



# STONES THROW

## FIRST FLAVORS

### PORK POTSTICKERS

Sweet Chili Dipping Sauce. 13

### BRUSSELS SPROUTS

Flash Fried, Candied Pecans, Smoked Bacon, Dried Cranberries, Honey Mustard. 15

### CHICKEN BIRRIA QUESADILLA

Roasted Chicken, Mozzarella Cheese, & Flour Tortilla. Consomé, Cilantro, Onion, Lime. 13

### MUSSELS

White Wine, Heirloom Tomato, Chickpea, Garlic, Shallot, Harissa Paste, Gremolata, Sourdough Crostini. 16

### CRAB TOWER

Red & Gold Beets, Avocado & Blood Oranges, Ravigote Sauce. 18

### CALAMARI

Flash Fried, Sweet Chili, Sesame Seed, Sweetie Drop Peppers, Scallion. 13

### CHARCUTERIE STONE

Artisanal Meats, Cheese Assortment, Marinated Olives, Toasted Marcona Almonds, Roasted Garlic, Cornichons, Sourdough Crostini. 26

### GOAT CHEESE PILLOWS

Goat Cheese, Scallion, Crispy Wonton, Raspberry Sweet & Sour. 14

### TUNA POKE NACHOS

Yellow Corn Tortilla, Ahi Tuna, Avocado, Cucumber, Scallion, Jalapeño, Sriracha Aioli, Wasabi Crème Fraîche. 20

## SOUPS

### SOUP DU JOUR

Ask Your Server About Our Soup Of The Day. 9

### FRENCH ONION

Caramelized Sweet Onions, Savory Broth, Holland Rusk, Gruyère. 11

## GREENS

Add On: Chicken Breast 8, Salmon 12, 3oz. Filet Mignon 15

### CAESAR

Crispy Romaine, Aged Pecorino, Hard-Boiled Egg, Garlic Croutons, Parmesan. 12

### HOUSE

Artisan Greens, Heirloom Tomato, Cucumber, Red Onion, Hard-Boiled Egg, Chickpea, Avocado, Shallot Vinaigrette. 12

### WEDGE

Iceberg Lettuce, Heirloom Tomato, Cucumber, Pepperoncini, Red Onion, Bacon, Marinated Olives, Gorgonzola, Green Goddess Dressing. 14

### BEET SALAD

Red & Gold Beets, Baby Arugula, Candied Pecans, Dried Cranberries, Goat Cheese, White Balsamic Vinaigrette. 14

## SIDENOTES

Yukon Gold Smashed Potatoes 9

Yuca Fries 8

Samurai Fries 9

Seasonal Vegetables 9

Rice Pilaf 8

Sauteed Spinach 9

## HANDHELDS

### STEAK SANDWICH

Skirt Steak, Fontina Cheese, Arugula, Green Goddess Dressing, Toasted French Roll, Steak Fries. 27

### GENERAL TSO'S CHICKEN SANDWICH

Crispy Fried Chicken Cutlets, Napa Slaw, General Tso's Sauce, Brioche Bun, Samurai Fries. 16

### 8OZ. WAGYU BURGER

Shredded Iceberg Lettuce, Roma Tomato, Shaved Red Onion, Sharp Cheddar, Secret Sauce, Dill Pickle, Brioche, Steak Fries. 23

## BEEF

### Choice of Sauce 4

Chimmi Churri / Steak Sauce / Cowboy Butter / Demi-Glace

### 8OZ. FILET MIGNON

Yukon Gold Smashed Potatoes, Chef's Vegetables. 48

### 12OZ. SKIRT STEAK

Churrasco Steak, Yuca Fries. 36

### 14OZ. RIBEYE

Yukon Gold Smashed Potatoes, Chef's Vegetables. 58

### BRAISED BEEF SHORT RIB

Rice Pilaf, Pickled Vegetables, Sake & Soy Reduction. 36

## CHICKEN & CHOPS

### SOUS-VIDE FRENCHED CHICKEN BREASTS

Two Frenched Chicken Breasts, Yukon Gold Smashed Potatoes, Vegetables, Smoked Bacon, Mushroom Veloute. 32

### PORK TENDERLOIN

Sweet Potato Puree, Rice Pilaf, Bourbon Onion Glaze. 36

## SEAFOOD

### ROASTED SALMON

Roasted Salmon, Sauteed Spinach, Grilled Lemon, Dill Sour Cream. 32

### SEAFOOD PAPPARDELLE

Fresh Pappardelle, 3oz Lobster Tail, Scallops, Shrimp, Vodka Sauce. 37

### PAN SEARED SEA SCALLOPS

Brown Sugar Beurre Blanc, Citrus Crust, Yukon Gold Smashed Potatoes, Chef's Vegetables. 40

