

STONECREEK

Kitchen

Opening Menu

Sunday – Thursday 11am – 10pm

Friday – Saturday 11am – Midnight

Shareables

Fried Zucchini 12

Panko-breaded, parmesan cheese, herbed aioli for dipping

Acorn Ridge Hot Wings 18

Buttermilk Hidden Valley Ranch dip

Crispy Brussels Sprouts 10

Thai chili sauce, sesame seeds

Handhelds

Served with choice of fries or Amador Farm greens

Acorn Burger 18

Muenster and provolone, house aioli, pickles, lettuce, tomato, butter-toasted sesame bun

Add: bacon 5, avocado 3, caramelized onion 1, mushrooms 1, fried egg 2, Mama Lil's peppers 1

Smoked Tri-Tip Sandwich 19

Hardwood-smoked, grainy mustard aioli, Mama Lil's peppers, caramelized onion, cremini mushrooms, arugula, French baguette

Mushroom Burger 22

Thyme duxelle, Swiss cheese, roasted wild mushrooms, house aioli, iceberg lettuce, butter-toasted sesame bun

Crispy Chicken Sandwich 18

Gluten-free buttermilk chicken, Calabrian hot honey, aioli, iceberg lettuce, pickles, butter-toasted sesame bun

Amador Farm Fresh Salads

Texas Caesar 14

Jalapeño anchovy vinaigrette, chili pumpkin seeds, croutons, rainbow chard, romaine, lemon

Add grilled chicken 6

Farmer Salad 17

Green beans, bacon bits, garlic croutons, roast turkey, bread & butter pickles, romaine, Dijon vinaigrette, house potato chips

Hearth Oven Pizzas

Three-Cheese 15

Fresh provolone, mozzarella, pecorino, marinara

Sweet Hot Pepperoni 17

Marinara sauce, provolone, pecorino, Calabrian honey drizzle

Sausage and Peppers 17

House-made sausage, garlic oil-marinated Mama Lil's peppers, whipped cream, mozzarella

Off the Farm 17

Marinara, mozzarella, mushrooms, green bell pepper, olives, onion, radicchio

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Thank you for dining with us

We're excited to welcome you back soon with our full menu, including steaks, pasta, craft cocktails, and signature dishes.

Beer

Draft

Import / Craft 5

Amador Brewing Company, Rotating
Solid Ground Brewing, Rotating

Bottles

* Domestic 3 | Import / Craft 5

Budweiser *
Bud Light *
Michelob Ultra *
Two Hearted Ale
Coors Light *
805
Heineken
Miller Lite *
Newcastle
Pabst Blue Ribbon *
Sierra Nevada Pale
Guinness
Blue Moon
Heineken 0.0 N/A
Angry Orchard
White Claw, Assorted
Truly, Assorted

Non-Alcoholic

Soft Drinks

5

Coke, Diet Coke, Sprite, Root Beer

Juice

5

Orange or cranberry

Milk

5

White or chocolate

Tea

5

Hot or iced

Coffee

Brewed 5
Latte - Hot or iced 6 / 8
Mocha, carmel, vanilla, chai
Espresso 3 / 5
Iced Coffee 6 / 7

Hot Chocolate

4 / 6

Wine

Glass

White

Blend, Conundrum 11
Chardonnay, Twenty Acres 5
Chardonnay, Kendall-Jackson 8
Sauvignon Blanc, Shenandoah Vineyard 5
Sauvignon Blanc, Chateau Ste. Michelle 8
Rosé, Ferrari-Carano 9
Viognier, Terra D'Oro 10
Riesling, A to Z 9

Red

Blend, Sobon Estate Wide Eye 9
Blend, Conundrum 11
Merlot, Lava Cap 14
Pinot Noir, Imagery 9
Cabernet Sauvignon, Bogle 8
Claret, Coppola 15
Barbera, Sobon Estate 9
Zinfandel, Shenandoah Vineyards 5

Bottle

White

Frank Family, Chardonnay 60
Chalk Hill, Chardonnay 48
Alexander Valley, Sauvignon Blanc 50
Whitehaven, Sauvignon Blanc NZ 50
A to Z Riesling 40
Conundrum, White Blend 46
La Marca, Sparkling 42
Gloria Ferrer Cuvée, Sparkling 50
Chandon Brut, Sparkling 72
Dom Pérignon 15, Sparkling 325

Red

A to Z, Pinot Noir 42
Schug, Pinot Noir 58
Lava Cap, Merlot 55
Rodney Strong, Merlot 50
Cline, Syrah 48
J. Lohr, Syrah 48
Alexander Valley, Cabernet Sauvignon 64
Beaulieu Vineyard, Cabernet 70
Sobon Estate, Primitivo 48
Krissie, Barbera 56