

OUR FINEST HOUR

4:00-6:00PM SUN-FRI AT THE BAR

COCKTAILS

MANGO BELLINI prosecco, mango puree	6	MIDWAY coconut rum, white chocolate liqueur, pineapple juice	8
BUTTERFLY gin, butterfly pea extract, lemon topped with champagne	8	IT'S BOURBON HONEY bourbon, maple, lemon, soda	8
BLACKBERRY SMASH MULE vodka, blackberry purée, fresh lime juice, ginger beer, angostura bitters	8	STONE OLD FASHIONED aged bourbon, bitters, demerara sugar, luxardo cherry, orange peel	10
SAN DIEGO SUNSET tequila, hibiscus, splash of pineapple	8		

OTHER DRINKS

CHAMPAGNE by the flute	5
HOUSE RED by the glass	6
HOUSE WHITE by the glass	6



BOTTLED BEER

ALL BOTTLES \$5

BUD LIGHT, BLUE MOON, CORONA,
COORS LIGHT, GUINNESS, HEINEKEN,
MICHELOB ULTRA, MILLER LITE
HEINEKEN ZERO

STONE FAVORITES

OYSTERS (four minimum per order)	1.50ea	TRUFFLE MAC Creamy Mac & cheese, parmesan bread crumbs, white truffle oil	11
TRUFFLE BEER-BATTERED PARMESAN FRIES	5	LUMP CRAB CAKE G.F. blue crab, stone ground aioli, local greens salad	11
TACOS Blackened salmon or garlic prime beef Shaved red cabbage, corn pico, chipotle aioli lime (no combinations)	6	BROILED OYSTER butter, lemon, white wine sauce, fresh parsley, toasted ciabatta bread	12
CREAM OF LOCAL STREET CORN bell pepper, parmesan	7	SMOKED MUSSELS spanish chorizo, Calabrian peppers, shaved fennel, riesling white wine sauce, toasted ciabatta.	13
BRUSSELS SPROUTS pancetta, dates, goat cheese foam	7	CHARCUTERIE BOARD seasonal handcrafted artisanal cheese, cured meats with traditional accompaniments.	15
BLT WEDGE SALAD local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, roasted pork belly, blue cheese dressing	8	PRIME 21 DAY served with yukon potato puree	20
CALAMARI spicy aioli, homemade marinara	9		