

STONE BREWING

World Bistro and Gardens

BOLD BEGINNINGS

STONE DELICIOUS BAVARIAN PRETZEL

Hand-braided Stone Delicious IPA pretzel, Stone Delicious IPA Mustard, beer cheese 13

INDIAN "CHAAT" STREET NACHOS

Light & crisp chips, curried chickpeas, mango-mint chutney, yogurt, vegetable samosa topping, pomegranate, sev, micro cilantro 14.5

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 17

CHAR SIU BBQ CHICKEN SKEWERS

Chargrilled chicken breast skewers, sweet and savory char siu glaze, pickled carrot and daikon, sunomono cucumber, crushed peanuts, toasted sesame 16

KUNG PAO CRISPY BRUSSELS SPROUTS

Kung Pao sauce, fresno chilies, roasted peanuts, scallion 14

BURRATA & TOMATO ANTIPASTO

Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toasted focaccia 14

STONE WINGS

BUFFALO Stone ///Fear.Movie.Lions Double IPA Buffalo Sauce served with blue cheese OR CHILI CRUNCH 'BANG BANG' Chili garlic oil, soy glaze, cilantro 14

BRAZEN BURGERS

STONE WAGYU LUXE BURGER

Wagyu beef patty, marrow butter, French onion spread, dijonaise, Gruyère cheese, arugula, served on a brioche bun 18

CENTENNIAL BURGER

Wagyu beef patty, peppered bacon, IPA beer cheese, truffle ketchup, dijonaise, crispy onion strings, served on a brioche bun 18.5

EPIC ENTREES

STEAK FRITES

Hand-cut prime flat iron steak, parmesan garlic french fries, marrow butter, and your choice of bordelaise or peppercorn sauce 28

RIGATONI BOLOGNESE

Fresh rigatoni pasta, Italian sausage and Wagyu beef bolognese, pesto, freshly grated Parmesan, basil 19

SHRIMP SCAMPI BUCATINI

Garlic-wine butter sauce, Calabrian chili, fresh parsley, lemon, bucatini pasta 21

STONE'S FISH & CHIPS

Stone Buenaveza Lager beer-battered cod with french fries, served with tartar sauce and malt vinegar 21

CHICKEN AL PASTOR

Chargrilled adobo chicken, chipotle-roasted squash & corn salad, avocado crema, pineapple salsa 22

BLACKENED SALMON

Pan-roasted salmon, creamy five-grain vegetable pilaf, smoky red pepper coulis 24

BEER BRAISED SHORT RIB

Arrogant Bastard braised beef short rib, buttery mashed potatoes, roasted asparagus, brussels sprouts, horseradish breadcrumbs 32

KOREAN VEGGIE BIBIMBAP

Baked tofu, mushroom bulgogi, sesame-marinated carrots and bean sprouts, kimchi, candied sesame kale, sesame-gochujang glaze 16

STREET TACOS

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

CARNE ASADA TACO

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

CARNITAS TACO

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

CHICKEN TINGA TACO

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

CRISPY FISH TACO

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

MUSHROOM ASADA TACO

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

RIGHTEOUS SANDWICHES

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 18

STONE CHICKEN PARM SUPREME

Crispy garlic-panko chicken, burrata, vodka sauce, basil pesto, Parmesan, served on a toasted seeded garlic sub roll 18

HERB-ROASTED ITALIAN BEEF DIP

Slow-roasted beef, giardiniera, served on a French roll with herb au jus for dipping 18

AHI TUNA MELT

Citrus-poached ahi, herbed Meyer lemon aioli, clothbound cheddar & Gruyère and heirloom tomato served open-faced on toasted challah and topped with frisée & pickled red onion salad 18

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 15

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 14.5

AHI TUNA POKE BOWL

Chili shoyu ahi, spicy mayo, unagi glaze, furikake, wakame seaweed salad, crispy rice cracker, fried onions, scallions, avocado, sushi rice 19

MEDITERRANEAN CHICKEN BOWL

Harissa-grilled chicken, crispy falafel, turmeric rice, red pepper hummus, tzatziki, cucumber-tomato relish, arugula, pickled red onion 18

CAESAR SALAD

Chopped romaine, housemade Caesar dressing, freshly grated Parmesan, buttered brioche croutons, white anchovies, Sweet Drop peppers, chives 14

BEVERAGES

SWELL CRAFT SODAS: San Diego locally produced, gluten free, pure cane sugar, fountain soda!

LEMONADE

GT's KOMBUCHA

Assorted Selection *ages 21+ (contains alcohol) 4

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BEVERAGES cont'd

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

DESSERT

CHURRO DONUT 'Churro' donut, orange Mexican chocolate sauce, Niederfranks Mexican chocolate ice cream	8
STICKY TOFFEE PUDDING Warm sticky toffee pudding, butterscotch glaze, Maldon sea salt, Niederfranks vanilla bean ice cream	9
THAI TEA BOBA CRÈME BRÛLÉE Thai milk tea custard, caramelized turbinado sugar, boba pearls	10

