

STARTERS

Black Bean Nachos	8
add Italian Sausage or Roasted Chicken ‡2	
Pepper Jack Quesadilla	7
add Italian Sausage or Roasted Chicken ‡2	
Sauteed Crimini Mushrooms	6
Artichoke Spinach Dip	8
with Whole Grain Hemp Seed Cracker Bread	
Blue Corn Chips and Salsa	4
Szechwan Green Beans	7
Pan Seared Edamame	4
Sweet Potato Curry Fries	7
with Harissa Aioli	
Fresh Cut Garlic Fries	6
Free Range Wings	10
In Spicy Cayenne Pepper or Ginger Teriyaki Sauce with Carrot, Celery and Creamy Blue Cheese	
Seasonal Kimchi	4
House-Fermented	
Olive Trio	4
Hummus Plate	9
with Chili Oil, Feta, Olives, Pita and Fresh Veggies	
Wood Fired Pretzel	4
with Spicy Ale-Marionberry Mustard	
Monterey Calamari	11
Fried Lemon Wheels and Cocktail Sauce	

SOUPS

Small 5 / Large 7

New England Clam Chowder	
Savory Chicken Soup	
with Handmade Rosemary Egg Noodles	
Vegetarian Black Bean Chili	
add Cheddar Cheese and Onions ‡1	
add Italian Sausage or Roasted Chicken ‡2	
Soups of The Day	
Add a House Green Salad	4
Add a Grilled Cheese Sandwich	4
On Sourdough with Standing Stone Stout Cheddar	

SALADS

Chicken Tortilla Salad	14
Blackened Chicken, Queso Fresco, Sun-Dried Tomatoes, Pepitas, Avocado, Black Olives, Tortillas, Mixed Baby Greens and Oregano Vinaigrette	
Sea Scallop and Spinach Salad	16
Bell Peppers, Snow Peas, Almonds and Sesame Ginger Vinaigrette	
Cobb Salad	13
Avocado, Uncured Bacon, Grilled Chicken Breast, Blue Cheese and Sliced Egg	
Blackened Wild Alaskan Salmon Filet	14
on House Greens or Caesar Salad	
Grilled Chicken Caesar	10
Without Chicken ‡6	
House Greens	5
Savory Walnuts and Balsamic Vinaigrette or Creamy Blue Cheese Dressing	
Soup and Salad Combination	9 / 11
House Green Salad with Small or Large Bowl of Clam Chowder, Savory Chicken Soup, Black Bean Chili or One of Our Soups of The Day	

WOOD FIRED PIZZA 6" / 9"

Handmade to order and baked in our wood fired oven.
Add ‡4 for a House Green Salad or a Small Bowl of Soup.

Margherita	6 / 9
Mozzarella, Basil and Tomato Sauce	
Proscuitto di Parma	8 / 11
Mozzarella and Pesto	
Three Meat	9 / 12
Italian Sausage, Pepperoni, Roasted Chicken, Mozzarella and Tomato Sauce	
Spicy BBQ Chicken	9 / 12
Rumiano Smoked Mozzarella, Sweet Onion, Bell Pepper and Sesame Seeds	
Creamy Garlic Chicken	9 / 12
Uncured Bacon, Sweet Onion, Fresh Basil and Mozzarella	
Standing Stone Italian Sausage	8 / 11
Pepperoncini, Tomato Sauce and Mozzarella	
Pepperoni	7 / 10
Tomato Sauce and Mozzarella	
Pesto	9 / 12
Artichoke Hearts, Blue Cheese, Walnuts and Red Grapes	

BURGERS

Our burgers are made with Country Natural Beef, a company comprised of 120 cooperative, family-owned farms committed to sustainably and humanely raising free-range cattle, without the use of hormones or antibiotics.

Add \$2 for Garlic Fries or \$4 for a House Green Salad or a Small Bowl of Soup.

Standing Stone Cheese Burger 10

with Standing Stone Stout Cheddar Cheese and Smoked Tomato Relish

Black and Blue Burger 12

with Crater Lake Blue Cheese and Uncured Bacon

Guacamole Burger 11

with Pepperjack Cheese

Basic Burger 7

Buffalo Burger 13

with Basil Aioli on Focaccia

Lamb Pita 12

Umpqua Valley Lamb, Feta, Spinach and Basil Aioli

Burger Options (Per Item)

Add Avocado, Sauteed Mushrooms, Rogue Creamery Standing Stone Stout Cheddar Or Uncured Bacon \$2

SANDWICHES

Add \$2 for Garlic Fries or \$4 for a House Green Salad or a Small Bowl of Soup.

Blackened Salmon 14

Topped with Cole Slaw on Sourdough Baguette

Buffalo Chicken 11

Marinated and Charbroiled Red Hot Chicken Breast with Uncured Bacon and Blue Cheese on Focaccia

Club Sandwich 11

Avocado, Uncured Bacon, Smoked Turkey and Swiss Cheese on Sourdough

Artichoke Chicken Wrap 9

Roasted Chicken, Artichoke Spinach Cream Sauce, Greens, Cucumbers and Red Onion

Grilled Reuben 9

Choice of Corned Beef, Turkey or Tofu on Onion Rye

Sauteed Veggie Wrap 8

Organic Tempeh, Crimini Mushrooms, Feta, Onions, Peppers and Fresh Spinach

ENTREES

Add \$4 for a House Green Salad or a Small Bowl of Soup.

