

STONECREEK

Kitchen

Seasonal Menu

SUNDAY – THURSDAY | 11AM – 9PM

FRIDAY – SATURDAY | 11AM – 10PM

SHAREABLES

FRIED ZUCCHINI	12
Panko-Breaded, Parmesan Cheese, Fresh Parsley, Herbed Aioli	
ACORN RIDGE HOT WINGS	18
Buttermilk Ranch Dip, Celery Sticks, Tossed in your choice of Buffalo, Korean BBQ, Lemon Pepper	
PAN-FRIED SUMMER SQUASH	12
Marinara, Shaved Parmesan Cheese, Micro Basil	
GARLIC BREAD	14
Mozzarella Cheese, Parmesan Cheese, Fresh Parsley, Marinara	

HANDHELDS

ACORN BURGER	18
Caramelized Onions, Muenster and Provolone Cheese, Garlic Aioli, Pickles, Shredded Iceberg Lettuce, Tomato, Sesame Seed Bun	
ALBUQUERQUE BURGER	20
Hatch Chili Aioli, Cilantro-Cabbage Slaw, Fresh Avocado, Fresh Fresno Peppers, Pepperjack Cheese, Sesame Seed Bun	
NEW ENGLAND CRAB ROLL	22
Dungeness & Rock Crab Blend, Mojo Verde Sauce, Shredded Iceberg Lettuce, Tomato, New England Style Roll	
MUSHROOM BURGER	22
Roasted Mushroom Medley, Shredded Iceberg Lettuce, Swiss Cheese, Garlic Aioli, Sesame Seed Bun	
CRISPY CHICKEN	18
Buttermilk battered and fried, Hot Honey, Garlic Aioli, Shredded Iceberg Lettuce, Sesame Seed Bun	
CORNED BEEF REUBEN	20
Parmesan-Crusted Marbled Rye, Garlic Mustard Sauerkraut, Thousand Island, Swiss Cheese	
SMOKED TRI TIP	20
Garlic Aioli, Caramelized Onion, Roasted Mushrooms, Mama Lil's Peppers, Arugula, Sourdough Roll	

SALADS

CAESAR	14
Hearts of Romaine, Grated Parmesan, Garlic Sourdough Croutons, Caesar Dressing	
FARMERS	17
Spring Mix, Snap Peas, Oven-Roasted Turkey, Bacon lardons, Dill Pickles, Kennebec Potato Chips, Dijon Vinaigrette	
NAPA CABBAGE	15
Cucumber, Shaved Carrot, Toasted Sesame Seeds, Snap Peas, Crispy Wonton Strips, Miso Vinaigrette	

PIZZAS

THREE CHEESE	15
Marinara, Mozzarella Cheese Blend, Fresh Mozzarella, Provolone, Parmesan Cheese	
SWEET HOT PEPPERONI	17
Marinara, Mozzarella Cheese Blend, Hot Honey, Parmesan Cheese, Fresh Parsley	
SAUSAGE AND PEPPER	17
Roasted Garlic Whipped Mascarpone, Ground Italian Sausage, Mozzarella Cheese Blend, Ground Fennel, Mama Lil's Peppers	
OFF THE FARM	17
Marinara, Mozzarella Cheese Blend, Roasted Mushrooms, Green Bell Peppers, Red Onion, Black Olives	
AL PASTOR CHICKEN	18
Roasted Garlic Mascarpone, Mozzarella Cheese Blend, Red Onion, Salsa Roja, Fresh Pineapple, Jalapeño, Cilantro	
NEWARK	19
Marinara, Mozzarella Cheese Blend, Green bell pepper, Red Onion, Black Olives, Roasted Mushrooms, Sausage, Pepperoni	

ENTRÉES

PRIME NEW YORK STEAK AND FRITES	42
Chimichurri, Roasted Mushroom Medley, Sidewinder Fries	
MISO GLAZED SALMON	32
Pearl Couscous Stir Fry, Snap Peas, Shaved Carrot, Zucchini, Baby Bok Choy	
CREAMY CHICKEN PESTO PASTA	30
Fettuccine, Sundried Tomatoes, Roasted Mushrooms, Creamy Basil Pesto, Shaved Parmesan Cheese	

DESSERTS

BANANA CAKE	10
Salted Brandy Caramel, Banana Brûlée, Whipped Mascarpone	
S'MORES POT DE CRÈME	12
TCHO Dark Chocolate Custard, Toasted Swiss Meringue, Honey Graham Cracker, Fresh Strawberry	
LEMON BERRY MASCARPONE CAKE	10
Chantilly Cream, Berry Sauce	

KIDS MENU

12 and Under Only

BUTTER NOODLES WITH PARMESAN CHEESE	6
6-PIECE CHICKEN NUGGETS & SIDEWINDER FRITES	7
8-PIECE MINI CORNDOGS & SIDEWINDER FRITES	7
HAMBURGER & SIDEWINDER FRITES	10

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BEER

DRAFT

Amador Brewing Company, Rotating
Solid Ground Brewing, Rotating

IMPORT • CRAFT 5

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

Coke, Diet Coke, Sprite, Root Beer

JUICE

Orange or Cranberry

MILK

White or Chocolate

TEA

Hot or Iced

COFFEE

Brewed

Latte - Hot or Iced

Mocha, Carmel, Vanilla, Chai

Espresso

Iced Coffee

HOT CHOCOLATE

5

5

5

5

5

6 | 8

3 | 5

6 | 7

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

Find your perfect pairing.