



SHAREABLES

CRISPY FALAFEL CROQUETTES Tzatziki, Cucumber, Pickled Red Onion	9.00
MONKEY BREAD Pull-Apart Bread with Cheddar Cheese, Chive Oil	6.00
CALAMARI MISTO Marinated & Fried, Smoked Potato, Harissa Aioli, Olive Tapenade	11.00
FLATBREAD TRIO Three Dips: Crushed Avocado, Burrata, & Smoked Salmon	13.00
SPICY MEATBALLS Tomato-Braised, Parmesan, Focaccia Croutons, Rosemary	10.00

SOUP & SALAD

FRENCH ONION SOUP Braised Beef Shortrib, Gruyère Crostini	9.00
CORN CHOWDER Corn Bread Madeleines	9.00
TOMATO & BURRATA SALAD Pistachio Pesto, Quinoa, Brioche Croutons	13.00
CHICKEN & AVOCADO COBB SALAD Blue Cheese, Bacon Crumble, Dijon Vinaigrette	15.00
CRISPY DUCK CONFIT & CHICORIES Duck Egg, Almonds, Fines Herbes, Peach Vinegar	16.00

PASTA

ASPARAGUS RISOTTO Black Truffle Butter, Parmesan	15.00
RICOTTA AGNOLOTTI English Peas, Meyer Lemon, Chive	18.00
SQUID INK CONCHIGLIE Clams, Calamari, Shrimp, Spicy Capers, Onion Soubise	22.00
GARGANELLI BOLOGNESE Burrata, Basil, Calabrian Chili	16.00
MEAT LASAGNA Ricotta, Salsa Verde	20.00

SQUARE MEALS

{ CHOOSE 2 SIDES }		{ CHOOSE 1 SIDE }	
VEGETABLE POT PIE Mushroom, Asparagus	17.00	STONES THROW'S DA BURGA Cheddar, Pickled Slaw, Secret Sauce, Brioche	15.00
PAN-ROASTED SALMON Charred Lemon Vinaigrette	21.00	MAINE STYLE SHRIMP ROLL Avocado, Old Bay Aioli	16.00
BEEF RIBEYE Whole-Roasted, Thyme & Black Pepper Jus	26.00	CHICKEN PARM SANDWICH Pesto Aioli, Spicy Tomato Sauce, Giardiniera	14.00
HALF ROAST CHICKEN Herb-Marinated, Garlic Chicken Jus	19.00	FRENCH DIP SANDWICH Caramelized Onion, Horseradish, Provolone	16.00

SIDES

TOMATO-BRAISED GREEN BEANS	FRENCH FRIES	ASPARAGUS A LA PLANCHA
CRUSHED YUKON GOLD POTATOES	ENGLISH PEAS	ROASTED CARROTS WITH PESTO
	LITTLE GEM SALAD	

\$6
each a la carte

DAILY EATS

available at 3 pm

{ MON } DRY-RUBBED PORK RIBS	27.00
{ TUES } MEATLOAF WELLINGTON	24.00
{ WED } PORCHETTA	26.00
{ THU } DUCK CASSOULET	19.00
{ FRI } SLOW BRAISED BEEF SHORTRIBS	26.00
{ SAT } STEAK FRITES	28.00
{ SUN } FRIED CHICKEN	20.00

\$8
each

SWEETS

'NILLA PUDDING TART
CHOCOLATE WALNUT BROWNIE SUNDAE
CHERRY CROSTATA WITH VANILLA ICE CREAM



DRINK MENU

..... **\$5 HAPPY HOUR {3-6 pm daily}**

all draft beer, wines by the glass, & cocktails included

{ DRAFT BEER }

ICE COLD LAGER Konig 'Pils' <i>Pilsener Duisburg, Germany 4.9%</i>	7.50
CIDER 101 Cider 'SoCal Scrumpy' <i>Cider w/Quince Los Angeles, CA 6.9%</i>	8.00
FARMHOUSE Prairie 'Prairie Ale' <i>Saison w/Brett Tulsa, OK 8.2%</i>	9.00
SOUR Rodenbach 'Grand Cru' <i>Flanders Red Ale Roeslare, Belgium 6%</i>	9.00
BELGIAN STYLE St. Bernardus <i>Tripel Watou, Belgium 8%</i>	8.00
IPA Alesmith <i>IPA San Diego, CA 7.3%</i>	8.00
MALTY La Trappe 'Bockbier' <i>Trappist Bock Netherlands 7%</i>	10.00
DARK High Water 'Campfire Stout' <i>Stout w/Graham Cracker San Leandro, CA 6.5%</i>	8.00
HIGH OCTANE Sierra Nevada 'Narwhal' <i>Imperial Stout Chico, CA 10.2%</i>	9.00

