STONE BREWING Yorld Byto and Gardens

BOLD BEGINNINGS

DOLD DEGIMINAD	
STONE DELICIOUS BAVARIAN PRETZEL Hand-braided Stone Delicious IPA pretzel, Stone Delicious IPA Mustard, beer cheese	13
STONE MAC N CHEESE Gruyère, aged white cheddar & Parmesan, toasted panko topping	9.5
KUNG PAO CRISPY BRUSSELS SPROUTS Kung Pao sauce, fresno chilies, roasted peanuts, scallion	14
YELLOWFIN AHI POKE "NACHOS" Wonton crisps, marinated cucumbers, scallions, wakame seaweed salad, furika sriracha mayo, avocado crema	ake, 16.5
BURRATA & TOMATO ANTIPASTO Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toasted focacci	a 14
STONE WINGS BUFFALO Stone ///Fear.Movie.Lions Double IPA Buffalo Sauce served with blucheese OR CHILI CRUNCH 'BANG BANG' Chili garlic oil, soy glaze, cilantro	ie 14
PHILLY CHEESESTEAK EGG ROLLS Shaved beef, grilled onions & white American cheese	13
INDIAN "CHAAT" STREET NACHOS	
Light & crisp chips, curried chickpeas, mango-mint chutney, yogurt, vegetable	
samosa topping, pomegranate, sev, micro cilantro	14.5
BRAZEN BURGERS	
STONE WAGYU LUXE BURGER	
Wagyu beef patty, marrow butter, French onion spread, dijonnaise, Gruyère cheese, arugula, served on a brioche bun	18
CENTENNIAL BURGER	
Wagyu beef patty, peppered bacon, IPA beer cheese, truffle ketchup, dijonnai crispy onion strings, served on a brioche bun	se, 18.5
EPIC ENTREES	
STONE'S FISH & CHIPS Stone Buenaveza Lager beer-battered cod with french fries, served with tartar sauce and malt vinegar	19.5
RUSTIC SAUSAGE & TOMATO PASTA Cavatelli, Italian sausage and San Marzano tomato sauce, Parmesan, garlic breadcrumbs, chili oil, parsley	19
KOREAN VEGGIE BIBIMBAP Baked tofu, mushroom bulgogi, sesame-marinated carrots and bean sprouts, kimchi, candied sesame kale, sesame-gochujang glaze	16
CHICKEN AL PASTOR Chargrilled adobo chicken, chipotle-roasted squash & corn salad, avocado cre pineapple salsa	ma, 22
BLACKENED SALMON Pan-roasted salmon, creamy five-grain vegetable pilaf, smoky red pepper coul	is 24
STEAK FRITES Hand-cut prime flat iron steak, parmesan garlic french fries, marrow butter, and your choice of bordelaise or peppercorn sauce	d 28
BEER BRAISED SHORT RIB Arrogant Bastard braised beef short rib, buttery mashed potatoes, roasted asparagus, brussels sprouts, horseradish breadcrumbs	32
SHRIMP SCAMPI BUCATINI Garlic-wine butter sauce, Calabrian chili, fresh parsley, lemon, bucatini pasta	21

STREET TACOS

CRISPY FISH TACO

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

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

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

MUSHROOM ASADA TACO

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

RIGHTEOUS SANDWICHES

HERB-ROASTED ITALIAN BEEF DIP

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

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

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

STONE CHICKEN PARM SUPREME

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

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

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.

KATSU CHICKEN SALAD

Crispy chicken breast, jalapeño-miso dressing, soy glaze, Napa cabbage, crunchy vegetables, wonton strips, pickled cucumber, baby tomatoes 17.5

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 18.5

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)	

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4.25

8

BEVERAGES cont'd

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

DESSERT

CHOCOLATE CRINKLE COOKIES

Stone Buenaveza coffee and dark chocolate infused cookies served with Niederfranks vanilla bean ice cream

CHURRO DONUT

'Churro' donut, orange Mexican chocolate sauce, Niederfranks Mexican chocolate ice cream 8

THAI TEA BOBA CRÈME BRÛLÉE

Thai milk tea custard, caramelized turbinado sugar, boba pearls

