

BOLD BEGINNINGS

STONE DELICIOUS BAVARIAN PRETZEL hand braided Stone Delicious IPA pretzel, Stone Delicious IPA Mustard, beer cheese	12.5
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STONE MAC N CHEESE Gruyère, aged white cheddar & Parmigiano- Reggiano, toasted panko topping	9.5
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KUNG PAO CRISPY BRUSSELS SPROUTS Kung Pao sauce, fresno chilies, roasted peanuts, scallion	11.5
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YELLOWFIN AHI POKE "NACHOS" Wonton crisps, marinated cucumbers, scallions, wakame seaweed salad, furikake, sriracha mayo, avocado crema	14.5
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BURRATA & TOMATO ANTIPASTO Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toasted focaccia	13.5
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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
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STONE WINGS BUFFALO Stone ///Fear.Movie.Lions Double IPA Buffalo Sauce OR CHILI CRUNCH 'BANG BANG' Chili garlic oil, soy glaze, cilantro	13.5
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BRAZEN BURGERS

STONE WAGYU LUXE BURGER Wagyu beef patty, marrow butter, French onion spread, dijonnaise, gruyere cheese, arugula, served on a brioche bun	17
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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
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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
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RUSTIC SAUSAGE & TOMATO PASTA Cavatelli, Italian sausage and San Marzano tomato sauce, fresh Parmesan cheese, garlic breadcrumbs, chili oil, parsley	17
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CRISPY FIRECRACKER TOFU Tempura-battered tofu steak, chili soy glaze, button mushroom, chili-garlic marinated bean sprouts, steamed rice, scallions	16
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HULI HULI CHICKEN BBQ chicken, Hawaiian-style teriyaki sauce served with traditional macaroni salad and white rice	22
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PAN ROASTED BARRAMUNDI Asian sea bass, five grain spring vegetable pilaf, baby tomatoes, asparagus, lemon caper butter sauce, micro basil	24
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STEAK FRITES Hand-cut prime flat iron steak, parmesan garlic french fries, marrow butter, bordelaise sauce	28
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BEER BRAISED SHORT RIB Arrogant Bastard braised beef short rib, buttery mashed potatoes, roasted asparagus, brussels sprouts, horseradish breadcrumbs	32
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SOUTHERN FRIED JUMBO SHRIMP & GRITS Smoked cheddar grits, holy trinity Cajun cream, crispy bacon, scallions	18
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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	
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CARNE ASADA TACO Marinated flank steak, pickled red onion, chimichurri sauce, cilantro, cotija	
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CARNITAS TACO Mexican spiced, Stone Delicious IPA braised pork, pickled red onion, cilantro, piquillo- habanero sauce, chipotle crema, cotija	
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CHICKEN TINGA TACO Chicken slowly braised in homemade adobo sauce, pickled red onion, chipotle crema, cotija cheese, cilantro	
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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
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MUSHROOM ASADA TACO Asada marinated button mushrooms, chimichurri, pickled onion, cotija, cilantro	
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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
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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
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PULLED PORK SANDWICH Slow-cooked pork straight from our smoker, tangy mop sauce, candied jalapenos, red wine vinegar slaw, toasted potato bun	14
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BIRRIA MELT Shredded slow-cooked beef, melted mozzarella and cotija cheese, chipotle crema, pickled onion & jalapeno, cilantro, served on toasted brioche bun and served with house-made salsa and birria consommé for dipping	17
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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
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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
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KATSU CHICKEN SALAD Crispy chicken breast, jalapeno-miso dressing, soy glaze, Napa cabbage, crunchy vegetables, wonton strips, pickled cucumber & baby tomatoes	16
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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
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BEVERAGES

SWELL CRAFT SODAS: San Diego locally produced, gluten free, pure cane sugar, fountain soda!	4
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LEMONADE	4
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GT's KOMBUCHA Assorted Selection *ages 21+ (contains alcohol)	4
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ICED TEA	3
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HOT TEA Earl Grey, Chamomile, Moroccan Mint, Fusion Green & White Tea	3
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STONE BUENAVEZA COFFEE	3
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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

