

STONECREEK

Kitchen

Sunday – Thursday 11am–9pm
Friday – Saturday 11am–10pm

Shareables

- Dungeness Crab Cake** 18
Citrus–dill remoulade, pickled radish
- Chicken Lettuce Wrap** 16
Guajillo thighs, pepitas, harissa salsa, cucumber, tortilla strips
- Fried Zucchini** 12
Panko–breaded, parmesan cheese, herbed aioli for dipping
- Papas Bravas** 10
Mole negro, cotija cheese
- Acorn Ridge Hot Wings** 18
Buttermilk Hidden Valley Ranch dip
- Charcuterie Board** 25
Selection of cheese and cured meat, marinated olives, focaccia
- Spicy Salmon & Crispy Rice** 17
Fresno chile, avocado, cilantro, scallion, sweet soy

Handhelds

Served with Choice of Fries or Side Salad

- Acorn Burger*** 18
Charred onion, muenster and provolone, house aioli, pickles, lettuce, tomato, sesame bun
Add: bacon 3, avocado 3, caramelized onion 1, mushrooms 1, fried egg 2, Mama Lil's peppers 1
- Albuquerque Burger*** 19
Hatch chile aioli, cilantro cabbage slaw, pickled Fresno chiles, sesame bun
- New England Crab Roll** 22
Shredded lettuce, mojo verde, pickled radish, tomato
- Mushroom Burger*** 22
Thyme duxelle, swiss cheese, roasted wild mushrooms, house aioli, iceberg lettuce, sesame bun
- Crispy Chicken Sandwich** 18
Gluten–free buttermilk chicken, Calabrian hot honey, aioli, iceberg lettuce, pickles, sesame bun
- Rueben Sandwich** 18
Parmesan–crusted rye, garlic–mustard sauerkraut, swiss, thousand island dressing

Amador Farm–Fresh Salads

- Texas Caesar** 14
Jalapeño–anchovy vinaigrette, chile pumpkin seeds, croutons, rainbow chard, romaine, lemon
Add grilled chicken 6
- Farmer Salad** 17
Green beans, bacon bits, garlic croutons, roasted turkey, bread & butter pickles, romaine, Dijon vinaigrette, house chips
- Sesame Napa Salad** 15
Snap peas, cucumber, daikon, ginger, scallion, cabbage, rice wine–miso vinaigrette

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 sausage, marinated Mama Lil's peppers, garlic oil, whipped cream, mozzarella
- Off the Farm** 17
Marinara, mozzarella, mushrooms, bell pepper, olives, onion, radicchio
- Al Pastor Chicken** 18
Cilantro, provolone, mozzarella, peanuts, pineapple–mole sauce
- Newark** 19
Marinara, mozzarella, mushrooms, bell pepper, olives, sausage, onion, pepperoni

Entrées

- Prime NY Steak & Frites*** 42
Chimichurri, roasted mushroom blend, fries
- Pan–Seared Skin–On Salmon** 32
Maldon sea salt, buttered asparagus, blistered cherry tomatoes
- Smoked Chicken Pasta** 30
Fettuccine pasta, arugula–pepita seed pesto, sun–dried tomatoes, roasted mushrooms, parmesan cheese

Desserts

- Panna Cotta** 12
Coconut milk, basil gelée, mango purée, sesame seed
- Banana Cake** 10
Salted caramel, banana brûlée, whipped mascarpone

**May contain raw or undercooked ingredients.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Beer

Draft

Imported / Craft 5

Amador Brewing Company, Rotating
Solid Ground Brewing, Rotating

Bottles

* Domestic 3 | Imported / 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 Cider
White Claw Seltzer, Assorted
Truly Seltzer, Assorted

Non-Alcoholic

Soft Drinks

Coke, Diet Coke, Sprite or root beer 5

Juice

Orange or cranberry 5

Milk

White or chocolate 5

Tea

Hot or iced 5

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 50
A to Z Riesling 40
Conundrum, White Blend 46
Krissie, Rosé of Barbera 56
La Marca, Sparkling 42
Gloria Ferrer Carneros Cuvée, Sparkling 50
Chandon Brut, Sparkling 72
Dom Pérignon 2015, Champagne 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 Sauvignon 70
Sobon Estate, Primitivo 48

Thank you for dining with us

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