firewood CAFÉ

breakfast

BACON, EGG & CHEESE
SANDWICH SERVED ON A CROISSANT

SAUSAGE, EGG & CHEESE
SANDWICH SERVED ON A CROISSANT

EGG & CHEESE
SANDWICH SERVED ON A CROISSANT

HOT OATMEAL
WITH DRIED FRUIT AND BROWN SUGAR

BAGEL WITH CREAM CHEESE

FRUIT CUP OR YOGURT PARFAIT

salad

MEDITERRANEAN SALAD
LOCAL GREENS, TOMATO, GARBANZO BEANS, FLATBREAD CHIPS, FETA, RED ONION, SALAMI

CAESAR SALAD
ROMAINE, PARMESAN, HERB CROUTONS, MARINATED TOMATO
ADD GRILLED CHICKEN

KALE & RADICCHIO SALAD
PROSCIUTTO, PARMESAN, RADICCHIO, AGED BALSAMIC

panini

QUATTRO FORMAGGIO
MOZZARELLA, RICOTTA, PARMESAN, GORGONZOLA, SERVED WITH A GREEN SALAD

ITALIAN MEAT
HAM, SALAMI, MORTADELLA, PROVOLONE, SERVED WITH A GREEN SALAD

CAPRESE
TOMATO, MOZZARELLA, BASIL, BALSAMIC, SERVED WITH A GREEN SALAD

TURKEY
PROVOLONE, BASIL PESTO, ARUGULA, SERVED WITH A GREEN SALAD

PANNIKIN
coffee & tea

breakfast

bacon, egg, and cheddar cheese sandwich
ham, egg, and cheddar cheese sandwich
egg and cheddar cheese sandwich
hot oatmeal with dried fruit
bagel with cream cheese
muffin, scone, cake, or croissant

coffee

coffee
decaf coffee
coffee w/steamed milk
decaf w/steamed milk

specialty

cappuccino
caffe mocha
caffe latte
espresso
hammerhead
vietnamese
keith richards
jimi hendrix
hot cocoa
blended mocha drinks

iced

iced caffe mocha
iced caffe latte
iced coffee
iced tea

tea

chai latte
hot tea

*add an espresso shot, flavored syrup, or soy milk to any drink

STONE BREWING CO.

beer
cold BREWS

DRAFT 16oz 6.60 | 23oz
Stone IPA abv 6.9%
Arrogant Bastard Ale abv 7.2%
Stone Pale Ale abv 5.4%
Saint Archer Blonde Ale abv 4.8%

BOTTLE
Ballast Point Pale Ale 12oz
Green Flash Rayon Vert 12oz
Coronado Orange Avenue Wit 12oz
Modern Times Amber Ale 12oz
Stone Smoked Porter 22oz
Stone Levitation Ale 12oz

a taste
eclectic PLATES

STONE-STYLE SOFT PRETZELS
Served warm with jalapeño cheese sauce & Stone Cali-Belgique IPA stone-ground mustard

HOUSEMADE HUMMUS
Unique flavors made fresh daily, served with barley cracker-bread

OUR PHILOSOPHY

Slow Food promotes getting "back to the table", and celebrates artisanal, natural, and old-world approaches to food. We draw our menu's inspiration from cultures all over the world, while our ingredients come to us from nearby small organic farms, including our own Stone Farms in Escondido. Our focus on fresh, local and organic food isn't because we're health nuts, it's because we're quality nuts!

cocktails
created FRESH

STONE BLOODY MARY
Aylesbury Duck Vodka, homemade Bloody Mary mix, fresh lime

MARGARITA SOL
Don Julio Resposado Tequila, fresh lime juice, Cointreau, orange twist

DEL MAR GIMLET
Hendricks Gin, St Germain Elderflower Liqueur, lime, muddled cucumber and basil

MOSCOW MULE
Russian Standard Vodka, fresh lime, Ginger Beer

STRAWBERRY WHISKEY SMASH
Bulleit Bourbon, Fresh Lemon, Muddled Strawberry and Mint.

wine
by the GLASS

WINE BY THE GLASS

Sparkling Wine - Gloria Ferrer Va De Vi, Carneros, CA

Sauvignon Blanc - Avalon, CA 2011

House White

Chardonnay - Folie a Deux, Russian River Valley, CA 2012

House Red

Syrah - 6th Sense, Lodi, CA 2009

Malbec - Lockwood, Monterey, CA 2009

Cabernet Sauvignon - Split Creek Farms, North Coast, CA 2011

Zinfandel - Zen of Zin, CA 2011

October 2013

Artisan Market