

# STEM AND STEIN

## WINE CELLAR & BAR

### WHITE & ROSÉ WINES

HOUSE WHITE	5	—
CANTI MOSCATO, ITALY	7	25
FRISK RIESLING, AUSTRALIA	7	25
ELICIO ROSÉ, FRANCE	8	28
VIGNETI DEL SOLE PINOT GRIGIO, ITALY	7	26
JOEL GOTT PINOT GRIS, OR	8	27
CROWDED HOUSE SAUVIGNON BLANC, NZ	7	26
FERRARI-CARANO SAUVIGNON BLANC, CA	8	28
LA CREMA CHARDONNAY, CA	8	28
JOEL GOTT UNOAKED CHARDONNAY, CA	9	30
RUFFINO PROSECCO, ITALY	7	—
RUFFINO SPARKLING ROSÉ, ITALY	7	—

### RED WINES

HOUSE RED	5	—
ADESSO SWEET RED, ITALY	8	26
MOSKETTO RED MOSCATO, ITALY	7	24
RONCIER PINOT NOIR, FRANCE	7	26
LA CREMA PINOT NOIR, CA	9	30
ARGYLE PINOT NOIR, OR	10	36
SKYFALL MERLOT, WA	7	26
BODINI MALBEC, ARGENTINA	7	25
BELLERUCHE COTES DU RHONE RED BLEND, FR	7	25
QUILT FABRIC OF THE LAND RED BLEND, CA	13	46
BACKHOUSE CABERNET, CA	7	25
THREE FINGER JACK CABERNET, CA	8	28
DAOU CABERNET, CA	11	40
CLINE ANCIENT VINES ZINFANDEL, CA	8	30

FOR A BIGGER BOTTLE SELECTION, SHOP OUR RETAIL WINE SHELVES. A \$10 CORKAGE FEE IS APPLIED TO EACH BOTTLE OPENED ON PREMISE.

### FLIGHTS

#### 3 WINE FLIGHT \$12

CHOOSE ANY\* THREE WINES FROM THE BY THE GLASS LIST AND GET A 2 OUNCE POUR OF EACH

#### 6 WINE FLIGHT \$22

CHOOSE ANY\* SIX WINES FROM THE BY THE GLASS LIST AND GET A 2 OUNCE POUR OF EACH

\*SPARKLING WINES NOT INCLUDED!

### WINE COCKTAILS

**RANCHO LA GLORIA MARGARITA WINE \$7**  
100% AGAVE WINE MIXED WITH REAL LIME JUICES. SERVED WITH A SALTED RIM.

#### TINTO DE VERANO \$7

RED WINE MIXED WITH FIZZY ORANGE SODA! FRUITY AND REFRESHING—MUCH LIKE SANGRIA!

#### WINE POPSICLE \$5

A FRUITY AND BOOZY POPSICLE THAT WILL TAKE YOU BACK TO YOUR CHILDHOOD! (WELL, MINUS THE BOOZY PART!) ASK YOUR SERVER FOR AVAILABLE FLAVORS!

### DESSERTS

#### CHOCOLATE PUFFALO \$6

PUFF PASTRY FILLED WITH NUTELLA AND MARSHMALLOWS, BAKED UNTIL MELTED AND GOLDEN BROWN, THEN DRIZZLED WITH CHOCOLATE SYRUP AND DUSTED WITH POWDERED SUGAR.

#### SUGAR WAFFLE \$6

A SWEET, SUGAR COATED WAFFLE SERVED WITH A SCOOP OF VANILLA ICE CREAM, POWDERED SUGAR, AND A SIDE OF MAPLE SYRUP. ADD EXTRA WAFFLES FOR \$3 EACH.

### STARTERS AND SHAREABLES

#### PARMESAN ASPARAGUS \$8

EIGHT PIECES OF FRESH ASPARAGUS WRAPPED IN FLAKY PHYLLO DOUGH AND BAKED IN THE OVEN UNTIL GOLDEN BROWN. SERVED WITH A SIDE OF RANCH FOR DIPPING.

#### SOFT PRETZEL TRIO \$8

THREE SOFT PRETZELS SERVED WITH THREE DIPPING SAUCES—OUR SPICY CHEESE DIP, HONEY MUSTARD, AND HOMEMADE HUMMUS. ADD MORE PRETZELS FOR \$2 EACH.

