

# The Stone House Griddle



## Belgian Waffles

### Regular Waffle

8

### Pecan Waffle

One golden brown waffle, caramelized pecans and whip cream.

9.75

### Traditional Belgian Waffle

One golden brown waffle topped with fresh strawberries or blueberries and whip cream.

11

### Paul's Waffle

One golden waffle with crumbled bacon, caramelized pecans and topped with

2 eggs any style

12.75

## Pancakes

### Short Stack

2 Pancakes

7

### Full Stack

3 Pancakes

9

### Blueberry Pancakes

3 pancakes filled with plump, juicy blueberries topped with warm blueberry sauce and whip cream

12.25

### Banana Pancakes

3 banana pancakes with toasted pecans served with warm maple syrup, sweet butter, and whip cream

12.25

### Irish Oatmeal Pancakes

3 Pancakes made with Irish Oatmeal topped with Ligonberry maple syrup

11.75

### Pancake, Bacon and Egg

1 pancake, 2 strips of bacon and 1 egg

11.5

## SH French Toast

Three slices French toast made with Ciabatta bread grilled to a golden brown.

8.75

### Strawberries or Blueberries French toast

Three slices of Ciabatta bread dredged through Stone House batter grilled until golden brown Topped with fresh whip cream and fresh berries

12.75

### Banana Rum French toast

Three slices of Ciabatta bread dredged through Stone House batter. Topped with Caramelized bananas, a banana rum sauce finished with whip cream and toasted pecans.

12.75

### Bing Cherry French toast

Three slices of Ciabatta bread dredged through Stone House batter. Topped with cherries and Cherry liqueur sauce and whipped cream

12.75

### Apple French toast

Three slices of Ciabatta bread dredged through Stone House batter. Topped with sautéed apples in a cinnamon, caramel sauce with whipped cream

12.75

18% Gratuity for parties of 8 or more Sorry No Merchant Gift Cards or Personal Checks Accepted  
We accept Visa, MasterCard, Discover & American Express.

**FOOD ALLERGY: Please inform your Server upon ordering!! NOT ALL INGREDIENTS ARE LISTED**  
Consuming Raw or undercooked foods, such as meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Drinking Wine, Beer, Alcoholic Beverages during pregnancy can cause birth defects

# Cage Free "Egg-ceptionals"

Choose One: Black bean fresh Veggie hash, Grilled potatoes, sliced Tomatoes or Cottage Cheese SUB: seasonal Fruit add 3

## Egg Scramblers

**Truckee Meadows:** Apple wood bacon, avocado, tomato, and cheddar cheese 13.75

**The Zorbo:** Spinach, kalamata olives, goat cheese and sundried tomatoes 13

**Tuscan Scrambler:** Apple wood smoked Chicken Sausage, fresh rosemary, pesto, Sun-dried tomatoes, sautéed mushrooms, and Manchego cheese 14

**Seafood Scrambler:** Dungeness crab, lobster and shrimp sautéed with green onions, Jack cheese and side of classic SH hollandaise 18.5

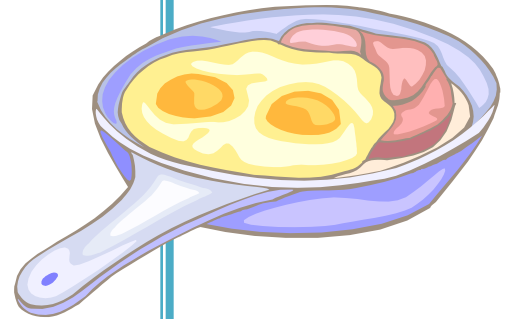
## For the Hungry Heart

Two eggs prepared To Your Liking	7.5
Country Style Biscuits and Gravy with Two Eggs	9.5
4 strips Smoked Apple Wood Bacon with Two Eggs	11.5
Pork Sausage Patty with Two Eggs	11.5
Chicken Apple Sausage link with Two Eggs	11.5
Black Angus ground Chuck patty with Two Eggs	11.5
Smoked Ham Steak with Two Eggs	12.25
Black Angus New York Steak with Two Eggs	17
Porter House 8oz Pork Chop with Two eggs	15.25



## Lite at Heart Breakfasts

One egg Prepared To Your Liking	5.75
Two Slices Smoked Apple Wood Bacon & 1 Egg	8
One Pork Sausage Patty & One Egg	8
One Chicken Sausage Link & One Egg	8
½ Smoked Ham Steak & One Egg	8.75
Black Angus Ground Chuck Patty & One Egg	8.5
½ Order Country Style Biscuit & Gravy & 1 Egg	7.5



### Rock n Roll fresh Garden Omelet 14.25

Zucchini, sautéed spinach, mushrooms, tomato, avocado, green onions, bell peppers, cheese blend

### Apple Wood Bacon and Spinach Omelet 13

Fresh spinach, mushrooms, and bacon with the Stone House cheese blend

### Mediterranean Omelet 14 add Italian sausage 2.25

Artichoke, sun dried tomatoes, kalamata olives, and fresh pesto with feta cheese

### Tee - Off Chile Verde Omelet 13.95

Pulled Pork with Jorge's homemade Chile Verde sauce, melted Jack cheese and fresh guacamole

### Denver Omelet 12

Ham, bell peppers, green onions with cheddar cheese

### Chorizo Omelet 13.95

Bell peppers, onions, Jack, and cheddar cheese topped with black bean Pico de gallo.

