

BOLD BEGINNINGS

STONE DELICIOUS BAVARIAN PRETZEL

Hand-braided Stone Delicious IPA pretzel, Stone Delicious IPA Mustard, beer cheese	13
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STONE MAC N CHEESE

Gruyère, aged white cheddar & Parmesan, toasted panko topping	9.5
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KUNG PAO CRISPY BRUSSELS SPROUTS

Kung Pao sauce, fresno chilies, roasted peanuts, scallion	14
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YELLOWFIN AHI POKE "NACHOS"

Wonton crisps, marinated cucumbers, scallions, wakame seaweed salad, furikake, sriracha mayo, avocado crema	16.5
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BURRATA & TOMATO ANTIPASTO

Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toasted focaccia	14
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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
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PHILLY CHEESESTEAK EGG ROLLS

Shaved beef, grilled onions & white American cheese	13
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INDIAN "CHAAT" STREET NACHOS

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

STONE WAGYU LUXE BURGER

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

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

STONE'S FISH & CHIPS

Stone Buenaveza Lager beer-battered cod with french fries, served with tartar sauce and malt vinegar	19.5
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RUSTIC SAUSAGE & TOMATO PASTA

Cavatelli, Italian sausage and San Marzano tomato sauce, Parmesan, garlic breadcrumbs, chili oil, parsley	19
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KOREAN VEGGIE BIBIMBAP

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

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

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

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

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

Garlic-wine butter sauce, Calabrian chili, fresh parsley, lemon, bucatini pasta	21
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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
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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
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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
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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
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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
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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
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STONE CHICKEN PARM SUPREME

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

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

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

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