#### JIMMY'S CHEESE DIP \$8

OUR SPICY HOMEMADE CHEESE DIP FILLED WITH GROUND BEEF, JALAPENOS, TOMATOES, AND BLACK BEANS. SERVED WITH TORTILLA CHIPS.

#### SPICY NACHOS \$11

A LARGE BED OF TORTILLA CHIPS TOPPED WITH OUR SPICY CHEESE DIP, TOMATOES, ONIONS, AND SOUR CREAM. ADD BACON \$3 ADD CHICKEN \$3 ADD BRISKET \$4

#### AHI TUNA NACHOS \$10

A BED OF KETTLE CHIPS TOPPED WITH AHI TUNA, FRESH SERRANO PEPPERS, SCALLIONS, SESAME SEEDS, AND DRIZZLED WITH A SRIRACHA AIOLI.

#### THE DOUBLE DIPPER \$11

OUR HOMEMADE PIMENTO CHEESE AND HUMMUS SERVED WITH PITA BREAD, PRETZELS, CUCUMBERS, CELERY, AND CARROTS FOR DIPPING.

#### THE CHEESE BOARD \$15

AN ASSORTMENT OF CHEESES, CRACKERS, OLIVES, HONEY, AND DRIED FRUIT

#### THE MEATY BOARD \$15

SMOKED BEEF SAUSAGE, BRISKET, BACON, RYE BREAD, BBQ SAUCE, WHOLE GRAIN MUSTARD, PICKLED OKRA

#### THE VIP \$28

A LAZY SUSAN LOADED UP WITH THE MEATY BOARD AND CHEESE BOARD

### PANINIS, PIZZAS, CROSTINIS, AND SALADS

#### HARVEST SALAD \$9

A LARGE BED OF SPINACH TOPPED WITH MOZZARELLA CHEESE, BACON, APPLE CHUNKS, DRIED CRANBERRIES, GOLDEN RAISINS, AND SUNFLOWER SEEDS. SERVED WITH A SIDE OF BALSAMIC VINAIGRETTE. ADD CHICKEN \$3.

#### BUFFALO CHICKEN CHOPPED SALAD \$10

ROMAINE LETTUCE TOPPED WITH BUFFALO CHICKEN, CHEDDAR CHEESE, BLEU CHEESE CRUMBLES, TOMATOES, CUCUMBERS, AND CELERY. SERVED WITH A SIDE OF HOMEMADE RANCH DRESSING.

#### HONEY, SRIRACHA, AND BACON PIZZA \$9

AN 8 INCH FLATBREAD TOPPED WITH MARINARA SAUCE, BACON, SPINACH, AND MOZZARELLA CHEESE, THEN DRIZZLED WITH HONEY AND SRIRACHA.

#### CHICKEN, BACON, RANCH PIZZA \$9

AN 8 INCH FLATBREAD TOPPED WITH CHICKEN, BACON, RANCH, AND MOZZARELLA CHEESE

#### JALAPENO POPPER AND BACON PANINI \$9

JALAPENOS, CREAM CHEESE, BACON, AND CHEDDAR CHEESE PRESSED TOGETHER ON SOURDOUGH BREAD. ADD CHICKEN \$3. SERVED WITH A SIDE OF KETTLE CHIPS. SUB SALAD \$3.

#### APPLE & TURKEY PANINI \$9

TURKEY, CREAMED BRIE, APPLE SLICES, SPINACH, PROVOLONE CHEESE, AND MAPLE HONEY MUSTARD PRESSED TOGETHER ON SOURDOUGH BREAD. SERVED WITH A SIDE OF KETTLE CHIPS. SUB SALAD \$3

#### CAPRESE PANINI \$10

PESTO, MOZZARELLA CHEESE, TOMATOES, AND BALSAMIC GLAZE PRESSED TOGETHER ON SOURDOUGH BREAD. ADD CHICKEN \$3. SERVED WITH A SIDE OF KETTLE CHIPS. SUB SALAD \$3

\*ALSO AVAILABLE AS A CROSTINI

#### SMOKED SAUSAGE GRILLED CHEESE \$9

SMOKED BEEF SAUSAGE, PROVOLONE CHEESE, CHEDDAR CHEESE, AND DIJONAISSSE MELTED TOGETHER AND SERVED ON RYE BREAD WITH A SIDE OF KETTLE CHIPS. SUB SALAD \$3

