

## STARTERS

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Black Bean Nachos . . . . .	9
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 . . . . .	9
with Whole Grain Hemp Seed Cracker Bread	
Blue Corn Chips and Salsa . . . . .	4
Rob's Blooming Onion . . . . .	7
with Garlic Aioli	
Szechwan Green Beans . . . . .	7
Edamame . . . . .	4
Sweet Potato Curry Fries . . . . .	7
with Harissa Aioli	
Standing Stone Garlic Fries . . . . .	6
Free Range Buffalo Wings . . . . .	10
In Spicy Cayenne Pepper Sauce with Celery, Carrot and Creamy Blue Cheese Dip	
Marinated Olives . . . . .	3
Black Bean Hummus . . . . .	9
with Chili Oil, Feta, Olives, Lemon, Pita and Fresh Veggies	
Wood Fired Pretzel . . . . .	4
with Spicy Marionberry Hefeweizen Mustard	
Flatbread & Marinara . . . . .	7
Monterey Calamari . . . . .	10
Fried Lemon Wheels and Cocktail Sauce	

## SOUPS

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Small 5 / Large 7

New England Clam Chower	
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

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Marionberry Rocket . . . . .	12
Arugula, Blackened Chicken, Red Onion, Blue Cheese and Marionberry Vinaigrette	
Sea Scallop and Spinach Salad . . . . .	16
Bell Peppers, Snow Peas, Almonds and Sesame Ginger Vinaigrette	
Cobb Salad . . . . .	12
Avocado, Applewood Smoked Bacon, Roasted Chicken, Blue Cheese and Sliced Egg	
Blackened Wild Alaskan Salmon Filet . . . . .	14
on House Greens or Caesar Salad	
Grilled Chicken Caesar . . . . .	10
Without Chicken \$6	
Arugula . . . . .	8
Balsamic Vinegar, Arbequina Olive Oil and Shredded Parmesan	
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"

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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 . . . . .	8 / 11
Italian Sausage, Pepperoni, Roasted Chicken, Mozzarella and Tomato Sauce	
Mediterranean Chicken . . . . .	8 / 11
Artichoke Spinach Cream Sauce and Mozzarella	
Creamy Garlic Chicken . . . . .	8 / 11
Applewood Smoked Bacon, Sweet Onions, Fresh Basil and Mozzarella	
Standing Stone Italian Sausage . . . . .	7 / 10
Pepperoncini, Tomato Sauce and Mozzarella	
Pepperoni . . . . .	7 / 10
Tomato Sauce and Mozzarella	
Pesto . . . . .	8 / 11
Artichoke Hearts, Blue Cheese, Walnuts and Red Grapes	

## BURGERS

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

### Standing Stone Cheese Burger . . . . . 9

Country Natural Beef, Standing Stone Stout Cheddar Cheese from the Rogue Creamery and Smoked Tomato Relish

### Black and Blue Burger . . . . . 12

Country Natural Beef Blackened and Charbroiled with Crater Lake Blue Cheese and Applewood Smoked Bacon

### Buffalo Burger . . . . . 13

Full Circle Organic Bison with Basil Aioli on Focaccia

### Lamb Burger . . . . . 11

Umpqua Valley Lamb, Feta, Spinach and Basil Aioli on Focaccia

### Basic Burger On Focaccia . . . . . 7

#### Burger Options (Per Item)

Avocado or Sauteed Mushrooms \$1

Rogue Creamery Standing Stone Stout Cheddar

Or Applegate Farms Nitrate Free Smoked Bacon \$2

## SANDWICHES

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

### Blackened Wild Alaskan Salmon Po' Boy . . . . . 13

Topped with Cole Slaw on Sourdough Baguette

### Garden Veggie . . . . . 9

Roasted Tofu, Cucumber, Sprouts, Greens, Red Onion, Basil Aioli and Vinaigrette on Focaccia

### Club Sandwich . . . . . 11

Avocado, Applewood Smoked 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.

