

## BOLD BEGINNINGS

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

## STREET TACOS

<b>CRISPY FISH TACO</b> Stone Buenaveza Lager "Ensenada Style" beer-battered cod, pickled red onion, shredded cabbage, fresh tomato, cilantro, Stone Delicious Hazy IPA aioli	
<b>CARNE ASADA TACO</b> Marinated steak, pickled red onion, chimichurri, cilantro, cotija cheese	
<b>CARNITAS TACO</b> Mexican-spiced, Stone Delicious IPA braised pork, pickled red onion, cilantro, piquillo-habanero sauce, chipotle crema, cotija cheese	
<b>CHICKEN TINGA TACO</b> Chicken slowly braised in homemade adobo sauce, pickled red onion, cilantro, chipotle crema, cotija cheese	
<b>BIRRIA BEEF QUESO TACOS</b> 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
<b>MUSHROOM ASADA TACO</b> Asada-marinated button mushrooms, chimichurri, pickled red onion, cotija cheese, cilantro	
<b>RIGHTEOUS SANDWICHES</b>	
<b>HERB-ROASTED ITALIAN BEEF DIP</b> Slow-roasted beef, giardiniera, served on a French roll with herb au jus for dipping	18
<b>AHI TUNA MELT</b> 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
<b>BIRRIA MELT</b> 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
<b>STONE CHICKEN PARM SUPREME</b> Crispy garlic-panko chicken, burrata, vodka sauce, basil pesto, Parmesan, served on a toasted seeded garlic sub roll	18
<b>HEARTY SALADS</b>	
<b>FRUITY GOAT</b> Mixed berries, shredded filo-wrapped goat cheese drizzled with honey, spring mix, homemade spiced nuts, craisins, Meyer lemon vinaigrette, berry gastrique	15
<b>SOCAL SUPERFOOD</b> 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
<b>KATSU CHICKEN SALAD</b> Crispy chicken breast, jalapeño-miso dressing, soy glaze, Napa cabbage, crunchy vegetables, wonton strips, pickled cucumber, baby tomatoes	17.5
<b>MEDITERRANEAN CHICKEN BOWL</b> Harissa-grilled chicken, crispy falafel, turmeric rice, red pepper hummus, tzatziki, cucumber-tomato relish, arugula, pickled red onion	18
<b>AHI TUNA POKE BOWL</b> Chili shoyu ahi, spicy mayo, unagi glaze, furikake, wakame seaweed salad, crispy rice cracker, fried onions, scallions, avocado, sushi rice	18.5
<b>BEVERAGES</b>	
<b>SWELL CRAFT SODAS: San Diego locally produced, gluten free, pure cane sugar, fountain soda!</b>	4
<b>LEMONADE</b>	4
<b>GT's KOMBUCHA</b> Assorted Selection *ages 21+ (contains alcohol)	4

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

CHOCOLATE CRINKLE COOKIES	
Stone Buenaveza coffee and dark chocolate infused cookies served with Niederfranks vanilla bean ice cream	8
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	10

