

BAR MENU

STARTERS - 7

GRILLED ARTICHOKE

WITH CHIMICHURRI & GARLIC AIOLI

CORN BREAD

CORN STREUSEL, ANCHO-HONEY BUTTER

SMOKED BRISKET NACHOS

WITH ALL THE FIXINGS

FIRECRACKER SHRIMP

SWEET PICKLED ONIONS & HABANEROS

EMBER ROASTED BEETS

GOAT CHEESE, ORANGE AGAVE, GRILLED CIABATTA

SPICY PAN ROASTED CALAMARI

CHERRY TOMATOES, ROASTED GARLIC, THYME BUTTER, GRILLED CIABATTA

CHORIZO AND NOPAL FONDUE

HOUSE MADE CHORIZO, CRISPY NOPAL, GRILLED CIABATTA

BAR FEATURES

HOUSE SPIRITS - 6

FEATURING

REYKA VODKA

EL JIMADOR TEQUILA

JOHNNIE WALKER "BLACK LABEL"

JACK DANIEL'S TENNESSEE WHISKEY

FLOR DE CANA RUM

SOMM WINE SELECTIONS - 8

VARIETALS CURATED BY OUR

SOMMELIER

DOMESTIC & DRAUGHT - 5

SEASONAL & DOMESTIC SELECTIONS

B A R

M E N U



STONEWOOD

MODERN AMERICAN GRILL