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, 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

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, 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

THE MEDITERRANEAN FALAFEL BURGER
Crispy falafel patty, smashed avocado, tomato, pickled red onion, shredded lettuce, vegan tzatziki, served on a vegan brioche bun 16

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

STONE'S FISH & CHIPS
Stone Buenaveza Lager beer-battered cod with french fries, served with tartar sauce and malt vinegar 21

ALEPPO-HONEY GRILLED CHICKEN
Chargrilled chicken, roasted garlic fingerling potatoes and brussels sprouts, pepita-sesame honey-butter crunch 23

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

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

SANTA MARIA TRI-TIP SANDWICH
Chargrilled, burgundy-marinated tri-tip, roasted tomato salsa Española, horseradish crema, arugula, pickled onion, served on a toasted roll 23

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

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, Sweety Drop peppers, chives 14

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

ICED TEA 3

HOT TEA
Earl Grey, Chamomile, Moroccan Mint, Fusion Green & White Tea 3

BUENAVEZA COFFEE 3

MILK 4

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BEVERAGES cont'd

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

CRÈME BRÛLÉE
Tahitian vanilla bean custard, fresh berries 10