STONE BREWING Norld Bistro and Gardens

14.5

BOLD BEGINNINGS

	12.5
STONE MAC N CHEESE	
Gruyère, aged white cheddar & Parmesan, toasted panko topping	9.5
YELLOWFIN AHI POKE "NACHOS"	
Wonton crisps, marinated cucumbers, scallions, wakame seaweed	salad, furikake,
sriracha mayo, avocado crema	15
KUNG PAO CRISPY BRUSSELS SPROUTS	
Kung Pao sauce, fresno chilies, roasted peanuts, scallion	13
STONE WINGS	
Stone ///Fear.Movie.Lions Double IPA buffalo sauce OR Chili Crund	ch 'Bang Bang'
	13.5
BURRATA & TOMATO ANTIPASTO	
	sted focaccia
Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toa:	13.5
Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toa	15.5
Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toa: PHILLY CHEESESTEAK EGG ROLLS	10.0

TEMPTING TACOS

samosa topping, pomegranate, sev, micro cilantro

CHICKEN TINGA

Chicken slowly braised in homemade adobo sauce, pickled red onion, cilantro, chipotle crema, cotija cheese

CARNITAS

Mexican-spiced, Stone Delicious IPA braised pork, pickled red onion, cilantro, piquillo-habanero sauce, chipotle crema, cotija cheese

CARNE ASADA

Marinated steak, pickled red onion, chimichurri, cilantro, cotija cheese

MUSHROOM ASADA

Asada-marinated button mushrooms, chimichurri, pickled red onion, cotija cheese, cilantro

CRISPY FISH

Stone Buenaveza Lager "Ensenada Style" beer-battered cod, pickled red onion, shredded cabbage, fresh tomato, cilantro, Stone Delicious Hazy IPA aioli

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

BRAZEN BURGERS

CENTENNIAL BURGER

Wagyu beef patty, peppered bacon, IPA beer cheese, truffle ketchup, dijonnaise, crispy onion strings, served on a brioche bun

STONE WAGYU LUXE BURGER

Wagyu beef patty, marrow butter, French onion spread, dijonnaise, Gruyère cheese, arugula, served on a brioche bun 17

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

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

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

18

16

32

19

EPIC ENTREES

STONE FISH & CHIPS

Stone Buenaveza Lager beer-battered cod with french fries, served with tartar sauce and malt vinegar 19.5

STEAK FRITES

Hand-cut prime flat iron steak, parmesan garlic french fries, marrow butter, and your choice of bordelaise or peppercorn sauce

RUSTIC SAUSAGE & TOMATO PASTA

Cavatelli, Italian sausage, San Marzano tomato sauce, Parmesan, garlic breadcrumbs, chili oil, micro basil

KOREAN VEGGIE BIBIMBAP

Baked tofu, mushroom bulgogi, sesame-marinated carrots and bean sprouts, kimchi, candied sesame kale, sesame-gochujang glaze

CHICKEN AL PASTOR

Chargrilled adobo chicken, chipotle-roasted squash & corn salad, avocado crema, pineapple salsa 21

BEER BRAISED SHORT RIB

Arrogant Bastard braised beef short rib, buttery mashed potatoes, roasted asparagus, brussels sprouts, horseradish breadcrumbs

SHRIMP SCAMPI BUCATINI

Garlic-wine butter sauce, Calabrian chili, fresh parsley, lemon, bucatini pasta

BLACKENED SALMON

Pan-roasted salmon, creamy five-grain vegetable pilaf, smoky red pepper coulis

HEARTY SALADS

FRUITY GOAT

Mixed berries, shredded filo-wrapped goat cheese drizzled with honey, spring mix, homemade spiced nuts, craisins, Meyer lemon vinaigrette, berry gastrique

14.5

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

KATSU CHICKEN SALAD

Crispy chicken breast, jalapeño-miso dressing, soy glaze, Napa cabbage, crunchy vegetables, wonton strips, pickled cucumber, baby tomatoes 16.5

MEDITERRANEAN CHICKEN BOWL

Harissa-grilled chicken, crispy falafel, turmeric rice, red pepper hummus, tzatziki, cucumber-tomato relish, arugula, pickled red onion

AHI TUNA POKE BOWL

Chili shoyu ahi, spicy mayo, unagi glaze, furikake, wakame seaweed salad, crispy rice cracker, fried onions, scallions, avocado, sushi rice

KIDS

KIDS CHEESEBURGER

Beef patty, American cheese, served with a choice of french fries or fruit

8

KIDS cont'd	Milk

AIDS CONUI OODLES & MARINARA	
Pasta, marinara, fresh Parmesan	8
CHICKEN STRIPS Served with choice of french fries or fruit	8
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 ce cream	chocolate 8
CHOCOLATE LAYERED FUDGE CAKE Decadent fudge cake, chocolate fudge icing, chocolate cream rosettes, sauce	chocolate 10
SWELL SODAS	
Lemon Seltzer	4
Cola	4
Root Beer	4
Diet Cola	4
Pomegranate	5 4
Tangerine	4
Ginger Ale	4
KOMBUCHA	
GT's Kombucha 10oz - Ages 21+ Assorted selection of GT's Kombucha	4
COFFEE	
Coffee	3
Decaf Coffee	3
Cold Brew	6.5
TEA	
Earl Grey, Constant Comment, English Teatime, Lemon Lift, Gree	an Taa

or Green Tea with Pomegranate

COLD BEVERAGES

Iced Tea

ORGANIC BEVERAGES Orange Juice 4.25 House-Made Lemonade

3

3.5