

# Dinner

Service from 4:00 - 10:00 pm

## THINGS YOU MAY WANT TO EAT BEFORE YOU EAT SOMETHING ELSE

*The Soft & Stinky Cheese Plate* 15 ½  
A selection of four intensely odiferous cheeses, accompanied by seasonal fruit and nuts, our housemade Brewer's Barley Cracker Bread, and a little of this and a little of that.

*Housemade Hummus* 10  
Ask your server for today's flavor and have a healthy helping of our housemade hummus! Served with crostini.

*Wild Boar Baby Back Ribs* 12  
All natural wild boar baby back ribs, first seasoned in Stone's special dry rub mix, then braised in Stone Smoked Porter before being grilled and slathered with a sweet chili glaze. Served with a side of our fresh Apple-Crispy Slaw as the perfect balancing element.

*Artisan Sausage Times 4* 13 ½  
An assortment of four diminutive yet tasty locally made artisan sausages – Arrogant Bastard Smoked Cheddar Bratwurst, Spicy Polish, Chicken Florentine, and Hot Italian with Provolone – temptingly served over our apple cider braised cabbage, and with a side of Carlsbad Gourmet's Stone Pale Ale Open Seed Spicy Brown Mustard.

*Mushroom Pillows* 11  
Forget everything you ever thought about stuffed mushrooms. These jalapeno and cream cheese stuffed mushrooms made by our friends at *Crows Pass Farm* in Temecula are little love-filled pillows that are pure heaven and will leave you dreaming of one more order.

*Housemade Kimchee* 6  
Sets the palate afire. Sets the digestive fires burning hot too. Served with turbinado sugar and sea salt.

*Spud Buds* 7  
Our Stone IPA organic garlicky mashed potatoes, ballled up, and deep-fried in our Arrogant Bastard Ale batter. Served with a side of our Stone Smoked Porter BBQ sauce for dipping.

*Stone-Style Soft Pretzels* 8 ½  
Seasoned with sea salt and served warm with our specially made Stone Pale Ale Open Seed Spicy Brown Mustard from *Carlsbad Gourmet* and a cheddar cheese sauce for dipping. Mmmmm...

*Tilapia Ceviche* 11  
Tilapia, tomatoes, onions, jalapenos, cucumbers and cilantro come together with Chef Alex's special Mazatlan seasoning. Served with our Chile-Lime Chips, Now all you need is the beach!

*Pancetta and Clams* 15  
Local Clams from *Carlsbad Aquafarms* cooked Portuguese-style with Italian influences, including tomatoes, onions, garlic, and smoked paprika. Served with grilled crostini and lemon wedges.

*Crab Cake* 13  
Pan-roasted Dungeness crab cake over a Thai-style green papaya salad with Sriracha aioli.



## Our Philosophy On Food

At Stone Brewing World Bistro & Gardens, we use in-season, locally, regionally, and organically grown produce. We do this not just for the simple principles of freshness and sustainability, but also because fresh, local and organic tastes better. It's also better for you and the world in which we live.

It shouldn't be surprising to hear that we also use 100% naturally raised meats. The same fresh / artisanal / natural standard goes for all our food. It does cost more, and our prices reflect some of that reality. However, we also feel it is the much, much better way to go.

Greg Koch & Steve Wagner, co-founders of Stone Brewing, have been involved in the international Slow Food movement since 2000. Slow Food promotes getting "back to the table" and celebrates artisanal, natural and old-world approaches to food. At Stone, we celebrate our love of all things culinary by drawing freely from cultures and dishes from all over the world. We also celebrate all things local, and have an amazing selection of regional beers, wines, produce, meats, breads & cheeses.

Finally, we have sworn off all things mediocre, NO MATTER HOW POPULAR. We do not serve any industrial adjunct beers (aka "fizzy yellow beers") as they do not represent the best in beers in our opinion. Instead of generic orange-colored cheese varieties, we select flavorful artisanal cheeses. We are 100% high fructose corn syrup free, as we don't think that ANYTHING that uses cheap sold-by-the-drum sweetener tastes as good as food and drink that's made with actual real, natural sugar.

No, we're not health nuts, we're quality nuts! The fact that actual real food is better for you than the "food-like" substances that folks commonly eat is beside the point. Or is it?