{ BOTTLED BEER }

ICE COLD LAGER Fruh 'Kölsch' <i>Kölsch Köln, Germany 4.8% (330ml)</i>	7.00
CIDER Country Cider Co. 'Waupoos' <i>Off-Dry Cider Picton, Ontario 6.5% (330ml)</i>	8.00
FARMHOUSE Tahoe Mountain <i>Blood Orange Saison Tahoe, CA 6.2% (500ml)</i>	14.00
SOUR Almanac 'El Dorado' <i>Single Hop Sour San Francisco, CA 7% (375ml)</i>	16.00
BELGIAN STYLE Trappistes Rochefort 6 <i>Dubbel Rochefort, Belgium 7.5% (355ml)</i>	11.00
IPA Gigantic <i>IPA Portland, OR 7.3% (650ml)</i>	12.00
MALTY Midnight Sun 'Kodiak Brown' <i>Brown Ale Anchorage, AK 5% (355ml)</i>	7.00
DARK Maui 'CoCoNut Porter' <i>Porter w/Coconut Maui, HI 6% (355ml)</i>	7.00
HIGH OCTANE Dogfish Head <i>'Immort Ale' Milton, DE 11% (330ml)</i>	11.00

{ LOW PROOF COCKTAILS }

STONES THROW PIMM'S <i>Vermouth, Lime, Ginger Beer, on the Rocks</i>	9.00
GONE WITH THE WIND <i>Cappalletti, Cocchi, Sherry, Served Up</i>	9.00
SIP, SIP, GULP <i>Dolin Blanc, Sherry, Grapefruit, on the Rocks</i>	8.00
ROSÉ SANGRIA <i>Rosé, Vermouth, Citrus, Berries, Grapes</i>	10.00

{ NO PROOF }

STRAWBERRY LEMONADE <i>A Little Sweet for Your Tart</i>	3.50
SEASONAL FRUIT SODA <i>House-made Soda with Seasonal Fruit</i>	3.50
GREEN TEA MOJITO <i>Green Tea, Mint, Lime, Sparkling Water</i>	4.00
TOP HAT <i>Ginger Beer, Lime, Mint, Cucumber</i>	4.50

{ WINE BY THE GLASS }

SPARKLING Domaine de la Bergerie <i>Cremant de Loire, France NV</i>	12 48
SAUVIGNON BLANC Cultivar <i>Napa Valley, CA 2014</i>	9 36
GRÜNER Tatomer 'Meeresboden' <i>Santa Barbara, CA 2014</i>	10 40
CHARDONNAY CrossBarn <i>Sonoma Coast, CA 2014</i>	14 56
ROSÉ Château de Trinquedel <i>Grenache Tavel, France 2015</i>	11 44
PINOT NOIR Lioco <i>Sonoma Coast, CA 2014</i>	12 48
ZINFANDEL Bucklin 'Bambino' <i>Sonoma Valley, CA 2014</i>	13 52
CABERNET Frog's Leap 'Young Vines' <i>Napa Valley, CA 2012</i>	14 56
SOMM'S PICK Cantalupo 'Agamium' <i>Nebbiolo Ghemme, Italy 2009</i>	12 48

{ WINE BY THE BOTTLE }

SPARKLING Moutard Brut Rosé <i>Champagne, France NV</i>	58.00
SAUVIGNON BLANC Lime Rock <i>Hawke's Bay, New Zealand 2012</i>	35.00
GRÜNER Bründlmayer 'Terrassen' <i>Kamptal, Austria 2014</i>	42.00
CHARDONNAY Christian Moreau <i>Chablis, France 2014</i>	46.00
ROSÉ Gitton 'Les Romains' <i>Pinot Noir Sancerre, France 2014</i>	38.00
PINOT NOIR Broadley Estate <i>Willamette Valley, OR 2013</i>	40.00
ZINFANDEL Broc Cellars <i>'Vine Starr' Sonoma County, CA 2014</i>	50.00
CABERNET Tolaini 'Valdisanti' <i>Tuscany, Italy 2011</i>	45.00
SOMM'S PICK Rioja Alta 'Viña Arana' <i>Tempranillo Rioja, Spain 2006</i>	50.00