

## cocktails

created  
FRESH

### BLOODY MARY sm 11.00 | lg 17.00

Skyy Vodka, housemade bloody mary mix, fresh lime

### GIN MARY sm 11.00 | lg 17.00

Old Harbour Southwest Gin (local), housemade bloody mary mix, fresh lime

### MARGARITA 12.00

Fortaleza Blanco Tequila, fresh lime juice, Cointreau

### BERRY WHISKEY SMASH 12.00

Wild Turkey 81 Whiskey, fresh lemon juice, muddled berries, and mint

### MOSCOW MULE 11.00

Fugu Vodka, fresh lime, ginger beer

### BALBOA 11.00

Henebery Whiskey, Rx sarsaparilla bitters, fresh lemon juice, honey syrup

### JUNGLEBIRD 12.00

Cruzan BlackStrap Rum, Campari, pineapple juice, and fresh lime juice

## wine

by the  
GLASS

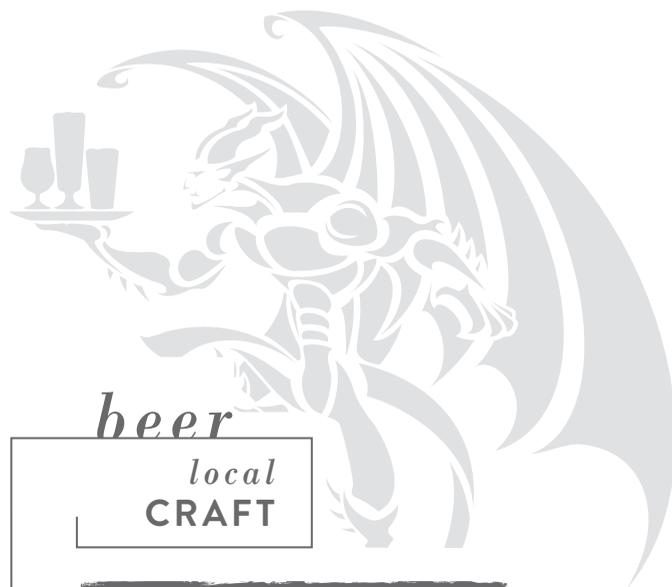
### WINE BY THE GLASS

Sparkling Wine - Sharffenberger Brut Mendocino County, California	13.50
Sauvignon Blanc - Brassfield High Valley, California	10.75
Chardonnay - La Terre California	8.75
Chardonnay - Fess Parker Santa Barbara County, California	13.25
Malbec - Las Posta Pizella Spain	11.00
Cabernet Sauvignon - Earthquake Lodi, California	13.00
Syrah - Los Dos Campo de Borja, Spain	12.95
Pinot Noir - Aquinas Sonoma County, California	12.00



June 2015

# STONE<sup>®</sup> BREWING CO.



## beer

local  
CRAFT

### DRAFT 16oz 7.70 | 23oz 11.00

Stone Delicious IPA	ABV 7.7%
Stone Pale Ale 2.0	ABV 6.0%
Stone Smoked Porter	ABV 5.9%
Stone IPA	ABV 6.9%
Stone Cali-Belgique IPA	ABV 6.9%
Arrogant Bastard Ale	ABV 7.2%
Stone Go To IPA	ABV 4.5%

### SPECIALTY DRAFT 12oz 7.70 | 16oz 11.00

Stone Ruination 2.0 IPA	ABV 8.5%
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Ask your server for Stone Special Releases

### BOTTLES FOR HERE OR FOR FLIGHT

Stone Special Release 22oz	13.00
Stone Quingente Millilitre 500ml	27.00
Saint Archer Blonde 12oz	7.70
Modern Times Lomaland 16oz	8.80
Stone Delicious IPA 12oz	7.70

## flights

beer  
FLIGHTS

### IPA SAMPLER 9.90

Stone IPA, Stone Cali-Belgique IPA, Stone Ruination 2.0 IPA (7oz of each)

### TASTE OF STONE 9.90

Stone Pale Ale 2.0, Stone Smoked Porter, Arrogant Bastard Ale (7oz of each)



STONE  
BREWING CO.

