

Stone & Barrel

An IronOaks Taphouse

SHARE

Pretzel Bites and Pale Ale Cheese 9

Hearth Roasted Potato Skins Platter 10
Jack and Cheddar Cheese, Smoked Bacon, Green Onions, Sour Cream

Grilled Chicken or Steak Quesadilla 14
Monterey Jack, Veggies, Guacamole, Salsa, Sour Cream, Green Onion

Slow Smoked Wings 10
Choice of Buffalo, Bourbon BBQ, or Sweet Chili, Served with Carrots, Celery, and Ranch

Stone & Barrel Warm Spinach Dip 8.5
Chips, Cream Cheese, Parmesan, Artichoke

Sloppy Tots ^{GF} 8
Tator Tots, Sloppy Joe, House Beer Cheese

Thai Chicken Lettuce Wraps ^{GF} 11
Iceberg Lettuce, Shredded Veggies, Lime, Sweet Ginger Chicken, Sweet Chili Sauce

Best Shrimp Cocktail ^{GF} 12.5
Shrimp, Lump Crab, Cabbage, Lemon, Celery

SALADS AND SOUP

Chicken or Steak* +5 Salmon* or Shrimp* +7
Wrap Any Salad, Includes Choice of Side +1

Wedge 7
Iceberg, Candied Pecans, Bacon, Tomato, Bleu Cheese, Parsley, Bleu Cheese Dressing

Kale Veggie 8 | 11
Kale, Romaine, Fennel, Apple, Candied Pecans, Grapes, Jicama, Manchego, Champagne Vinaigrette

Field Cobb ^{GF} 9 | 12
Greens, Turkey, Egg, Bleu Cheese, Bacon, Avocado

Asian Chicken Salad 9 | 12
Grilled Chicken, Napa Cabbage Blend, Green Onion, Red Peppers, Cilantro, Carrots, Almonds, Crunchy Ramen, Sweet Ginger Dressing

Romaine and Iceberg Chop ^{GF} 9 | 12
Pepperoni, Salami, Olives, Pistachios, Pepperoncini, Mozzarella, Parsley, Italian Dressing

Tossed Caesar ^{GF} 7 | 10
Romaine Heart, House Croutons, Parmesan Cheese, Parmesan Crisp, Caesar Dressing

Southwest Chicken Salad ^{GF} 8 | 11
Iceberg, Romaine, Chicken, Black Beans, Tomato, Corn, Avocado, Cheddar, Baja Ranch, Tortilla Chips

WOOD-FIRED PIZZAS

Margherita 10
Marinara, Mozzarella, Tomato, Basil, Pesto

Spicy Italian 14
Sausage, Prosciutto, Salami, Capicola, Pepperoni

Traditional Pepperoni 12
Mozzarella, Smoked Pepperoni

Chicken Florentine 14
White Sauce, Pulled Chicken, Spinach, Artichoke, Garlic, Parmesan, Mozzarella

MEAT IN THE MIDDLE

Choice of House Fries, Coleslaw, or Fruit Cup
Upgrade your Fries | Sweet Potato, Asparagus, or Parmesan Garlic +1
Add Avocado, Bacon, Green Chili, or Fried Egg +1

Millionaire Burger* 13
Ground New York Strip, Bacon, Cheddar, Taphouse Sauce, Iceberg, Pickle, Tomato, Onion, Brioche Bun, or Try it BBQ Style!

Not So Sloppy Joe 10
Ground Beef, Sweet and Spicy Tomato Sauce, Brioche Bun

Roasted Hatch Chili Turkey Burger 11
Hatch Chilies, Red Onion, Iceberg, Swiss, Taphouse Sauce, Brioche Bun

You Pick Two 8.5
Half Sandwich | Triple Decker Club, Prime Rib Dip, or Stacked Reuben
Half Soup or Salad | Kale Veggie or Tossed Caesar, Cup of Today's Soup

Blackened Mahi-Mahi* 14
Mango-Lime Aioli, Iceberg, Tomato, Red Onion, Sesame Challah

House Shaved Prime Rib Dip* 14
Thinly Sliced Prime Rib, Swiss, Au Jus, Creamy Horseradish, Hoagie Roll

Stacked Reuben 12
Corned Beef, Sauerkraut, Swiss, Thousand Island, Pickle, Marble Rye

Traditional Triple Decker Club 11
Turkey, Ham, Bacon, Iceberg, Tomato, Mayo, Pickle, Sourdough

Mahi-Mahi Tacos ^{GF} 13
Radicchio, Cilantro, Sriracha Remoulade, Lime, Guacamole, Napa Slaw

Baja Shrimp Tacos ^{GF} 13.5
Radicchio, Cilantro, Napa Slaw, Mango, Avocado, Salsa, Chipotle Mayo

SIGNATURE DISHES

Fish and Chips 14
Beer-Battered Mahi-Mahi, Fries, Coleslaw, Lemon, Tartar Sauce

Classic Fried Shrimp Platter 15
Fries, Coleslaw, Tartar Sauce, Cocktail Sauce

Shrimp and Angel Hair Pasta 14
Tomato, Basil, Fresh Mozzarella, Spiced Garlic Oil

Basil Chicken Pasta 14
Penne, Pesto Cream, Pine Nuts, Tomato, Parmesan, Bacon

Chicken and Broccoli Alfredo 14
Our House Favorite Alfredo Sauce

BIG Spaghetti and Meatballs 14.5
Marinara, Two Giant Meatballs, Garlic Toast, Side Salad

Sesame Chicken Stir Fry ^{GF} 13
Sweet and Salty Chicken, Peppers, Rice, Substitute Shrimp +5

