

SALADS

	Regular / Large
Karen's Cobb Salad Avocado, Bacon, Smoked Turkey, Blue Cheese, Chopped Egg and Tomato ..	9.95
Blackened Wild Alaskan Salmon Filet with House Greens	11.25
Painted Hills Steak Salad Grilled Top Sirloin, Romaine, Tomatoes, Onions and Blue Cheese	13.25
Caesar Salad Crisp Romaine, Savory Croutons, Parmesan and Traditional Dressing	5.50 / 7.25
with Alder Smoked Wild Alaskan Salmon	7.75 / 10.95
with Warm Roasted Chicken	6.75 / 9.25
Grilled Chicken Breast Caesar	8.50
Chinese Grilled Chicken Breast Salad with Toasted Almonds, Snow Peas and Bell Peppers.....	8.75
Greek Salad with Kalamata Olives, Feta Cheese, Tomatoes and Red Onions	6.95 / 9.50
Hummus & Vegetable Platter with Kalamata Olives and Pita Bread.....	8.25
House Greens with Savory Walnuts and Balsamic Vinaigrette <i>or</i> Creamy Blue Cheese.....	4.75 / 6.75
Soup and Salad Combination ♦ Regular House Green Salad with Small <i>or</i> Large Bowl of	
Soup or Black Bean Chili	7.95 / 8.95
New England Clam Chowder	8.95 / 9.95

SANDWICHES

Add 2.50 for **Standing Stone Garlic Fries** or add 3.50 for a **House Green Salad** or a **Bowl of Soup**.
All of our breads are baked here at Standing Stone.

Blackened Wild Alaskan Salmon Filet on Foccacia	9.75
Avocado Club Sandwich with Smoked Turkey and Swiss Cheese on Sourdough	8.50
Bacon Club Sandwich with Smoked Turkey and Swiss Cheese on Sourdough	8.50
Grilled Chicken Breast Wrap with Smoked Bacon, Swiss Cheese and Barbeque Sauce	8.50
Grilled Turkey Reuben on Onion Rye from Butte Creek Mills, Rogue Valley, Stone Ground Flour ..	7.50
Grilled Reuben on Onion Rye from Butte Creek Mills, Rogue Valley, Stone Ground Flour	7.50
Smoked Turkey with Cranberry Chutney on Sourdough	6.50
Hummus Wrap with Kalamata Olives, Tomato, Lettuce and Red Onion	6.50
Char-Broiled Portabella Mushroom marinated and served on Foccacia.....	7.75
Marinated Vegetables and Fontina on Grilled Foccacia with Chipotle Pepper Spread	7.50

BURGERS

Add 2.50 for **Standing Stone Garlic Fries** or add 3.50 for a **House Green Salad** or a **Bowl of Soup**.
All Burgers are 6 oz., served on our fresh baked Standing Stone Foccacia.

Buffalo Burger Full Circle Bison Ranch, Applegate Valley, Naturally Grass-fed - 95% Lean	9.25
Italian Sausage Burger Our Fresh Ground Pork Sausage with Grilled Peppers and Onions	7.25
Standing Stone Burger Emerald Hills Beef, Umpqua Valley, Naturally Pasture-raised	6.75
Garden Burger ® 3.5 oz Meatless Patty - 100% Natural, Low Calorie/Low Fat	6.50
Patty Melt Emerald Hills Beef, Umpqua Valley, Naturally Pasture-raised Patty with Grilled Onions and Swiss Cheese on Onion Rye from Butte Creek Mills, Rogue Valley, Stone Ground Flour ...	7.25

Burger Options:

Avocado ♦ Bacon ♦ Sautéed Portabella Mushrooms	1.50 each
Cheddar, Mozzarella, Pepper Jack, Swiss Cheese OR Bleu Cheese.....	.75
Black Jack Barbeque Sauce50

Ashland's 5% Meals Tax will be added to all guest checks. ♦ A 15% Gratuity will be added for parties of 8 or more.

WOOD FIRED PIZZAS

Hand made to order with our naturally leavened sour dough and baked in our wood fired oven to create a wonderful flavor and crust. Add 3.50 for a **House Green Salad** or a **Bowl of Soup**.