## THINGS YOU MAY WANT TO EAT BEFORE AND/OR AFTER OTHER THINGS

*Stone Brewing World Bistro & Gardens Garden Salad* small 7 / large 9

Local organic baby greens from Fallbrook's *Peterson Specialty Produce*, sunflower seeds, cucumbers, carrots, blue cheese, and a Columbus hop vinaigrette. The fresh greens and veggies sing with interplay of the smokey richness of the bleu and the dressing's bitter hop tang!

*The Salad Formerly Known as Caesar* small 10 / large 14

Organic romaine accompanied by cherry tomatoes, *Winchester's* jalapeno gouda, and fresh cilantro, all topped with a drizzle of roasted bell pepper dressing, and served with blackened crostini made from *Sadie Rose's* fresh-baked ciabatta. Yes, even Cleopatra swooned.

*Arugula & Persimmon Salad* 13

Local organic arugula and persimmons are accented by caramelized Temecula Honey Onions from *Crows Pass Farm*, *Cypress Grove's* Purple Haze Goat Cheese, and candied pistachios, and it's all brought together with a lemon-thyme dressing.

*Garlic Cheddar & Stone Ruination IPA Soup* cup 5 ½ / bowl 7

A.K.A. The Pungent One. It's very bitter and we love it! Tons of roasted garlic, extra-sharp white cheddar cheese & more than a splash of Stone Ruination IPA for good measure. Served with broccoli tempura. The orange color comes not from the cheese, but from our fabulous smoked paprika! If this soup could talk, it would say "Not sure? Then have the other soup. Otherwise don't blame me if I'm too strong for you. I am what I am and you have been warned."

*Soup du Jour* cup 5 ½ / bowl 7

- *What's the soup du jour?*

- It's the soup of the day.....

- MMMM....That sounds good...I think I'll have that....

- NO SMOKING ON THE PATIO OR IN THE GARDENS • SAFETY FIRST – ALL CHILDREN MUST BE ACCOMPANIED BY AN ADULT WHEN VISITING THE GARDENS AREA •
- WE GLADLY SPLIT PLATES FOR A CHARGE OF THREE DOLLARS • MANY DISHES CAN BE MADE VEGETARIAN OR VEGAN – PLEASE ASK •
- UNDER 21 MUST BE ACCOMPANIED IN GARDENS BY GUARDIAN AFTER SUNSET • REASONABLE SUBSTITUTIONS GLADLY ACCOMMODATED •
- ALL FOOD ITEMS PREPARED IN THIS KITCHEN ARE POSSIBLY EXPOSED TO THE PRESENCE OF NUTS •

Executive Chef Alex Carballo  
12.14.09

THINGS YOU COULD EAT AFTER SOMETHING ELSE OR  
MAYBE BY THEMSELVES

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**Tasty Tofu Stir-Fry** 15  
A spiced up marinated & baked tofu stir-fry with tamari sauce, Ramona's Eben-Haezer all natural eggs, lovely green vegetables, and brown rice. Leave out the eggs for a Vegan choice. Delicious enough to eat every day.

**Tempeh Shepherd's Pie** 18  
Chock full of spiced tempeh, carrots, zucchini, corn and onions, topped with mashed potatoes and cheddar cheese. Served with a side salad. Boy, those tempeh shepherds sure knew how to eat, and they liked it spicy! (Can be made Vegan on request.)

**Yakisoba** 22  
Japanese noodles stir-fried with your choice of chicken or tofu, along with carrots, snap peas red onion and mushrooms, in a savory sauce of dark sesame oil, soy and pepper flakes, and garnished with cashews. Definitely something to wind your fork around. And around, and around...

**Wild Mushrooms over Penne** 18  
A blend of five mushrooms stir-fried with leeks and finished with a cream sauce over penne pasta, cracked black pepper and shaved parmesan cheese...yeah, it's that good.

**Mac 'n Beer Cheese** 15 1/2  
Mike's Beer Cheese makes classic mac 'n cheese classier. And more importantly, much tastier. Made with Mike's Stone Smoked Porter & Garlic Beer Cheese with sun dried tomatoes, and basil, along with Stone Smoked Porter Sausage from San Marcos' T&H Prime Meats & Sausage. Wow, it's good! You can make it vegetarian by omitting the sausage, or by substituting tofu or broccoli for the sausage. Wow, that's good too!