Mushroom Gravy Meatloaf 15
Onion Rings, Garlic Cheddar Mashed Potatoes, Veggies, Parsley

Grilled Shrimp and Grits ^{GF} 18.5
Grilled Shrimp, Grit Cake, Peppers, Onions, Andouille Sausage

FROM THE GRILL

6 oz. Grilled Salmon* ^{GF} 21
Grapefruit Butter Sauce, Rice Pilaf, Seasonal Veggies

10 oz. Ribeye* or 8 oz. Filet Mignon* ^{GF} 25
Cabernet Butter, Seasonal Veggies, Garlic Cheddar Mashed Potatoes

Iced Tea Brined Brick Chicken ^{GF} 16.5
Grilled Broccoli, Garlic Roasted New Potatoes

Fresh Catch of the Day ^{GF} Market Price
Aztec Rice Blend, Seasonal Veggies, Lemon Verbena Butter

^{GF} Gluten Free

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.

TABLESIDE MARTINIS

The Stone & Barrel 8

Bulleit Rye, Sweet Vermouth, Bitters, Lemon Twist

Tea Time 8

Deep Eddy Sweet Tea, Lemon Juice, Splash of Tea

Traditional Martini 8

Gin or Vodka, Vermouth

Vesper Martini 8

Gin, Vodka, Lillet,
James Bond Style. Shaken. Not Stirred.

Old School Martini 8

Beefeater Gin, Dry Vermouth, Orange Bitters,
Lemon Twist

COCKTAILS

Cadillac Margarita 9

Patron, Triple Sec, Lime, Agave, Grand Marnier

Moscow Mule 8

Russian Standard Vodka, Ginger Beer, Lime

Palms Mai Tai 8

White Rum, Triple Sec, Orgeat, Lime, OJ,
Grenadine, Float Dark Rum

Lakeside Collins 8

House Cucumber Vodka, Domaine De Canton
Ginger Liqueur, Lemon, Sugar, Seltzer

BARREL-AGED COCKTAILS

Smokey Sonoran 9

Barrel-Aged Tequila, Pablano Chile Liqueur, Mezcal,
Shaken with Lime Juice and Pineapple Syrup

Manhattan 9

Thumb Butte Whiskey, Sweet Vermouth, Bitters

Wisconsin Style Brandy Old Fashioned 9

Christian Brothers Brandy, Muddled Orange and
Cherry, Sugar, Bitters, Seltzer

Negroni 9

Bulldog Gin, Campari, Sweet Vermouth

DRAFT

16 oz. 20 oz.

Michelob Ultra

4.5 6

Coors Light

4 5.5

Nut Brown Ale

5 6.5

Sedona, Arizona

Dragoon IPA

5 6.5

Tucson, Arizona

Kilt Lifter

5 6.5

Tempe, Arizona

Devil's Ale

5 6.5

Chandler, Arizona

Stella Artois

5 6.5

Blue Moon

5 6.5

BOTTLES

Bud Light, Budweiser, Miller Lite, O'Doul's 4

Heiniken, Corona 4.5

PABST BLUE RIBBON

All Day, Every Day 2.5

HAPPY HOUR

Daily 3 – 6 PM | Sundays All Day

Join us for food and drink specials.

WHITE WINES

SPARKLING

	Glass	Bottle
Da Luca Prosecco, Italy	8	29
Coppola Sofia Blanc de Blanc, Monterey, California	11	41
Roederer Estate Brut, Anderson Valley, California	16	56

CHARDONNAY

CK Mondavi, California	8	30
Meiomi, California	11	41
Landmark Overlook, Sonoma, California	12	45
Ferrari Carano, Russian River, California	13	49
Chateau St. Jean, Sonoma, California Tap Wine*	7	10

SAUVIGNON BLANC

Callaway, California	6	21
Kim Crawford, New Zealand	12	45
Justin, Central Coast, California	12	45

PINOT GRIGIO

Beringer, California	6	21
Francis Ford Coppola, Lodi, California Tap Wine*	7	10

OTHER WHITES

Chateau Ste Michelle Eroica Riesling, Washington	13	49
Blindfold White Blend, Oakville, California	14	51
CK Mondavi White Zin., Willow Springs, California	5.5	19

RED WINES

PINOT NOIR

	Glass	Bottle
Mark West Black, Monterey, California	9	33
Elouan, Oregon	14	51

ZINFANDEL

CK Mondavi, California	5.5	21
Matchbook, Lake County California Tap Wine*	7	10
Ravage by Ravenswood, Napa Valley California	8	29
Sterling Vintners Collection, California	11	41
Mondavi, Napa Valley, California		54
Justin, Paso Robles, California		58

OTHER REDS

Benzinger Merlot, Sonoma, California	10	37
Clos Du Bois Shiraz, North Coast, California	8	29
Chateau St Jean Soirée Red Blend, California	12	45
Dos Cabezas Red Blend, Arizona Tap Wine*	7	10
Greg Norman Shiraz, Australia	8	29
Cooper and Thief Red Blend, California	11	41
Estancia Meritage, Paso Robles, California		58

WHY TAP WINE? *

Tap wine is the next big thing for wine connoisseurs. Wine poured from the cask prevents oxidation and therefore is always served fresh. Wine on tap allows us to skip the bottling process, eliminating express packaging and keeping wine quality at it's highest! Choose between 6 oz. or 9 oz.

DESSERTS

Skillet Cookie 6

Wood-Fired Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Syrup

Baked Apple Skillet Crumble 6

A seasonal favorite!

Chef's Feature 6

Ask your server about today's feature!