Pizzetta / Pizza

Three Meat Italian Sausage, Pepperoni and Smoked Turkey with Mozzarella and Tomato Sauce	
7.75 / 10.95	
Standing Stone Italian Sausage with Pepperoncini, Tomato Sauce and Mozzarella	6.95 / 9.95
Black Jack BBQ Chicken with Sweet Onions and Mozzarella	6.95 / 9.95
Creamy Garlic Chicken , Smoked Bacon and Sweet Onions with Mozzarella.....	7.50 / 10.50
Pepperoni with Tomato Sauce and Mozzarella	6.75 / 9.75
Spinach & Bacon with Creamy Garlic Sauce, Sweet Onions, Tomatoes and Mozzarella	7.25 / 10.25
Alder Smoked Wild Alaskan Salmon with Capers, Tomato, Red Onion and Mozzarella ...	7.75 / 10.95
Three Cheese Mozzarella, Fontina and Parmesan	6.75 / 9.75
Portabella Mushroom, Fresh Herbs and Fontina	6.75 / 9.75
Greek with Feta, Roasted Garlic, Sweet Onions and Kalamata Olives	7.25 / 10.25
Pesto with Artichoke Hearts, Gorgonzola, Savory Walnuts and Red Grapes	7.50 / 10.50
Fresh Tomato and Basil with Mozzarella	6.75 / 9.75

DINNERS

Available daily from 5:00 p.m. until 9:00 p.m.
Add 3.50 for a **House Green Salad** or a **Bowl of Soup**.

Alder Planked Wild Alaskan Salmon Filet with Garlic Mashed Potatoes and Vegetables.....	17.25
Fish and Chips Crisp Fried True Cod Fillet with Garlic Fries, Savory Cole Slaw and Tangy Tartar Sauce	
Regular.....	12.25
Extra Fish	14.75
Painted Hills Blackened Top Sirloin Steak (6 oz) with Garlic Mashed Potatoes and Vegetables	16.25
Black Jack BBQ Ribs Naturally Raised Oregon Pork with Garlic Mashed Potatoes and Savory Cole Slaw	
Regular	13.95
Extra Ribs	15.95
Braised Lamb Shank on Garlic Mashed Potatoes with Pearl Onions and Port Sauce	14.95
Black Jack BBQ Free-Range Chicken with Garlic Mashed Potatoes and Savory Cole Slaw	
Half	15.25
Quarter	12.50
Lemon & Rosemary Roast Free-Range Chicken with Garlic Mashed Potatoes and Vegetables	
Half	14.75
Quarter	11.75
Linguini with Marinara Sauce and Fresh Parmesan Cheese	8.25
with Standing Stone Italian Sausage <i>or</i> Roasted Chicken	10.50
Penne Pasta tossed with Sautéed Portabella Mushrooms, Pesto, Savory Walnuts and Feta	11.50
Wood Fired Calzone with Sautéed Portabellas, Spinach, Black Olives, Ricotta and Marinara Sauce	10.00
with Standing Stone Italian Sausage <i>or</i> Roasted Chicken	12.25
Yellow Thai Curry with Brown Rice, Spinach, Potatoes and a choice of Chicken Breast or Tofu	12.95

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WINES

			Bottle	6.5 oz Glass
Viento • Lonesome Spring Ranch	Viognier	Columbia Valley	23.00	6.50
Foris	Pinot Gris	Rogue Valley	21.00	6.00
Zenato	Pinot Grigio	Italy	18.00	5.25
Bonterra • Organically Grown	Chardonnay	Mendocino	22.00	6.25
Chateau St. Jean	Chardonnay	Sonoma, CA	22.00	6.25
Beringer Founders' Estate	Chardonnay	California	18.00	5.25
Monkey Bay	Sauvignon Blanc	Marlborough, NZ	19.00	5.50
Beringer	White Zinfandel	California	14.00	4.00
Bridgeview Blue Moon	Riesling	Oregon	17.00	5.00