### Oregon Nova Smoked Salmon Omelet 15.95

Salmon, goat cheese, spinach, diced red onions, tomatoes, dill capers

### Mama Maria's Free-Range Chicken or Pork Tamale Omelet 13.75

Chef Maria's handmade tamales served with family recipe ranchero sauce, Jack cheese, topped with black bean Pico de gallo, dallop of sour cream and guacamole

# Cage Free - Egg Specials

## Joes Special – A San Francisco Tradition 12.5

3 scrambled eggs with fresh spinach, sliced onions, mushrooms, and ground beef or turkey

## Chicken Fried Steak & Eggs 13.95

Buttermilk battered steak, fried to a golden brown, then topped with Country gravy,  
Served with two eggs prepared to your liking

## “Day on the Green” Hash & Eggs 13.75

Stone House style corn beef hash, bell peppers, onions, with two eggs prepared to your liking

## Huevos Rancheros 12

Flour tortillas, two eggs, Jack cheese, Ranchero sauce, Pico de Gallo, sour cream  
Served with Stone House baked beans and breakfast potatoes

## Classic Eggs Benedict 12.75

Two poached eggs atop grilled pieces of Canadian bacon over crisp  
English muffin and finished with fresh classical hollandaise sauce

## Chorizo Eggs Benedict with Chipotle hollandaise sauce 14

## Stone House Crab Cake Benedict with Classic Hollandaise 16

## Nevada Sunrise Sandwich 12.5

Two Scrambled eggs with cheddar cheese, choice of bacon or sausage  
On a sandwich size toasted English muffin. Served with fresh fruit as side

## The All Together 13.95

Scrambled eggs with bacon, sautéed mushrooms, avocado, Ortega chili, tomato, and a  
combination of Jack and cheddar cheese grilled on wheat bread

## Mama Maria's Tamales & Enchiladas 14.75

Fresh, homemade tamales by Stone House's "Chef Maria."

Cheese Enchilada with your choice of Chicken or Pork Tamale, 1 Egg cooked to order,  
Served with her family recipe baked beans and black bean salsa

### Paul's Original Nature's Bonanza 6.75

A blend of old fashion oats, yogurt, sour cream,  
Raw honey and a variety of diced dried fruits

### Stone House Fresh Fruit Platter 11.5

An array of Seasonal fresh fruit with  
Yogurt or Cottage cheese

### Old Stony Sierra Golden Granola 7.5

Homemade old-fashioned oats, mixed nuts, variety  
diced dried fruits served with nonfat yogurt or milk

### Traditional Oatmeal 4.5

Served with brown sugar and raisins

## S I D E S - I N - S U N C H

Smoked Ham Steak	7
4 Slices Smoked	
Apple Wood Bacon	6.75
Sausage Patty	5.75
Chicken Sausage	5.75
2 Chicken Enchilada	8
2 Cheese Enchilada	5.75
1 Pork or Chicken	5.75
Tamale	
Chicken Burrito	7.25
Veggie Hash	3.95
Corn Beef Hash	7.25
Country Gravy	3
Biscuits	3
Grilled Potatoes	3.25
Avocado	3.25
Yogurt	3
Cottage Cheese	3.5
Bowl Fresh Fruit	6.5
Sliced Tomatoes	3.75
Hollandaise Sauce	2.75
Pico de Gallo	2.75

# Eye Openers

## We Proudly Serve

*Alpen Sierra Coffee Dayton, NV Illy Espresso Italy*

Stone House Blend Coffee	3.25		
Espresso	3	dbl	5.25
Cappuccino	4	dbl	6
Latte	5	dbl	6.75
Hazelnut, Vanilla, Carmel, & Pumpkin Spice	add .50		
(Sugar-Free Flavorings Available)			
Chai Tai	4.75		
Mocha	5.25	dbl	6.85
Caramel Macchiato	5.25	dbl	6.85
Shot in the Dark	4.5		
			Substitute Soymilk .75 Almond Milk .75

Pellegrino (16oz)	3.5	(25.3oz)	5.75
Fiji Artesian Water	3.5		
Milk	3.5		
Soft Drinks	3.25		
Brewed Iced Tea & Hot	3.25		
Old Fashion Root Beer	3.5		
Hot Chocolate	3		
Cranberry Lemonade	3.25		
Strawberry Lemonade	3.5		

## Juices

Orange Juice	3.75		
Grapefruit Juice	3	or	Fresh Ruby Red 5
Apple Juice	3		
Tomato Juice	3		
Kids Juice	1.95		

