



Craft Kitchen @ Stonebridge Brewing Company is a modern eatery specializing in our renditions of classics. We encourage sharing and invite you to taste several dishes with your dining companions for a fun and unique experience! We are a scratch kitchen and this isn't fast food so sit back, relax and enjoy!

## SHARE PLATES

**Rice** Crispy rice balls with ginger, sesame and scallion. Topped with sweet soy, gochujang aioli and wasabi. A must try! 12

**Dumplings** Crispy pork and veggie dumplings tossed in a chili soy butter. Garnish of scallion and sesame seeds 14

**Eggrolls** Crispy rolls filled with shrimp, cabbage, veggies and Korean spices. Served with pepper jelly for dipping 12

**Tempura** Crispy fried broccoli tempura drizzled with our eel sauce and gochujang aioli. Garnish of sesame seed and scallion 12

**Vegetables** Seasonal roasted vegetable mezze with our chimichurri sauce, creamy goat cheese and grilled crostini 18

**Mushrooms** Creamy, Oak Haven Farm mushroom dip with Indian spices and curry. Served with fresh herbs and grilled toast points 15

**Chicken** Sliced chicken breast and broccoli fried crispy in tempura topped with our Char Sui sauce and garnished with sesame seed and scallions 14

**Arancini** Indian spiced risotto balls, fried crisp, served on a bed of tomato curry sauce with cilantro and feta 12

**Calamari** Crispy salt and pepper squid with hints of ginger and garlic. Served with crispy basil and spicy peppers. Miso aioli for dipping 14

## SMALL PLATES

**Tuna** A crispy rice cake topped with guacamole, raw poke-style Ahi and seaweed salad. Garnish of gochujang aioli, sesame seed and scallion 18

**Noodles** Hand-rolled noodles in a delicious garlic and soy sauce. Finished with crispy garlic, scallion and plenty of parmesan 12

**Tacos** Crispy won-ton shells 2 ways. Raw tuna poke topped with pimento aioli, seaweed salad and sesame seeds. Crispy spam and cabbage topped with pickled onion, cucumber, sesame seeds and gochujang aioli 15

**Meatballs** Hand-rolled lamb meatballs in our pomegranate molasses sauce with cashew cream and garnished with sesame seeds and fresh mint 14

**Tostadas** Local gourmet shrooms on crispy corn tortillas, kung pao, pickled vegetables, gochujang aioli, sesame seed and scallion 16

**Tataki** Flash-seared filet mignon served in our house ponzu and garnished with sesame seed, pickled ginger and scallion 16

## LARGER PLATES

**Ramen** House hot and sour broth filled with hand-rolled noodles, crispy shredded pork, shrimp, pickled veggies and our deep fried egg. Garnish of cilantro and scallion 18

**Ramen** House vegetarian broth with asian flavors and spice filled with hand-rolled noodles, roasted shrooms, pickled veggies, caramelized onion, deep fried egg, cilantro and scallion 18

**Szechuan Beef** Marinated filet tips in a rich Szechuan sauce with peppers, onions, local mushrooms and snap peas. Served with a side of seasoned rice 28

**Curry** Hand-rolled noodles covered in our rich Thai coconut curry sauce with seafood. Topped with pickled vegetables and garnished with peanuts, scallion, cilantro and garlic crunch 18

**Stir-fry** Rice noodles with our sweet and spicy dragon sauce, grilled chicken, grilled shrimp and snap peas. Garnished with crispy pickled sprouts, carrots, peanuts and scallion 17

**BoSsam for Two** Traditional BoSsam-style pork shoulder served with butter lettuce wraps, crispy rice balls and all the accompaniments! Ask your server for more details 42