### Tempeh Stir Fry . . . . . 13

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 Naturally Raised Oregon Pork Chops . . . . . 16

Sauteed Apples, Crater Lake Blue Cheese, Spinach and Pub Mashers

### Charbroiled 5-Spice Ginger Teriyaki Ribs . . . . . 16

Naturally Raised Oregon Pork with Sweet Potato Fries

### Chicken Marsala . . . . . 16

Free Range Natural Chicken Breast in Mushroom Marsala with Polenta

### Italian Sausage Linguini . . . . . 12

Marinara Sauce with Parmesan Cheese

### Linguini Aglio y Olio . . . . . 11

Garlic Chili Oil and Parmesan Cheese

### Penne Pasta . . . . . 13

Tossed with Sauteed Mushrooms, Pesto, Savory Walnuts and Feta

### Naturally Raised Specialty Steak

Ask Your Server About Today's Selection

## ON THE SIDE

### Spinach . . . . . 4

### Seasonal Leafy Braised Vegetables . . . . . 4

### Green Beans . . . . . 5

### Edamame . . . . . 4

### Kimchi . . . . . 3

### 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.

Find out more at  
[www.standingstonebrewing.com](http://www.standingstonebrewing.com)

## RED WINE

Bottle / Glass

Illaha Pinot Noir .....	30 / 8
Willamette Valley	
Eola Hills Pinot Noir .....	26 / 7
Oregon	
Abacela Merlot .....	30 / 8
Oregon	
Beringer Founders' Estate Merlot .....	18 / 5
California	
Velocity Cellars, Velo .....	26 / 7
Merlot, Cabernet Franc, Syrah and Cabernet; Rogue Valley	
Wooldridge Creek, Il Carino Rosso .....	26 / 7
Cabernet, Sangiovese and Zinfandel; Applegate Valley	
BV Signet Collection Cabernet Sauvignon .....	22 / 6
Central Coast	
Beringer Founders' Estate Cabernet Sauvignon .....	18 / 5
California	
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 .....	22 / 6
Sonoma, CA	
Beringer Founders' Estate Chardonnay .....	18 / 5
California	
Kenwood Sauvignon Blanc .....	22 / 6
Sonoma, CA	
Monkey Bay Sauvignon Blanc .....	18 / 5
Marlborough, NZ	
Beringer White Zinfandel .....	14 / 4
California	
Bridgeview Blue Moon Riesling .....	18 / 5
Oregon	
Pascal Maya's New White .....	30 / 8
Pinot Blanc, Pinot Gris, Muscat; Rogue Valley	

## SPARKLING WINE

Veuve Clicquot NV Brut .....	68
Champagne, France	
Mumm Cuvée NV Brut Prestige .....	30 / 9
Napa, California	
Zardetto Prosecco Brut .....	18 / 6
Italy	

## AFTER DINNER

Port and Sherry	
Hidalgo Amontillado .....	.5
Sandeman's .....	.5
Warre's Otima, 10 year Tawny .....	7
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
Hot Drinks	
Espresso .....	2
Cappuccino .....	3
Latte .....	3
Mocha .....	4

## DRINKS

Standing Stone Lemonade .....	3
Cherry or Ginger	
Thomas Kemper Sodas .....	3
Root Beer or Cream Soda	
Reed's Spicy Ginger Ale .....	3
San Pellegrino Sparkling Juice .....	2
Aranciata or Limonata	
San Pellegrino Sparkling Water .....	3
500ml Bottle	
Fountain drinks .....	2
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper and Lipton Ice Tea	
Thompson Creek Organic Apple Cider .....	3
Steamed or Chilled	
Standing Stone Black Tea Chai .....	3
Steamed or Iced	
Dagoba Steamed Hot Chocolate .....	3
Organic Stash Teas .....	2
Freshly Ground Coffee .....	2
Organic Fair Trade from The Good Bean of Jacksonville	