

beverages

to
REFRESH

ALL BEVERAGES 3.50

- Pannikin 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

wines

by the
GLASS

WINE BY THE GLASS

- | | |
|---|-------|
| Sparkling Wine Sharffenberger Brut Mendocino County, California | 12.50 |
| Sauvignon Blanc Brassfield High Valley, California | 11.50 |
| Chardonnay La Terre, California | 9.90 |
| Malbec Las Posta Pizella, Spain | 11.00 |
| Cabernet Sauvignon Earthquake Lodi, California | 14.00 |
| Red Blend Belle Ambiance Manteca, California | 9.90 |
| Pinot Noir Aquinas Sonoma County, California | 12.00 |

cocktails

created
FRESH

BLOODY MARY sm 12.00 | lg 19.00

Skyy vodka, housemade Bloody Mary mix, fresh lime

MARGARITA 12.00

Casa Noble Organic Crystal 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

STONE[®] BREWING



beer

local
CRAFT

DRAFT

- | | | | |
|--------------------------------------|------|--|-------|
| | 16oz | | 22oz |
| Stone Delicious IPA ABV 7.7% | 8.25 | | 11.75 |
| Stone Ripper Pale Ale ABV 5.7% | 7.70 | | 11.00 |
| Stone Tangerine Express IPA ABV 6.7% | 7.70 | | 11.00 |
| Stone IPA ABV 6.9% | 7.70 | | 11.00 |
| Stone Go To IPA ABV 4.5% | 7.70 | | 11.00 |

SPECIALTY DRAFT

- | | | | |
|------------------------------|-----------|--|------------|
| From Stone Brewing | 12oz 7.70 | | 16oz 9.90 |
| Stone Ruination 2.0 IPA | | | ABV 8.5% |
| From Arrogant Brewing | 16oz 7.70 | | 22oz 11.00 |
| Arrogant Bastard Ale | | | ABV 7.2% |
| Who You Callin' Wussie | | | ABV 5.8% |

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 |
| Modern Times Lomaland 16oz | 8.80 |

flights

beer
FLIGHTS

IPA SAMPLER 11.00

Stone IPA, Stone Delicious IPA, Stone Ruination 2.0 IPA (7oz of each)

CREATE YOUR OWN CRAFT FLIGHT 11.00

Choose any three draft beers to create your own craft flight (7oz of each)





STONE
BREWING

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. Our focus on fresh, local and organic food isn’t because we’re health nuts, it’s because we’re quality nuts!

a taste

to
START

STONE-STYLE SOFT HEMP SEED PRETZELS 10.50

Served warm with jalapeño cheese sauce and Stone Delicious IPA mustard

HOUSEMADE HUMMUS 11.85

Roasted red pepper hummus made fresh daily, with barley cracker bread and seasonal veggies

salads

farm
GREENS

STONE CAESAR SALAD 11.95

Romaine, Caesar dressing, roasted cherry tomatoes, fried capers, and toasted focaccia croutons

ADD  ARROGANT BASTARD BEER-BRINED CHICKEN BREAST 5.95
OR FRESH SEARED SALMON 6.95

LOCALLY FARMED GARDEN SALAD 11.95

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

ADD  ARROGANT BASTARD BEER-BRINED CHICKEN BREAST 5.95
OR FRESH SEARED SALMON 6.95

FIG AND KALE SALAD 16.95

Kale and locally farmed baby salad mix, figs, house pickled grapes, gorgonzola, spiced candied pecans, beer-brined chicken breast, and balsamic vinaigrette (Airport Exclusive)

ADD  ARROGANT BASTARD BEER-BRINED CHICKEN BREAST 5.95
OR FRESH SEARED SALMON 6.95

entrées

the
MAIN EVENT

FISH TACOS 15.25

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

BBQ PULLED PORK SANDWICH 14.75

Arrogant Bastard braised pork, apple-jicama slaw, and Stone BBQ sauce, on a pretzel bun, served with spicy chips (Airport Exclusive)

SPICY LAMB RIGATONI 16.95

Merguez lamb sausage, garbanzo beans, Calabrian chilies, roasted marinated tomatoes, mint, arugula, and white wine butter sauce, topped with ricotta cheese
* vegetarian option available upon request

GRILLED CHEESE SANDWICH 12.95

Fig and anise rustic bread, provolone, Swiss, bleu cheese, and Stone Delicious IPA mustard, served with a locally farmed side salad

ARROGANT BASTARD CHICKEN SANDWICH 14.95

Arrogant Bastard beer-brined chicken breast, Swiss cheese, jalapeño bacon, housemade guacamole, lettuce, tomato, onion, and sriracha aioli on a pretzel bun, served with a locally farmed side salad (Airport Exclusive)

BRUSCHETTA BLT SANDWICH 14.95

Applewood-smoked bacon, arugula, and organic bruschetta tomato, with aioli and Stone Delicious IPA mustard on ciabatta, served with chips

BBQ DUCK TACOS 16.50

Duck confit tacos, Stone BBQ sauce, asiago cheese, and pineapple salsa, served with black bean-corn salad and housemade guacamole

GRILLED CHIMICHURRI STEAK SANDWICH 16.95

Angus beef, fire-roasted balsamic onions, chimichurri sauce, cilantro aioli, and arugula on a French baguette, served with a locally farmed side salad (Airport Exclusive)

CHIPOTLE-GLAZED SALMON 17.95

Chipotle-glazed fresh seared salmon, fingerling potatoes, wilted spinach, charred scallion vinaigrette (Airport Exclusive)

kids

mini
BITES

GRILLED CHEESE SANDWICH 8.00

Brioche bread with aged white cheddar cheese

NOODLES AND RED SAUCE 8.00

Noodles tossed in marinara sauce