**3 BBQ Duck Taco** 21  
With a Chile de Arbol-Stone Levitation Ale BBQ sauce, Esperanza's corn tortillas, micro greens, Vella asiago cheese, salsa fresca & pineapple-habanero\* salsa. Served with Peruvian beans and Spanish style short-grain brown rice. The combination of BBQ sweet, asiago tangy & salsa spicy sets the imagination on fire!  
\*Habaneros are hot!

**Spicy Beef & Broccoli Stir-Fry** 19 1/2  
*California Grass Fed, Grass Finished*  
Sirloin of beef sliced thin and stir-fried with broccoli, onions, and a spicy hoisin "concoction of amazing." We felt it a good decision to add some estate-grown chilies in for a little something special, sitting all cozy on a bed of brown rice. It's a veritable cornucopia of good!

**Artisanal Sausage Platter** 19  
Two locally made sausages braised in our own Stone Smoked Porter, served with herb roasted potatoes, braised cabbage and a side of stone ground Stone Pale Ale mustard. Classic pub fare from our Stone point of view (*that is, if it wasn't before, it is now!*). Ask your server for today's artisanal sausages.

**Chicken Schnitzel** 23  
We bread and season a free-range Jidori chicken breast after it has been pounded flat. Then we pan-fry it to a beautiful golden brown and serve it with our garlic mashed potatoes, local organic seasonal vegetables, and a lemon-caper cream sauce.

**Chicken Tikka Masala** 24  
Spiced Jidori Chicken Breast is first grilled on skewers (hence *tikka*) and then sautéed with Onions, Peppers and Summer Squash. Topped with a flavorful Masala sauce and served alongside Basmati Rice. This will get those juices flowing!

**Spicy Almond Crusted Tilapia** 19  
Tilapia filet rolled around in a mix of spicy lime flavored crushed almonds and pan-roasted. Served with a local organic honey butter sauce, green beans, and a comfy bed of toasted barley & quinoa tabouleh.

**Grilled Loch Duart Salmon Tournedo** 25  
Grilled salmon over butternut squash risotto cake, citrus beurre blanc, and garnished with roquette arugula from *La Milpa Organica*.

**Bouillabaisse** 29  
French-style seafood stew, containing Dungeness Crab, Mano de Leon Scallops, Tilapia, Wild Mexican Shrimp, and Clams and Mussels from *Carlsbad Aquafarms*, along with onions, tomatoes and celery, served with ciabatta bread and rouille (a sauce of hot chiles, garlic and olive oil).

**Buffalo Ribeye Steak** 31  
16-ounce bone-in all-natural Buffalo ribeye grilled medium-rare and finished with chipotle butter, served with Cheswick aged white cheddar organic mashed sweet potatoes and *La Milpa Organica's* fresh, local and organic seasonal greens.

**Australian Wagyu Top Sirloin Steak** 27 1/2  
Grilled all natural (*never* any hormones, *never* any antibiotics) prime Greg Norman Australian Wagyu top sirloin steak, served with creamy Yukon Gold potatoes, smoked applewood bacon, baby carrots, haricot vert and a green peppercorn demi.

**Lamb Osso Buco** 26  
Colorado all-natural lamb shanks with pan jus and the Autumn season's finest roasted root vegetables – beets, fingerling potatoes, onions, celery and carrots. A feast for the senses!

**Rosemary-Crusted All Natural Pork Rack** 25  
Rosemary crusted all natural pork rack served over toasted barley, with green beans from *Peterson Specialty Produce* in Fallbrook, compote of diced apple and sweet onions, with a Port wine reduction.

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SIDES

- Stir-Fried Seasonal Greens 4 3/4
- Sautéed Seasonal Veggies 4
- Stir-Fried Green Beans & Maitake Mushrooms 5
- O'Brien's Sourdough Bread with Butter 2
  - Spanish-style Brown Rice 4 1/2
  - Garlic Mashed Potatoes 5
- Add grilled Jidori Chicken to any salad \$5



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