bastard braised beef short rib, buttery mashed potatoes, roasted asparagus, brussels sprouts, horseradish breadcrumbs	
Southern Fried Jumbo Shrimp & Grits	
Smoked cheddar grits, holy trinity Cajun cream, crispy bacon, scallions	
Pan Roasted Barramundi	
Asian sea bass, five grain spring vegetable pilaf, baby tomatoes, asparagus,	
lemon caper butter sauce, micro basil	2
HEARTY SALADS	
HEARTY SALADS Fruity Goat	

mixed berries, shredded filo-wrapped goat cheese drizzled with honey, spring mix, homemade spiced nuts, craisins, 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 potat	ю,
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

tobacco onions, roasted Hatch green chiles, served on a brioche bun | Spicy

17

17

Stone Wagyu Luxe Burger

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

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

KIDS

Kids Cheeseburgerbeef patty, American cheese, served with a choice of French fries or fruit8Noodles & MarinaraPasta, marinara, fresh Parmesan8Kids Chicken StripsServed with a choice of French fries or fruit8

DESSERTS

STONE BREWING WORLD BISTRO & GARDENS - LIBERTY STATION, SAN DIEGO, CALIFORNIA

4.25

4



DESSERTS cont'd		Orange Juice No refills
Strawberry & Cream Crème Brulee Topped with seasonal berries	10	Lemonade
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 cook crumble	e 10	
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 sparking 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	

TEA

Afternoon Darjeeling, Wild Blueberry White Tea or Bourbon Vanilla

Almond Tea

3

5

COLD BEVERAGES

Iced Tea

3.5

Milk

4

ORGANIC BEVERAGES

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