

STONE BREWING

World Bistro and Gardens

Stone Bistro - All Day
UPDATED 02.07.26

BOLD BEGINNINGS

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, furikake, sriracha mayo, avocado crema

16.5

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

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, dijonnaise, crispy onion strings, served on a brioche bun

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-goچjang glaze

16

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

STEAK FRITES

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

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

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

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

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

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

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

18

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!

4

LEMONADE

4

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

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

