STONECREEK Kitchen

Fall Menu

SUNDAY – THURSDAY | 11AM – 9PM
FRIDAY – SATURDAY | 11AM – 10PM

SHAREABLES

ROASTED CARROTS 12
Carrot-Ginger Purée, Toasted Pepitas, Chèvre, Pickled Thyme, Chili Honey

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 or Lemon Pepper

CRISPY BRUSSELS SPROUTS 16
Capicola, White Balsamic Glaze

GARLIC BREAD 14
Whipped Garlic Mascarpone, Mozzarella Cheese Blend, Parmesan Cheese, Fresh Parsley, Marinara

BREAD AND BUTTER 6
Salted Butter, Warm Dinner Rolls

HANDHELDS

ACORN BURGER 18
Mayo, Caramelized Onions, Muenster and Provolone Cheese, Pickles, Lettuce, Tomato, Sesame Seed Bun

ALBUQUERQUE BURGER 20
Chili Aioli, Cilantro Slaw, Avocado, Fresh Fresno Peppers, Pepper Jack Cheese, Sesame Seed Bun

MUSHROOM BURGER 22
Garlic Mayo, Roasted Mushrooms, Caramelized Onions, Lettuce, Swiss Cheese, Sesame Seed Bun

CRISPY CHICKEN 18
Mayo, Buttermilk-Battered and Fried Chicken, Hot Honey, Lettuce, Pickles, Ciabatta Bun

CORNED BEEF REUBEN 20
Thousand Island Dressing, Parmesan-Crusted Marbled Rye, Garlic-Mustard Sauerkraut, Swiss Cheese

SMOKED TRI-TIP 24
Garlic Mayo, Caramelized Onion, Roasted Mushrooms, Mama Lil's Peppers, Arugula, Seeded Roll

SALADS

Add Smoked Tri-Tip $10, Salmon $10 or Chicken $7.

CALIFORNIA CAESAR 18
Chopped Hearts Of Romaine, Mixed Greens, Avocado, Parmesan Cheese, Garlic Sourdough Croutons, Bacon Caesar Dressing

CHOPPED WEDGE 18
Hearts of Romaine, Point Reyes Blue Cheese, Blue Cheese Dressing, Bacon Lardon, Cherry Tomatoes

BUTTERNUT KALE 17
Bartlett Pears, Chèvre, Dijon Vinaigrette, Roasted Butternut Squash, Baby Kale, Mixed Greens, Candied Walnuts

PIZZAS

THREE CHEESE 16
Marinara, Mozzarella Cheese Blend

SWEET HOT PEPPERONI 19
Marinara, Mozzarella Cheese Blend, Hot Honey, Parmesan Cheese, Fresh Parsley

SAUSAGE AND PEPPER 19
Whipped Garlic Mascarpone, Mozzarella Cheese Blend, Italian Sausage, Mama Lil's Peppers, Roasted Mushrooms, Black Olives, Parmesan Cheese, Fresh Parsley

NEWARK 20
Marinara, Mozzarella Cheese Blend, Green Bell Pepper, Red Onion, Black Olives, Roasted Mushrooms, Italian Sausage, Pepperoni, Salami

PEAR AND BACON 20
Whipped Garlic Mascarpone, Mozzarella Cheese Blend, Bartlett Pears, Goat Cheese, Bacon, Caramelized Onions, Arugula, White Balsamic Glaze

ENTRÉES

PRIME NEW YORK STEAK AND FRITES 45
Chimichurri, Roasted Mushrooms, Fries

RIBEYE STEAK 65
Garlic Mashed Potatoes, Roasted Carrots, Demi-Glace, Chives

MEAT RAGU 28
Beef And Pork Slow-Simmered in a Rich Tomato Gravy, Pappardelle Pasta, Shaved Parmesan Cheese, Fresh Basil, Garlic Toast

SMOKED BRISKET MAC 28
Cavatappi Pasta, Smoked Gouda Cheese Sauce, Crispy Onions, BBQ Sauce, Fresh Chives

ROASTED CHICKEN 26
Rosemary-Maple Gravy, Garlic Mashed Potatoes, Carrot, Onion, Celery, Fresh Herbs

MUSHROOM RISOTTO 28
Kale, Roasted Mushrooms, Crispy Beech Mushrooms, Truffle Oil

SEARED SALMON 32
Risotto Cakes, Butternut Squash, Broccolini, Leeks, Honey-Mustard Glaze

DESSERTS

BOURBON APPLE COBBLER 12
Sugar Cookie Crust, Whipped Mascarpone, Caramel Sauce

PUMPKIN-SPICED TIRAMISU 12
Whipped Mascarpone, Toasted Pepita Seeds

CHOCOLATE CAKE 14
Cookie Butter, Whipped Cream, Candied Orange Peel

Parties of 8 or more will receive one check and a 20% gratuity. Any open tabs will include a 20% service charge.

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BEER

DRAFT BEER 5

(Rotating)

BOTTLE BEER

Budweiser	3
Bud Light	3
Michelob Ultra	3
Coors	3
Coors Light	3
Corona	5
805	5
Heineken	5
Miller Lite	3
Modelo	5
Pabst Blue Ribbon	3
Sierra Nevada Pale	5
Guinness	5
Blue Moon	5
Heineken 0.0 N/A	5
Angry Orchard	5
Michelob Ultra 0.0	3
White Claw	5

NON-ALCOHOLIC

SOFT DRINKS 5

JUICE 5

TEA 5
Hot or Iced

BREWED COFFEE 5

Savor the moment.

WINE

WINES BY THE GLASS

Conundrum White Blend	11
Twenty Acres Chardonnay	5
Kendall-Jackson Chardonnay	8
Shenandoah Vineyard Sauvignon Blanc	5
Chateau Ste. Michelle Sauvignon Blanc	8
Ferrari-Carano Rose	9
Terra d Oro Viognier	10
A to Z Riesling	9
Sobon Estate Wide Eye Blend	9
Conundrum Red Blend	11
Lava Cap Merlot	14
Imagery Pinot Noir	9
Bogle Cabernet Sauvignon	8
Coppola Cabernet Sauvignon	15
Sobon Estate Barbera	9
Shenandoah Vineyards Zinfandel	5

WINES BY THE BOTTLE

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 Cuvee Sparkling	50
Chandon Brut Sparkling	72
Dom Perignon 15 Sparkling	325
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