Sparkling Wine

Veuve Clicquot NV	Brut	Champagne	59.00	
Mumm Cuvée NV	Brut Prestige	Napa	30.00	8.00
Zardetto Prosecco	Brut	Italy	18.00	6.00

Red Wine

Chalone Vineyard	Pinot Noir	Monterey	28.00	7.50
Eola Hills	Pinot Noir	Oregon	20.00	5.75
Abacela	Merlot	Oregon	28.00	7.50
Beringer Founders' Estate	Merlot	California	18.00	5.25
Wooldridge Creek • Il Carino Rosso	Cab•Sangiovese•Zinfandel	Applegate Val-	23.00	6.50
BV Signet Collection	Cabernet Sauvignon	Central Coast	20.00	5.75
Beringer Founders' Estate	Cabernet Sauvignon	California	18.00	5.25
Bulletin Place	Shiraz	SE Australia	19.00	5.50
Snoqualmie	Syrah	Washington	17.00	5.00
Ravenswood Vintner's Blend	Zinfandel	California	20.00	5.75

BEVERAGES

Fresh Raspberry Lemonade or Ginger Lemonade	Pyramid Juice Co. of Ashland	2.75
Chilled Organic Apple Cider	Pyramid Juice Co. of Ashland	1.95
Passion Mango or Cranberry Black Cherry	Crystal Geyser Juice Squeeze	2.50
Sparkling Mineral Water	San Pellegrino (500 ML)	2.95
Spring Water	San Pellegrino Panna (500 ML)	2.95
Draft Root Beer	Thomas Kemper	2.75
Honey Vanilla Cream Soda	Thomas Kemper	2.75
Spicy Ginger Ale	Reeds Original Extra Ginger Brew	2.75
Fountain Soft Drinks	Pepsi Cola, Diet Pepsi Cola, Sierra Mist, Dr. Pepper and Ice Tea	1.95
Hot Organic Apple Cider	Pyramid Juice Co. of Ashland	2.50
Hot Tea	Lipton, Earl Grey, Constant Comment, English Breakfast, Green, Chamomile, Licorice, Raspberry, Peppermint	1.75
Steamed Hot Chocolate		3.25
Black Tea Chai, Steamed or Iced	Heartsong Chai Co. of Ashland	3.25
Coffee	Fare Trade Organic by GoodBean of Jacksonville	1.95
Espresso	2.25	2.25
Cafe Americano	2.25	2.50
Capuccino	2.50	2.95
Latte	2.95	3.95
Mocha	3.95	

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WELCOME



STANDING STONE BEERS

All Standing Stone Ales are hand made in ten barrel batches here at the Brewery.

Pilsner A dry crisp refreshing filtered lager, well balanced between sweet malt and light bitter hops. This beer is made with a German lager yeast, Saaz, Hershbrucker, and Hallertau hops.

Amber Ale A light copper-colored ale with moderate hoppiness which exhibits a spicy hint of fruit, notable maltiness and a medium body.

India Pale Ale This ale retains a medium maltiness and body and features a flowery hop perfume and pleasant bitterness.

Double India Pale Ale An unfiltered ale with intense hop bitterness, and aroma. This ale is well balanced with higher alcohol, maltiness and hop character. (95 IBU.)

Oatmeal Stout Dark brown, offering subtle coffee and chocolate malt flavor and aroma. The addition of oatmeal produces a rich smoothness and velvety texture.



Barley Wine A very strong ale, rich, heavy and dark with a strong bitter finish. Due to the 11% alcohol it is

Pint 4.00 Half Pint 2.75 Pitcher 12.00

Sample of Six Tasters 6.00

Buckler Non-Alcoholic Brew 3.50

Wyder's Hard Pear Cider 4.00

Standing Stone Gift Items

Fresh Draft Ales in Standing Stone Bottles/ Refill - One Liter 10.50/6.00 Half Gallon 15.50/11.00

Pint Glasses 3.00 Taster Glasses 2.50

T-Shirts 20.00 Hats 14.00 Sweatshirts 32.00

Custom Printed Gift Certificates

www.StandingStoneBrewing.com