



STONEWATER

BAR . PATIO . THE PLAZA .

• SNACKS •

Kettle Chips 6
old bay / malt vinegar french onion dip

Pork Rinds (GF) 5
ancho chili / bbq ketchup



• BASKETS •

Poutine (GF) 10
fresh cut fries / pot roast gravy / cheddar cheese curds

Fried Ravioli 10
six-cheese ravioli / smoked chili horseradish sauce

Stuffed Tater Tots (GF) 11
buffalo chicken / cheddar / bacon wrapped / ranch

Chicken Shawarma Nachos (GF) 10
feta / tahini sauce / tomato / onion / kalamata olives
cucumber

Stonewater *"Signature"* Appetizers

Deep Fried Deviled Eggs 8
panko crusted / honey / spitfire hot sauce

"Signature" Egg Rolls 10
pulled pork / crispy cabbage / mitch's mambo
bbq sauce / sweet chili sauce

Stuffed Pretzels 10
spinach / artichoke dip / bacon dijonaise

• SMALL PLATES •

Fried Chicken Sliders 10
citrus thyme bbq sauce / sweet pickles / bleu cheese slaw

Smoked Wings (6) 12
seasoned / bbq / hot / celery / bleu cheese

Langostino Lobster Dip (GF) 12
spinach / bacon / aged cheddar / tortilla chips

Hummus 10
chick pea / tahini / roasted artichokes / pita

Caprese 10
fresh mozzarella / tomato / basil / balsamic reduction

Weekly Hand Crafted
"Signature" Drink Features

Ask Your Server for Details

SIGNATURE
FLATBREAD PIZZA

Greek 15
chicken shawarma / olive oil / garlic / kalamata olives
tomato / onion / feta

Sicilian 15
red sauce / italian sausage / pepperoni / mortadella
quattro formaggio

Margherita 14
red sauce / fresh mozzarella / basil

Buffalo Chicken 14
hot sauce / grilled chicken / quattro formaggio / red
onions / bleu cheese

Mediterranean 14
olive oil / quattro formaggio / tomato / spinach caramelized
onions / artichokes / kalamata olives

Pulled Pork 15
mitch's mambo bbq sauce / red onion / banana peppers
smoked gouda

Traditional 12
red sauce / hand crushed tomatoes / quattro formaggio
fresh herbs

White 12
evoo / roasted garlic / quattro formaggio / tomato / oregano

Create Your Own

Customize your own by combining any featured ingredients
of our signature flatbread pizzas

2.5 per ingredient



Managing food allergies at Stonewater Bar. Patio. Plaza. requires a
partnership between our guests and the bar/restaurant team. Working together,
we can prevent allergic reactions. Please advise your server of any food
allergies or special needs.

**Consuming raw or undercooked meats may increase your chance of
getting food borne illness.*

Owners - J. Kirk Kim & Kay Kim | Gil & Kirsten Shaffer

Manager - Courtney Piper

Executive Chef - Jeffrey Dick

Sous Chef - Jake Arnold

Chef Wood-Fired Brick Oven Flatbread - Anthony "Boz" Vavick

www.stonewaterbar.com | 724.219.3449