## Refreshing Concoctions

**Winterland Milkshakes 5.5** Chocolate, Vanilla and Strawberry

**Fillmore Strawberry Crush 4.75**

Strawberry puree, orange juice, cream with a splash of Sierra Mist

**Peach Cobbler Smoothie 5.25**

A blend of peaches, yogurt, peach nectar juice, cinnamon, nutmeg, drizzled with caramel

**Italian Sodas 4.25** Flavors: Raspberry, Blueberry, Strawberry, Blood Orange & Root beer

## Rock n Roll Drinks

**StoneTini:** Finlandia grapefruit vodka, freshly squeezed Ruby grapefruit juice  
Triple sec, with a splash of peach schnapps 10

**Stone House Bellini:** Sparkling wine with peach nectar 7 **Mimosa:** 7 **Large** 10

**Jalapeño Margarita:** Silver Tequila, Pierre Ferrand Orange Curacao, fresh lime, float agave 9.75

**Tahoe Mule:** Tahoe Blue Vodka, fresh lime, lemon, cucumber, pomegranate juice, ginger beer 10

**Lemon Drop:** Citroen vodka, fresh lemon juice, triple sec and Limoncello 10

**French Gimlet:** Boodles Gin, St Germaine Elderflower liqueur and fresh lime 10.5

**Stone House Mojito:** Bacardi Limon, muddled limes, fresh mint, and soda water 10

**BLTA Bloody Mary:** House infused Bacon Vodka, homemade Mary mix, garnished with smoked cherry wood bacon, lettuce, cherry tomato and avocado 9.75

**Sriracha Mary:** Chili pepper vodka, Mary mix, garnished with a pepperoncino 8.5

**Bloody Bull:** Beefy bloody Mary with citron vodka, A1 sauce & Worcestershire 8.5

**Stone Wall Mary:** Spicy bloody Mary drizzled with Japanese wasabi 8.75

**Bloody Maria:** House infused jalapeño Tequila with homemade Mary mix 8.5

**Irish coffee:** Jameson Irish whiskey, brown sugar, Alpen Sierra coffee, heavy crème 9.5

**Adele's coffee:** Tia Maria, Christian Brother's brandy, coffee, float of heavy crème 9.5

# Knock your Socks off

## **Mixed Berry or Bing Cherry Crepes 11**

Two fresh crepes with blueberries, strawberries, blackberries and topped with whipped cream

## **Pizza alla Bismark 13.5**

Chicken sausage, sautéed mushrooms, green onions, sundried tomatoes  
Fresh rosemary, Spanish manchego cheese on herb flatbread with two eggs on top

## **Chorizo Breakfast Pizza 13.5**

Scrambled Eggs, Chorizo, grilled potatoes, cheese medley, bell peppers  
Green onions finished with chipotle hollandaise on herb Flatbread

## **Southern Fried Chicken and Belgian Waffle 13.5**

Drizzled with Hazelnut syrup and chopped green onions

## **Chicken Fried Steak Open Face Sandwich 13.5**

Homemade biscuits topped with a half order of Stone House Chicken Fried Steak  
Country gravy, with two eggs any style

## **Croque Madame Sandwich 13.95**

Classic ham sandwich from France, layered with Swiss and parmesan cheese  
Drizzled with honey between two Ciabatta French toasts and topped with a fried egg

## **Biscuit Diablo 13**

One biscuit topped with Chorizo patty and Chipotle gravy  
with two eggs any style and grilled potatoes

## **Kale Hash & Eggs 13.25**

Grilled potatoes, baby Kale, Brussels sprouts, cabbage sauteed with choice of  
Ground Turkey, Beef or Chorizo topped with 2 eggs and 2 corn tortillas

## **Crab Omelet 16.5**

Dungeness Crab, sautéed mushrooms, green onion, Jack cheese and classic hollandaise sauce

## **Lobster Omelet 18**

Green onion, Jack Cheese and topped with a dollop of classic hollandaise sauce

## **Two Eggs any Style with Chile Relleno 13**

Homemade Chile Relleno stuffed with Jack, cheddar cheese and Mama Maria's Ranchero sauce

## **Riviera Benedict 13**

Two poached eggs atop Portobello mushroom, asparagus, spinach  
Sun-dried tomatoes over English muffins, topped with SH pesto hollandaise

## **Pulled Pork Benedict 13.75**

Two poached eggs atop pulled Pork over English Muffins  
Topped with SH Cilantro Jalapeño hollandaise

## **Pork Belly Benedict 16**

Two poached eggs over English muffins Topped with our fresh SH classic hollandaise

## **Smoked Salmon Benedict 15**

Two poached eggs atop Nova Scotia Salmon over English muffins  
Topped with our fresh SH hollandaise sauce, green onions, cream cheese and capers

## **Lobster Benedict 18**

Two poached eggs atop lobster claw meat over English muffins  
Green onions and fresh SH classic hollandaise sauce