



STONE BREWING SHANGHAI

FOR CENTURIES, GARGOYLES HAVE BEEN KNOWN TO WARD OFF EVIL SPIRITS. SINCE 1996, OUR GARGOYLE HAS HELPED US WARD OFF CHEAP INGREDIENTS, PASTEURIZATION AND CHEMICAL ADDITIVES...THE MODERN-DAY EVIL SPIRITS OF BEER! THE POWER OF THE GARGOYLE IS ALSO EVIDENT IN OUR KITCHENS. SUSTAINABLE, ARTISANAL, LOCALLY PRODUCED, ORGANIC AND BEST IN CLASS INGREDIENTS ARE OUR FOCUS.

SMALL PLATES

MEAT & CHEESE BOARD

Daily selection of cured/aged/smoked meats and cheeses.
Served w/fresh baked bread, crackers & sweet, salty and crunchy bits.
118
Pair w/Arrogant Bastard Ale, Stone Ripper, Stone IPA

CRISPY RICE SPICY TUNA

Fried crispy rice topped with avocado, Ahi tuna mixed with a lightly spicy sauce & drizzled w/eeel sauce and sesame seeds.
58
Pair w/Stone Tangerine Express IPA, Stone Hoppy Lager

SALADS

MEDITERRANEAN FALAFEL

Falafel balls, romaine hearts, cherry tomatoes & cucumber, Kalamata olives, feta cheese, tzatziki sauce & lavash crisp.
68
Pair w/Stone Delicious IPA

CAESAR

Romaine hearts, homemade Caesar dressing, white anchovy, brioche croutons & Parmesano-Reggiano cheese.
add grilled chicken breast +38 or add grilled salmon +48
58
Pair w/Stone Idolotrous IPA

BURGERS

We grind USA Wagyu beef in house daily

Served w/choice of side:
Stone Ripper tempura onion rings, smashed potatoes or side salad

THE STONE BREWING CALIFORNIA BURGER

Two fresh ground wagyu beef patties, house spread, white cheddar, grilled onions, butter lettuce and beefsteak tomato on a brioche bun.
Cooked medium-well
68
Pair w/Stone Ripper & Stone Scorpion Bowl IPA

SANDWICHES

Served w/choice of side:
Stone Ripper tempura onion rings, smashed potatoes or side salad

GALLIC DUNK aka French Dip

Roasted New York strip loin shaved thin and piled on a fresh Italian roll with creamy horseradish sauce, crispy tobacco onions & au jus for dipping.
88
Pair w/Arrogant Bastard Ale

MEAT-LESS BALL SUB

Brown rice and mushroom balls with homemade marinara sauce, pesto Parmesan & mozzarella cheese on an Italian loaf.
68
Pair w/Stone IPA



DUCK CONFIT SPRING ROLLS

Shredded confit duck, napa cabbage, carrot & shitake mushrooms. Served w/cherry-port dipping sauce.
68
Pair w/Arrogant Bastard Ale



“ANGRY” WINGS

Korean Fried Chicken wings marinated and fried crispy then tossed in a spicy gochujang sauce. Served w/sweet potato chips.
Friendly (mild spicy) or **Furious** (very spicy)

VEGETARIAN “ANGRY” CAULIFLOWER

68
Pair w/Stone IPA

SUMMER DAZE FRUIT & NUT SALAD

Berries, citrus segments, avocado, melon, mango, mixed baby greens, frisee & romaine hearts, walnuts, shaved almonds, macadamia, dried cranberry, raspberry-balsamic vinaigrette
78
Pair w/Stone Imperial Saison with Peach aged in red wine barrels

NUT CRUSTED SOFT SHELL CRAB

Macademia nut and pistachio crusted soft shell crab fried and served w/mixed organic greens, avocado, water chestnut, fresh orange segments and a Meyer lemon vinaigrette and orange gastrique.
98
Pair w/Stone Tangerine Express IPA & Stone Go To IPA



THE STONE BREWING BBQ BURGER

170 gram fresh ground wagyu beef patty, crushed avocado, yellow cheddar, grilled onions, miso-maple bacon, tempura jalapenos and bacon-bbq sauce.
Cooked to desired temperature
88
Pair w/Arrogant Bastard Ale



OXTAIL GRILLED CHEESE

Mahon Menorca Tierno cheese, braised beef oxtail, brie cheese, jalapeno & balsamic onions on marble sourdough-rye bread
78
Pair w/Stone Ripper

VEG OF FLORENCE PANINI

Marinated eggplant, roasted onions, sun-dried tomatoes, brie & white cheddar cheese, olive spread and pesto sauce on ciabatta bread.
68
Pair w/Stone Imperial Saison w/Peach aged in red wine barrels

FROM THE WATER



SAN DIEGO FISH TACOS

Three tacos of grilled halibut, shredded red cabbage, tomato salsa, Monterey Jack cheese & spicy dressing in a flour tortilla. Served with choice of side.
88
Pair w/Stone Delicious IPA, Stone Scorpion Bowl IPA

STEAKS

AUSTRALIA M4-5 TOMAHAWK

Massive 1.5 kilo bone in ribeye steak char-grilled and served with roasted seasonal vegetables and garlic mashed potatoes. Red wine demiglaze.
Serves 2 to 4 people
1188
Pair w/2008 Double Bastard Ale

PASTA



BEEF CHEEK TAGLIATELLE

Pancetta, braised beef cheek, San Marzano tomato sauce & Parmigiano Reggiano
98
Pair w/2008 Double Bastard Ale

MEATS



“SHANGHAI STYLE” BRAISED BEEF SHORT RIB

Beef short rib slow braised for 6 hours in a Shaoxing wine, soy and palm sugar sauce. Served w/garlic mashed potatoes, roasted baby carrots & sautéed savoy cabbage w/pancetta.
178
Pair w/Drew Curtis / Wil Wheaton / Greg Koch
Farking Wheaton w00tsout

FINALE

SMORES DRESSED UP SCOOP

Stone Totalitarian Imperial Russian Stout Chocolate Sauce, sugar cookie, toasted marshmallows, Vanilla Ice Cream
68

YOUNG FRIENDS

Served w/beverage or fruit
38

CIABATTA PIZZA
GRILLED CHEESE & ONION SANDWICH
CHICKEN TENDERS



STONE BREWING FAVORITES



MISOYAKI BUTTERFISH

Black cod marinated with shiro-miso and soy, broiled & served with sizzling soy vinaigrette, squid ink linguini, asparagus and micro greens.
178
Pair w/Stone Ruination Double IPA 2.0



NY STRIP AU POIVRE & GIANT FRITTES

USDA Prime New York Strip steak coated w/a peppercorn medley and served w/a cognac cream sauce. Served w/pont neuf potatoes and green beans.
238
Pair w/Drew Curtis / Wil Wheaton / Greg Koch
Farking Wheaton w00tsout

GRANDMA’S CARBONARA

Bucatini, Iberico ham, pancetta, soft poached egg, Parmigiano Reggiano, black pepper
78
Pair w/Stone Hoppy Lager

PORK SCHNITZEL “COSTALETTA”

Bone in pork chop, pounded and breaded. Served w/braised red cabbage and warm German potato salad
138
Pair w/Stone Hoppy Lager, Stone Delicious IPA

DECADENT CHOCOLATE CAKE W/NUTISTA THE MOUNTIE NUTBUTTER GANACHE
88

BUTTER NOODLES
FRIED RICE



#stoneshanghai