#### PIMENTO CHEESE AND BRISKET SLIDERS \$13

THREE HAWAIIAN SLIDER BUNS TOPPED WITH BRISKET, OUR HOMEMADE PIMENTO CHEESE, AND A TOMATO. SERVED WITH A CUP OF KETTLE CHIPS. SUB SALAD \$3

#### AHI TUNA CROSTINIS \$12

EIGHT PIECES OF BAGUETTE BREAD TOPPED WITH OUR SPICY ASIAN SLAW AND SEARED AHI TUNA, THEN DRIZZLED WITH A SOY-GINGER GLAZE.

#### CHICKEN, GORGONZOLA, AND HONEY CROSTINIS \$10

EIGHT PIECES OF BAGUETTE BREAD TOPPED WITH GORGONZOLA CHEESE AND CHICKEN, THEN DRIZZLED WITH HONEY. SERVED WITH A SIDE OF BUFFALO SAUCE.

#### FIG & BACON CROSTINIS \$11

EIGHT PIECES OF BAGUETTE BREAD TOPPED WITH CREAMY BRIE CHEESE, A THIN SLICE OF APPLE, FIG PRESERVES, CRISPY BACON, AND TOPPED WITH ARUGULA.

#### CROSTINI SAMPLER PLATTER \$22

FOUR AHI TUNA CROSTINIS, FOUR CHICKEN GORGONZOLA & HONEY CROSTINIS, FOUR FIG & BACON CROSTINIS, AND FOUR CAPRESE CROSTINIS ALL SERVED TOGETHER ON ONE BIG PLATE!

# BOTTLED BEER

## FRUIT / SPICE

DELIRIUM RED	8%	\$9
WELLS BANANA BREAD BEER	5.2%	\$5.50
ORANGE BLOSSOM PILSNER2 HONEY SPICED	11%	\$6.50
LINDEMANS FRAMBOISE (RASPBERRY) LAMBIC	4%	\$8
STIEGL GRAPEFRUIT RADLER	2.5%	\$5.50
WHITE CLAW HARD SELTZER	5%	\$5

## HARD CIDER

DISKIN BOBS YOUR UNCLE DRY CIDER	6.9%	\$5.5
CIDERBOYS SEASONAL CIDER	5%	\$5
ANGRY ORCHARD CRISP APPLE CIDER	5%	\$5
KOPPARBERG STRAWBERRY LIME CIDER	4%	\$5
ACE PINEAPPLE CIDER	5%	\$5
REKORDERLIG PASSIONFRUIT CIDER	4.5%	\$6
REKORDERLIG PEAR CIDER	4.5%	\$6
REKORDERLIG WILD BERRIES CIDER	4.5%	\$6
REKORDERLIG MANGO RASPBERRY CIDER	4.5%	\$6
TREEHORN GINGER CIDER	5.9%	\$5

## PILSNER / LAGER / BLONDE

AMSTEL LIGHT LAGER	3.5%	\$5
KONA LONGBOARD LAGER	4.6%	\$5
SOUTHERN STAR BOMBSHELL BLONDE	5.25%	\$5
YELLOWHAMMER TMINUS KOLSCH	5%	\$5
SOUTHERN PROHIBITION LIGHT LAGER	3.9%	\$5
FULLSTEAM PAYCHECK PILSNER	4.5%	\$5

## WHEAT / HEFEWEIZEN / WIT

WEIHENSTEPHANER HEFEWEIZEN	5.4%	\$5
TUCHER HELLES HEFEWEIZEN	5%	\$5
TUCHER DUNKELWEIZEN	5%	\$6
TUCHER KRISTALWEIZEN	5.3%	\$6
FRANZISKANER HEFEWEIZEN	5%	\$5
HARPOON UFO WHITE	4.8%	\$5
YELLOWHAMMER WHITE	4.8%	\$5
EINSTOK ICELANDIC WHITE ALE	5.2%	\$5

