STONE WATER

STARTERS

CHILI CRAB CAKES 26
Manuka honey, citrus fermented chili, kewpie | DF

PULPO 24
Mojito charred octopus with Asian chimichurri | GF | DF

THICK CUT BACON 18
Bourbon maple miso glaze | GF | DF

ROASTED COLORADO LAMB PORTERHOUSE 26
Served with Asian chimichurri sauce | GF | DF

WAGYU WONTONS 20
Szechuan chili garlic crisp | DF

FRIZZLED ARTICHOKE HEARTS 18
Fried long stem artichoke hearts, manuka honey citrus, black garlic aioli | DF

ROASTED BONE MARROW 22
Yuzu marmalade, pickled shallots, served with crostini | DF

MUSSELS WITH PUMPKIN ALE BROTH 21
Crispy lardons, lemon butter, grilled crostini

RAW BAR GF | DF

SHRIMP COCKTAIL [4] 22
Cocktail sauce, fresh lemon

LOBSTER COCKTAIL 32
Pink peppercorn avocado Yuzu dressing

OYSTERS [6] 21
East Coast and West Coast
Served with Limoncello granita
Add Caviar | +50

SEAFOOD PLATTER 50
Oysters [4] (2 East Coast / 2 West Coast), lobster cocktail [4oz], shrimp [2]
Add Ossetra Caviar | 75

TUNA TARTARE 24
Citrus aged whiskey barreled shoyu, black sesame seeds, ponzu, crispy wontons, caviar | DF

BEEF CARPACCIO 32
Pickled shallots, black garlic confit aioli, black peppercorn medley, flaked sea salt, cured egg yolk | GF | DF

SALADS

BLACK TRUFFLE CAESAR 18
Romaine lettuce, croutons, shaved pecorino cheese

AUTUMN SALAD 18
Seasonal greens, crispy lardons, local fresh apples, craisins, hot toddy cider vinaigrette, crumbled Valdeón blue cheese | GF

POACHED PEAR SALAD 18
Seasonal greens, ricotta salata, quince dressing, Tawny Port poached pears, caramelized walnuts | GF

PANZANELLA BURRATA 18
Fresh burrata, shaved pistachio, heirloom tomato, cucumber, red onion, croutons, red wine vinaigrette

ADD SLICED NY STRIP [20]
ADD HERBED CHICKEN BREAST [12]
ADD SALMON [18]
ADD SHRIMP (3) [18]

SOUPS

PUMPKIN ALE LOBSTER BISQUE 16

SOUP DU JOUR 14

MENU CURATED AND EXECUTED BY
CHEF JOSEPH FERRAIOLI

"GF" AND "DF" LABELS REPRESENT ITEMS THAT ARE EITHER GLUTEN FREE (GF) OR DAIRY FREE (DF)

* CONSUMING RAW OR UNDERCOOKED FOOD INCREASES YOUR RISK OF FOOD BORNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

STONE WATER

MAINS

CHILEAN SEABASS 48
Sweet corn mezcal beurre blanc | GF

BLACK SESAME CRUSTED TUNA 39
Manuka honey black garlic aioli | GF | DF

SALMON 35
Miso bourbon maple glaze | GF | DF

STONE WATER SIGNATURE BURGER 25
Two Wagyu patties, cheddar, Nueske's bacon, seasoned tomato, lettuce, Stone Water Sauce, French fries

SPLIT ROASTED LOBSTER TAIL 8 OZ. 44 / 16 OZ. 82
Topped with herb goddess butter | GF

PORK CHOP 39
Sugar spiced with miso bourbon maple glaze
GF | DF

FRENCHED CHICKEN BREAST 32
Cherry blossom shoyu au jus | DF

PASTA

FORAGED MUSHROOM CACIO E PEPE 38
Truffle black pepper Béchamel and cured egg yolk with mafaldine pasta

SHORT RIB BOLOGNESE 38
Pappardelle, fresh parmesan

LOBSTER BUCATINI 45
Champagne pink sauce, fresh parmesan

CHARCOAL FIRED STEAKS GF

8 OZ. FILET	59
16 OZ. NY STRIP	49
16 OZ. RIBEYE	52
10 OZ. HANGER STEAK	62
32 OZ. PORTERHOUSE [FOR TWO]	129
36 OZ. TOMAHAWK [FOR TWO]	129

ADD ONS

8 OZ. LOBSTER TAIL *GF*	44
BONE MARROW *GF | DF*	18
LUMP CRAB MEAT *DF*	20
SHRIMP [3] *GF | DF*	18

ALL CHARCOAL FIRED STEAKS FINISHED WITH GARLIC HERB BUTTER

SIDES

LOBSTER ALE MAC & CHEESE 28
Red dragon cheddar and ale cheese sauce

BLACK TRUFFLE GARLIC ROASTED POTATOES 14
GF

STONE WATER FRIES 14
Roasted confit garlic oil, herbed black truffle, Pecorino cheese

FRIZZLED BRUSSEL SPROUTS 14
Black truffle roasted garlic butter

ROASTED SWEET POTATO 12
Sugar spiced | GF | DF

BLISTERED SHISHITO PEPPERS 14
Black garlic citrus aioli | DF

SAUTÉED FORAGED MUSHROOMS 12
Cherry blossom shoyu | DF

GRILLED ASPARAGUS 12
Fresh parmesan | GF

TRI COLOR BOURBON CARROTS 12
Miso bourbon maple glaze | GF | DF

SAUCES

CABERNET DEMI 2
GF | DF

ASIAN CHIMICHURRI 2
DF

GREEN PEPPERCORN SAUCE 2
GF

PONZU 2
DF

SMOKEY BOURBON BBQ 2
GF | DF

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