

# Dinner Menu

We support local food purveyors and source all of our ingredients carefully, with a commitment to buy all products that are cultivated sustainably and humanely. If you should have any food allergies or concerns, or just want to ask about our food, please ask your server...

## THINGS TO SHARE

- Pile 'o Nachos** freshly fried tortilla chips, chipotle black beans, queso cotija, jalapeno jack sauce  
pico de gallo, crushed avocado 9 veg
- Salty Peppery Calamari** fried garlic, green onion and chili flakes 11
- Pumpkin Raviolis** roasted corn cream, toasted hazelnuts 8.75 veg
- Potato, Brie & Red Onion Quesadillas** chipotle honey 8.50 veg
- Ginger Chicken Potstickers** sweet chile soy sauce 8.75
- Steamed Carlsbad Black Mussels** garlic, onions, peppers, cream, white wine herb broth 12 gf
- BBQ Short Rib Sliders** caramelized onions, housemade Stone BBQ sauce 12
- Hand Cut Bistro Fries** chipotle aioli 5.50 make it garlic 6.50 make it truffle, asiago cheese & chives 7.50 veg
- Fish Tacos** grilled local fish, jalapeno white sauce, pico de gallo, cabbage, cilantro, black beans 10
- Skillet Mac n' Cheese** truffle oil, bread crumbs, baked in a cast iron skillet 9.50

## FLATBREAD PIZZAS

- Caramelized Onion & Tomato**  
basil, asiago & jack cheeses, roasted garlic oil 11.50 veg
- The Bistro**  
housemade chicken fennel sausage  
jack & cheddar cheeses 12m veg
- BBQ Chicken**  
chicken breast, red onion, jack & cheddar cheeses  
cilantro, housemade Stone BBQ sauce 12.50
- The Veg Out**  
shitake mushrooms, tomatoes, roasted garlic puree  
caramelized onions, basil, local organic vegetables 11 v



## SOUPS AND MIXED SALADS

- Chef's Daily Soup Selection** cup 4 bowl 6
- House Salad** field greens, gorgonzola, candied pecans  
dried cranberries, honey walnut dressing 7.50 gf, veg
- Roasted Organic Beets and Field Greens** goat cheese  
toasted hazelnuts, honey-miso dressing 7.50 veg
- Romaine** creamy smoked tomato dressing  
rosemary-garlic crostini, grated asiago 7
- Iceberg Wedge** bacon, avocado buttermilk dressing  
tomato-thyme marmalade 7 gf
- Organic Farmer's** fresh picks at the Chef's whim, field  
greens, kaffir lime vinaigrette 8.50 gf, v

*add chicken breast to any of the above salads \$5*

## LARGE PLATES

- Bistro Burger** 1/2# Meyer Angus Beef, brioche bun, cambazola cheese, truffle aioli, caramelized onions, bistro fries 15
- Local Vegetable Penne Pasta** roasted garlic oil, shitake mushrooms, fresh vegetable picks, basil, asiago cheese 15 veg  
*add chicken breast 5*
- Chipotle Skirt Steak** black beans, pico de gallo, chile honey glazed potato brie quesadilla, field greens, avocado crema 20
- Lobster Mac 'n Cheese** Maine lobster, penne pasta, asiago, brie & jack cheeses, local organic vegetables 21
- Citrus Brined Free Range Chicken Breast** lemon-thyme jus, quinoa pilaf, local vegetables 17.50 gf
- Grilled Local Fresh Fish** ginger-soy glaze, stir fried local vegetables, wasabi aioli, sesame, organic brown rice 18
- Fish & Chips** beer battered local fresh fish, smoked onion-chipotle tartar sauce, citrus slaw, bistro fries 17
- Flat Iron Steak** port wine reduction, cambazola cheese, mashed Yukon potatoes, local vegetables 21 gf
- Stone Levitation Braised Pot Roast** mashed Yukon potatoes, local organic vegetables, truffle oil 19.50

\* gf = gluten free \* veg = vegetarian \* v - vegan

**We offer full Catering services One check presented per table.**  
**An 18% gratuity will be added for parties of 8 or more.**  
Consuming raw or undercooked meat, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical problems.

## Sauces & Condiments To Go

- BBQ Sauce** 8oz. 5 dollars
- Ketchup** 8oz. 5 dollars
- Beer Thyme Mustard** 8oz. 6 dollars
- Dressings** 8oz. 6 dollars
- Kaffir Lime Vinaigrette, Herb Shallot  
Vinaigrette, Honey Walnut Vinaigrette  
Tomato Thyme Marmalade** 8oz 7 dollars