## OUR PHILOSOPHY

Slow Food promotes getting “back to the table” and celebrates artisanal, natural, and old-world approaches to food. We draw our menu’s inspiration from cultures all over the world, while our ingredients come to us from nearby small organic farms, including our own Stone Farms in Escondido. Our focus on fresh, local and organic food isn’t because we’re health nuts, it’s because we’re quality nuts!

## breakfast served until 10am

begin  
HERE

### BRIOCHE FRENCH TOAST 12.50

Vanilla and orange-infused brioche French toast, strawberry compote with applewood-smoked bacon and maple syrup

### BREAKFAST SKILLET 12.50

Merguez lamb sausage with spinach, onions, peppers, potatoes, and feta cheese, topped with scrambled eggs

### BBQ DUCK HASH AND EGGS 11.95

Pulled duck confit with breakfast potatoes, caramelized onions, roasted peppers, and scrambled eggs

### SCRAMBLED EGGS 11.50

With breakfast potatoes and choice of bacon or sausage

### STEAK BURRITO 11.95

Angus beef, egg, potato, cheddar cheese, and arugula

### EGG WHITE SCRAM 11.95

Broccoli, tomato, and basil with potatoes and multi-grain bread

### BEER BRAISED PORK TACOS 11.50

Pulled pork, scrambled eggs, tomatillo salsa, and sour cream

### BAGEL AND LOX 12.50

Toasted bagel with smoked salmon, red onions, tomatoes, fried capers, spinach, and cream cheese

### GRANOLA AND YOGURT 9.00

Plain yogurt and granola, with fresh berries and dried cherries

## salads

farm  
GREENS

### STONE CAESAR SALAD 10.95

Crisp hearts of romaine, house-made Caesar dressing, roasted cherry tomatoes, fried capers, and toasted focaccia croutons

with grilled citrus chicken add \$3.75

with Angus beef add \$4.75

### STONE FARMS GARDEN SALAD 10.95

Stone Farms baby salad mix, cucumbers, carrots, cherry tomatoes, sunflower seeds, dried cherries, crumbled bleu cheese and hop vinaigrette

with grilled citrus chicken add \$3.75

with Angus beef add \$4.75

## a taste

eclectic  
PLATES

### STONE-STYLE SOFT HEMP SEED PRETZELS 9.90

Served warm with jalapeño cheese sauce and Stone Cali-Belgique IPA stone-ground mustard

### HOUSEMADE HUMMUS 10.95

Unique flavors made fresh daily, served with barley cracker-bread

### MAC-N-CHEESE 14.95

With Stone Smoked Porter, garlic beer cheese, basil, and sausage

### GRILLED CHEESE SANDWICH 10.95

Fig & anise rustic bread, provolone, Swiss, bleu cheese, whole grain mustard with Stone Farms side salad

### GRILLED ASIAN CHICKEN SANDWICH 12.95

Ciabatta roll, grilled organic chicken, pickled vegetables, sriracha aioli with Stone Farms side salad  
(Airport Exclusive)

### BRUSCHETTA BLT SANDWICH 12.95

Applewood-smoked bacon, arugula, and organic bruschetta tomato, with aioli and Stone Cali-Belgique IPA stone-ground mustard on ciabatta

### BBQ DUCK TACOS 13.95

Duck confit tacos, Stone Levitation Ale BBQ sauce, and asiago cheese, served with black bean-corn salad, avocado puree and pineapple salsa

### GRILLED CHIMICHURRI STEAK SANDWICH 14.95

Angus beef, French baguette, fire roasted balsamic onions, chimichurri sauce, cilantro aioli, arugula with Stone Farms side salad  
(Airport Exclusive)

### FISH TACOS 14.95

Fresh Pacific snapper, corn tortillas, green cabbage, pico de gallo, sriracha aioli  
(Airport Exclusive)

## kids

mini  
BITES

### GRILLED CHEESE SANDWICH 8.00

Brioche bread with aged white cheddar cheese

### MINI MAC-N-CHEESE 8.00

## beverages

to  
REFRESH

### ALL BEVERAGES 2.75

Pannikin coffee or iced tea

Juice (Orange, Apple, Pineapple, Grapefruit, Cranberry)

Stone Housemade Lemonade

Stone Extreme Lemonylime Soda

Stone Ludicrously Low Impact Cola

Stone Root Beer

Stone Spicy Cola