Beef Primal Cut MP

Today's Selection

Tempeh Stir Fry 14

Organic Tempeh, Cashews, Bok Choy, Napa Cabbage, Mung Bean Sprouts and Seasonal Veggies in a Pan Asian Black Bean Sauce over Lundberg Organic Rice

Alder Planked Wild Alaskan Salmon Filet 19

Pub Mashers and Sauteed Seasonal Vegetables

Fish & Chips 14

Crisp True Cod Fillets with Garlic Fries, Cole Slaw and Tartar Sauce

Fish Tacos 14

White Corn Tortillas, Wasabi Aioli, Cilantro Cabbage Avocado and a Side of Black Beans

Spicy Thai Curry 14

Lundberg Organic Brown Rice, Asian Greens with Chicken Breast or Tofu

Charbroiled 5-Spice Ginger Teriyaki Ribs 16

Naturally Raised Oregon Pork with Sweet Potato Fries

Chicken Marsala 17

Free Range Natural Chicken Breast in Mushroom Marsala with Polenta

Italian Sausage Linguini 13

Marinara Sauce with Parmesan Cheese

Penne Pasta 13

Tossed with Sauteed Mushrooms, Pesto, Savory Walnuts and Feta

ON THE SIDE

Spinach 4

Seasonal Leafy Braised Vegetables 4

Green Beans 5

Pub Mashers 4

Ashland's 5% meals tax will be added to all guest checks. A 15% gratuity may be added for parties of 8 or more.

WINE ON TAP

No Bottle • No Cork • No Waste • Straight From Southern Oregon
Liter / Half Liter / Glass

Chardonnay 28 / 15 / 7
Wooldridge Creek, Applegate Valley

Tempranillo 28 / 15 / 7
Wooldridge Creek, Applegate Valley

Cabernet 28 / 15 / 7
Wooldridge Creek, Applegate Valley

Pinot Noir 28 / 15 / 7
Misty Oaks, Umpqua Valley

RED WINE

Bottle / Glass

Illahé Pinot Noir 31 / 9
Willamette Valley

Abacela Merlot 30 / 8
Oregon

Velocity Cellars, Velo 27 / 8
Merlot, Cabernet Franc, Syrah and Cabernet Blend
Rogue Valley

Wooldridge Creek, Il Carino Rosso 26 / 7
Cabernet, Sangiovese and Zinfandel Blend
Applegate Valley

Valley View Cabernet Sauvignon 22 / 6
Rogue Valley

Bulletin Place Shiraz SE 22 / 6
Australia

Ravenswood Vintner's Blend Zinfandel 22 / 6
California

WHITE WINE

RoxyAnn Viognier 30 / 8
Rogue Valley

Foris Pinot Gris 22 / 6
Rogue Valley

Zenato Pinot Grigio 22 / 6
Italy

Chateau St. Jean Chardonnay 27 / 8
Sonoma, CA

South Stage Cellars Sauvignon Blanc 27 / 8
Rogue Valley

Monkey Bay Sauvignon Blanc 22 / 6
Marlborough, NZ

Beringer White Zinfandel 14 / 4
California

Bridgeview Blue Moon Riesling 18 / 5
Oregon

SPARKLING WINE

Tatinger Cuvée Prestige 71
Champagne, France

Mumm Cuvée NV Brut Prestige 36 / 10
Napa, California

Zardetto Prosecco Brut 18 / 6
Italy

AFTER DINNER

Port and Sherry

Hidalgo "Napoleon" Amontillado 7

Sandeman's Private Reserve 6

Warre's Otima, 10 year Tawny 9

Cognac

Remy Martin VSOP 7

Courvoisier VS 6

Hennessy VS 6

Single Malt Scotch

Lagavulin, 16 year 10

Laphroaig, 10 year 7

Talisker, 10 year 7

Cragganmore, 12 year 7

Glenfiddich, 12 year 6

Macallan, 12 year 7

Glenlivet, 12 year 6

DRINKS

Standing Stone Lemonade 3
Cherry or Ginger

Fresh Squeezed Orange Juice 4

Standing Stone Draft Root Beer 3

Thomas Kemper Cream Soda 3

Reed's Spicy Ginger Ale 3

San Pellegrino Sparkling Juice 2
Aranciata or Limonata

Fountain Drinks 2
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper
and Lipton Ice Tea

Organic Apple Cider 3
Steamed or Chilled

Standing Stone Black Tea Chai 3
Steamed or Iced

Steamed Hot Chocolate 3

Organic Numi Teas 2

Freshly Ground Coffee/Espresso Drinks 2 / 4
Noble Roasting Company

www.StandingStoneBrewing.com
stay connected: twitter.com/ssbc