

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 & Parmesan, toasted panko topping	9.5
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YELLOWFIN AHI POKE "NACHOS" Wonton crisps, marinated cucumbers, scallions, wakame seaweed salad, furikake, sriracha mayo, avocado crema	15
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KUNG PAO CRISPY BRUSSELS SPROUTS Kung Pao sauce, fresno chilies, roasted peanuts, scallion	13
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STONE WINGS Stone ///Fear.Movie.Lions Double IPA buffalo sauce OR Chili Crunch 'Bang Bang'	13.5
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BURRATA & TOMATO ANTIPASTO Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toasted focaccia	13.5
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PHILLY CHEESESTEAK EGG ROLLS Shaved beef, grilled onions & white American cheese	12
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INDIAN "CHAAT" STREET NACHOS Light & crisp chips, curried chickpeas, mango-mint chutney, yogurt, vegetable samosa topping, pomegranate, sev, micro cilantro	14.5
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TEMPTING TACOS

CHICKEN TINGA Chicken slowly braised in homemade adobo sauce, pickled red onion, cilantro, chipotle crema, cotija cheese	
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CARNITAS Mexican-spiced, Stone Delicious IPA braised pork, pickled red onion, cilantro, piquillo-habanero sauce, chipotle crema, cotija cheese	
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CARNE ASADA Marinated steak, pickled red onion, chimichurri, cilantro, cotija cheese	
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MUSHROOM ASADA Asada-marinated button mushrooms, chimichurri, pickled red onion, cotija cheese, cilantro	
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CRISPY FISH Stone Buenaveza Lager "Ensenada Style" beer-battered cod, pickled red onion, shredded cabbage, fresh tomato, cilantro, Stone Delicious Hazy IPA aioli	
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BIRRIA BEEF QUESO TACOS Three tacos filled with shredded slow-cooked beef, topped with cilantro, pickled red onion, melted Mexican cheese blend and served with house-made salsa and birria consommé for dipping	16
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BRAZEN BURGERS

CENTENNIAL BURGER Wagyu beef patty, peppered bacon, IPA beer cheese, truffle ketchup, dijonnaise, crispy onion strings, served on a brioche bun	17.5
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STONE WAGYU LUXE BURGER Wagyu beef patty, marrow butter, French onion spread, dijonnaise, Gruyère cheese, arugula, served on a brioche bun	17
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RIGHTEOUS SANDWICHES

STONE CHICKEN PARM SUPREME Crispy garlic-panko chicken, burrata, vodka sauce, basil pesto, Parmesan, served on a toasted seeded garlic sub roll	17.5
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BIRRIA MELT Shredded slow-cooked beef, melted Mexican cheese blend, chipotle crema, pickled red onion & jalapeño, cilantro, served on toasted brioche bread with birria consommé for dipping	17
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STONE PRIME RIB BEEF DIP Slow-cooked prime rib, French onion spread, creamy horseradish, Gruyère cheese, crispy onion strings, served on a brioche roll with au jus for dipping	23.5
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EPIC ENTREES

STONE FISH & CHIPS Stone Buenaveza Lager beer-battered cod with french fries, served with tartar sauce and malt vinegar	19.5
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STEAK FRITES Hand-cut prime flat iron steak, parmesan garlic french fries, marrow butter, and your choice of bordelaise or peppercorn sauce	28
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RUSTIC SAUSAGE & TOMATO PASTA Cavatelli, Italian sausage, San Marzano tomato sauce, Parmesan, garlic breadcrumbs, chili oil, micro basil	18
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KOREAN VEGGIE BIBIMBAP Baked tofu, mushroom bulgogi, sesame-marinated carrots and bean sprouts, kimchi, candied sesame kale, sesame-gochujang glaze	16
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CHICKEN AL PASTOR Chargrilled adobo chicken, chipotle-roasted squash & corn salad, avocado crema, pineapple salsa	21
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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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SHRIMP SCAMPI BUCATINI Garlic-wine butter sauce, Calabrian chili, fresh parsley, lemon, bucatini pasta	19
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BLACKENED SALMON Pan-roasted salmon, creamy five-grain vegetable pilaf, smoky red pepper coulis	24
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HEARTY SALADS

FRUITY GOAT Mixed berries, shredded filo-wrapped goat cheese drizzled with honey, spring mix, homemade spiced nuts, raisins, Meyer lemon vinaigrette, berry gastrique	14.5
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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 nut crunch	13.5
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KATSU CHICKEN SALAD Crispy chicken breast, jalapeño-miso dressing, soy glaze, Napa cabbage, crunchy vegetables, wonton strips, pickled cucumber, baby tomatoes	16.5
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MEDITERRANEAN CHICKEN BOWL Harissa-grilled chicken, crispy falafel, turmeric rice, red pepper hummus, tzatziki, cucumber-tomato relish, arugula, pickled red onion	17
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AHI TUNA POKE BOWL Chili shoyu ahi, spicy mayo, unagi glaze, furikake, wakame seaweed salad, crispy rice cracker, fried onions, scallions, avocado, sushi rice	17
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KIDS

KIDS CHEESEBURGER Beef patty, American cheese, served with a choice of french fries or fruit	10
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KIDS cont'd

NOODLES & MARINARA Pasta, marinara, fresh Parmesan	10
CHICKEN STRIPS Served with choice of french fries or fruit	10

DESSERTS

THAI TEA BOBA CRÈME BRÛLÉE Thai milk tea custard, caramelized turbinado sugar, boba pearls	10
CHURRO DONUT 'Churro' donut, orange Mexican chocolate sauce, Niederfranks Mexican chocolate ice cream	8
CHOCOLATE CRINKLE COOKIES Stone Buenaveza coffee and dark chocolate infused cookies served with Niederfranks vanilla bean ice cream	8

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+ Assorted selection of GT's Kombucha	4
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COFFEE

Buenaveza Coffee	3
Decaf Coffee	3
Cold Brew	6.5

TEA

Earl Grey, Constant Comment, English Teatime, Lemon Lift, Green Tea, or Green Tea with Pomegranate	3
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COLD BEVERAGES

Iced Tea	3.5
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Milk	4
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ORGANIC BEVERAGES

Orange Juice	4.25
House-Made Lemonade	4