## PALE ALE / IPA

GOOD PEOPLE PALE ALE	5.8%	\$5
STONE IPA	6.9%	\$5
BELLS TWO HEARTED ALE	7.1%	\$5
BELLS OFFICIAL HAZY IPA	6.4%	\$5
DOGFISH HEAD 60 MINUTE IPA	6%	\$5
DOGFISH HEAD 90 MINUTE IPA	9%	\$6
DOGFISH HEAD SLIGHTLY MIGHTY IPA	4%	\$5
LAGUNITAS IPA	6.2%	\$5
LAGUNITAS DAYTIME IPA	4%	\$5
PARISH GHOST IN THE MACHINE DOUBLE IPA	8%	\$6
SIXPOINT RESIN DOUBLE IPA	9.1%	\$6
ELYSIAN SPACE DUST IPA	8.2%	\$6
TRIM TAB IPA	6.5%	\$5
AVONDALE A-OK TROPICAL IPA	7.2%	\$5

## SAISON / BERLINER WEISSE / SOUR

BOULEVARD TANK 7 FARMHOUSE ALE	8.5%	\$6
DUCHESS DE BOURGOGNE	6%	\$10
MONDAY NIGHT DR ROBOT BLACKBERRY LEMON SOUR	5%	\$6
DOGFISH HEAD SEAQUENCH GOSE	4.9%	\$6
AVONDALE SOUR PASH PASSIONFRUIT SOUR	4.3%	\$5
GOAT ISLAND BLOOD ORANGE BERLINER WEISSE	5%	\$6
PRAIRIE RAINBOW SHERBET SOUR	5.2%	\$6

## AMBER / RED / BROWN ALE

BELLS AMBER	5.5%	\$5
FAIRHOPE I DRINK THEREFORE I AMBER	5.9%	\$5
ABITA AMBER	4.5%	\$5
YELLOWHAMMER REBELLION RED	6%	\$5
UNIBROUE MAUDITE STRONG RED ALE	8%	\$6
SAM SMITH NUT BROWN ALE	5%	\$6
GOOD PEOPLE BROWN ALE	5.4%	\$5
ABITA TURBODOG BROWN ALE	5.6%	\$5

## STOUTS & PORTERS

LEFT HAND NITRO MILK STOUT	6%	\$5
OLD RASPUTIN RUSSIAN IMPERIAL STOUT	9%	\$5
YOUNGS DOUBLE CHOCOLATE STOUT	5.2%	\$6
KENTUCKY BOURBON BARREL STOUT	8%	\$6
GUINNESS DRAUGHT STOUT	4.2%	\$5
NEW HOLLAND DRAGONS MILK STOUT	11%	\$8
JP CASPER WHITE STOUT	6.1%	\$5
HORNY GOAT CHOCOLATE PEANUT BUTTER PORTER	6.5%	\$6
FOUNDERS KENTUCKY BREAKFAST STOUT (KBS)	12%	\$9
GOOD PEOPLE COFFEE OATMEAL STOUT	5.7%	\$5
BELLS PORTER	5.6%	\$5

## SCOTCH ALE / WEE HEAVY / BOCKS

FOUNDERS DIRTY BASTARD SCOTCH ALE	8.5%	\$6
INNIS AND GUNN SCOTTISH ALE	6.6%	\$6
INNIS AND GUNN RUM CASK ALE	6.8%	\$6
KENTUCKY BOURBON BARREL ALE	8.19%	\$6
MONDAY NIGHT DRAFTY KILT SCOTCH ALE	7.2%	\$6

## BELGIAN PALE ALE

CHIMAY WHITE BELGIAN TRIPLE	8%	\$9
ST. BERNARDUS TRIPLE	8%	\$10
UNIBROUE LA FIN DU MONDE	9%	\$6
NEW BELGIUM TRIPLE	8.5%	\$5
DELIRIUM TREMENS STRONG PALE ALE	8.5%	\$9
UNIBROUE DON DE DIEU TRIPLE WHEAT ALE	9%	\$6
DUVEL GOLDEN ALE	8.5%	\$7
TRIPLE KARMELIET	8.4%	\$8

## BELGIAN DARK ALE

CHIMAY BLUE BELGIAN QUADRUPEL	9%	\$9
CHIMAY RED BELGIAN DUBBEL	7%	\$8.50
DELIRIUM NOCTURNUM	9%	\$9
UNIBROUE TROIS PISTOLES	9%	\$6
ST. BERNARDUS ABT 12	10.5%	\$10
OMMEGANG THREE PHILOSOPHERS	9.8%	\$8