

BOLD BEGINNINGS

STONE DELICIOUS BAVARIAN PRETZEL Hand-braided Stone Delicious IPA pretzel, Stone Delicious IPA Mustard, beer cheese	12.5
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	13
YELLOWFIN AHI POKE "NACHOS" Wonton crisps, marinated cucumbers, scallions, wakame seaweed salad, furikake, sriracha mayo, avocado crema	15
BURRATA & TOMATO ANTIPASTO Marinated cherry tomatoes, basil pesto, garlic, balsamic glaze, toasted focaccia	13.5
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	13.5
PHILLY CHEESESTEAK EGG ROLLS Shaved beef, grilled onions & white American cheese	12
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	17
CENTENNIAL BURGER Wagyu beef patty, peppered bacon, IPA beer cheese, truffle ketchup, dijonnaise, crispy onion strings, served on a brioche bun	17.5
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	18
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 crema, pineapple salsa	21
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	19

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	16
MUSHROOM ASADA TACO Asada-marinated button mushrooms, chimichurri, pickled red onion, cotija cheese, cilantro	

RIGHTEOUS SANDWICHES

STONE PRIME RIB BEEF DIP Slow-cooked prime rib, French onion spread, creamy horseradish, Gruyère cheese, crispy onion strings, served on a brioche roll with au jus for dipping	23.5
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	17.5
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	17
STONE CHICKEN PARM SUPREME Crispy garlic-panko chicken, burrata, vodka sauce, basil pesto, Parmesan, served on a toasted seeded garlic sub roll	17.5
HEARTY SALADS	
FRUITY GOAT Mixed berries, shredded filo-wrapped goat cheese drizzled with honey, spring mix, homemade spiced nuts, raisins, Meyer lemon vinaigrette, berry gastrique	14.5
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	13.5
KATSU CHICKEN SALAD Crispy chicken breast, jalapeño-miso dressing, soy glaze, Napa cabbage, crunchy vegetables, wonton strips, pickled cucumber, baby tomatoes	16.5
MEDITERRANEAN CHICKEN BOWL Harissa-grilled chicken, crispy falafel, turmeric rice, red pepper hummus, tzatziki, cucumber-tomato relish, arugula, pickled red onion	17
AHI TUNA POKE BOWL Chili shoyu ahi, spicy mayo, unagi glaze, furikake, wakame seaweed salad, crispy rice cracker, fried onions, scallions, avocado, sushi rice	17

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