### BROILED TWIN LOBSTER TAILS

Rice Pilaf, Chef's Vegetables, Gremolata, Drawn Butter. MP

### SHRIMP & CHICKEN JAMBALAYA

Local Shrimp, Roasted Chicken, Andouille Sausage, Savory Sauce, Rice Pilaf. 26

### CATCH OF THE DAY

Ask Your Server About Our Catch Of The Day. MP

Add on: 6oz. Lobster Tail. MP

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





# STONES THROW

## WINE LIST

	GLASS	BOTTLE
<b>CHARDONNAY</b>		
Sycamore Lane, Chardonnay, California	8	
La Crema, Chardonnay, California	14	52
The Prisoner, Chardonnay, California		70
<b>SAUVIGNON BLANC</b>		
Kim Crawford, Sauvignon Blanc, New Zealand	13	45
ZD Winery, Sauvignon Blanc, California		55
Orin Swift, Sauvignon Blanc, California		78
<b>PINOT GRIGIO</b>		
Giulliano Rosati, Pinot Grigio, Italy	7	
Santa Margherita, Pinot Grigio, Italy	14	42
<b>ROSE</b>		
Lago Vinho Verde, Rose, Portugal	8	26
Whispering Angel, Rose, France	14	58
<b>CABERENET</b>		
Sycamore Lane, Cabernet, California	7	
Three Finger Jack, Cabernet, California	11	38
Juggernaut, Cabernet, California	14	45
Justin, Cabernet, California	15	60
The Prisoner, Cabernet, California		80
Stags Leap, Cabernet, California		175
Joseph Phelps, Cabernet, California		180
<b>MALBEC</b>		
Terrazas Reserva, Malbec, Argentina	12	38
<b>PINOT NOIR</b>		
Decoy, Pinot Noir, California	13	45
Sonoma Cutrer, Pinot Noir, California	15	62
Cakebread, Pinot Noir, California		78
Flowers, Pinot Noir, California		140
<b>RED BLEND</b>		
Troublemaker, Red Blend, California	10	36
Pessimist, Red Blend, California	14	51
Orin Swift, Abstract Red, California		75
Butler, Red Blend, California		97
<b>MERLOT</b>		
Sycamore Lane, Merlot, California	7	
Robert Hall, Merlot, California	14	45
Duckhorn, Merlot, California		125
<b>BUBBLES</b>		
Casa Canevel, Prosecco, Italy	10	30
Veuve Clicquot, Champagne, France	18	99
Moet Chandon, Champagne, France		120
Rare, Champagne, France		300

## COCKTAILS

### GLASS HOUSE

Elijah Craig Bourbon, Domaine De Canton, Honey Sage Syrup, Lemon Juice. 14

### SPICY SEÑORITA

Fiero Habanero Blanco Tequila, J.F. Hayden's Mango Liqueur, House Made Margarita Mix. 13

### THIS ONE'S FOR OLIVE

Blueberry Infused Tito's Handmade Vodka, Lemonade. 15

### SAY UNCLE

Elijah Craig Bourbon, Black Walnut Bitters, Filthy Black Cherry Juice. 14

### SHE'S MAI CHERRY TAI

Wicked Dolphin Crystal & Black Rum, House Made Mai Tai Mix, Filthy Cherry Juice. 14

### SPRING SPRITZ

Lillet Aperitivo, Champagne. 12

### ENDLESS SUMMER

Wicked Dolphin Coconut Rum, Cream Of Coconut, Strawberry Puree, Mint, Simple Syrup. 14

### CURIOUS GEORGE

Elijah Craig Bourbon, Giffard Banana, Black Walnut Bitters. 14

### STONES 75

Empress Gin, Champagne, St. Germaine, Lemon Juice. 13

## DRAFT & DESSERT COCKTAILS

### THAT'S NOT SNOWFLAKE PUNCH (Draft)

Wicked Dolphin Crystal, Coconut, Pineapple & Mango Rums, House Made Fruit Punch. 13

### ESPRESSO YOURSELF MARTINI (Draft)

J.F. Hayden's Espresso Liqueur, Smirnoff Vanilla Vodka, Brendan's Irish Cream. 13

### KEY WEST EXPRESS (Draft, Dessert)

Blue Chair Key Lime Rum, Hangar One Citron Buddah's Hand, Pineapple Juice, Lime Juice. 12

### JOE PISTACHIO (Dessert)

Wicked Dolphin Vodka, Mozart White Chocolate, Pistachio Syrup, Heavy Cream. 12

## ON TAP

Bud Light	5	Islamorada Brewing Islamorada Citrus Ale	6
Yuengling	5	Labelle Brewing Cowboy Way IPA	6
Coors Light	5	Motorworks V-Twin Vienna Lager	6
Miller Lite	5	Tampa Bay Brewing Co Reef Donkey Apa	6
Michelob Ultra	5	Big Wave Kona Golden Ale	6
Scotty's Bierworks Irish Red	6	New Holland Brewing Dragon's Milk Bourbon Stout	7
Palm City Brewing Hazify IPA	6	Guinness Draught	8
Big Storm Brewing Bromosa	6	Sam Adams Octoberfest	8
Coppertail Night Swim Porter	6	Tampa Bay Brewing Co Gourds Gone Wild	8
Stella Artois	6		
Fort Myers Brewing High 5 IPA	6		
Florida Ave Brewing You're My Boy Blue	6		

## BOTTLES & CANS

Budweiser	5
Bud Light	5
Michelob Ultra	5
Coors Light	5
Miller Lite	5
Pabst Blue Ribbon (16oz Can)	5
Heineken 0.0   N/A	5
Corona Extra	6
Blue Moon	6
Angry Orchard	6
Heineken	6
Black Cherry White Claw	8
Watermelon Nütrl	8