

The Stone House Griddle



Belgian Waffles

Regular Waffle

7

Pecan Waffle

One golden brown waffle, caramelized pecans and whip cream.

9.25

Traditional Belgian Waffle

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

10.75

Paul's Waffle

One golden waffle with crumbled bacon, caramelized pecans and topped with 2 eggs any style

12

Pancakes

Short Stack

2 Pancakes

6

Full Stack

3 Pancakes

8

Blueberry Pancakes

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

11.75

Banana Pancakes

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

11.75

Irish Oatmeal Pancakes

3 Pancakes made with Irish Oatmeal topped with Ligonberry maple syrup

11.25

Pancake, Bacon and Egg

1 pancake, 2 strips of bacon and 1 egg

11

SH French Toast

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

7.75

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

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

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

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

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 2.75

Egg Scramblers

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

The Zorbo: Spinach, kalamata olives, goat cheese and sundried tomatoes 12.75

Tuscan Scrambler: Apple wood smoked Chicken Sausage, fresh rosemary, pesto, Sun-dried tomatoes, sautéed mushrooms and Manchego cheese 13.95

Seafood Scrambler: Dungeness crab, lobster and shrimp sautéed with green onions, Jack cheese and side of classic SH hollandaise 17.5

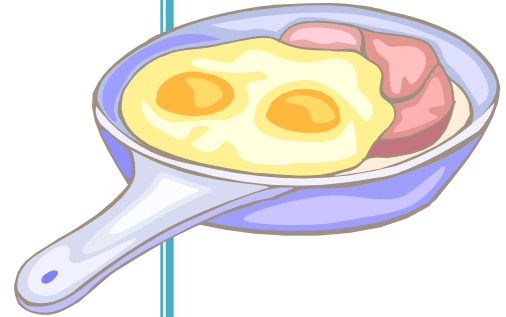
For the Hungry Heart

Two eggs prepared To Your Liking	7.5
Country Style Biscuits and Gravy with Two Eggs	8.95
4 strips Smoked Apple Wood Bacon with Two Eggs	10
Pork Sausage Patty with Two Eggs	10.5
Free-Range Chicken Sausage Link with Two Eggs	10.5
Black Angus ground Chuck patty with Two Eggs	10.25
Smoked Ham Steak with Two Eggs	12
Black Angus New York Steak with Two Eggs	15.95
Porter House 8oz Pork Chop with Two eggs	14.95



Lite at Heart Breakfasts

One egg Prepared To Your Liking	5.5
Two Slices Smoked Apple Wood Bacon & 1 Egg	7.25
One Pork Sausage Patty & One Egg	7.25
One Chicken Sausage Link & One Egg	7.25
½ Smoked Ham Steak & One Egg	8.75
Black Angus Ground Chuck Patty & One Egg	8
½ Order Country Style Biscuit & Gravy & 1 Egg	7



Rock n Roll fresh Garden Omelet 13.95

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

Apple Wood Bacon and Spinach Omelet 12.75

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

Mediterranean Omelet 13.75 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 12.95

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 13.5

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 avocado

Cage Free - Egg Specials

Joel Special – A San Francisco Tradition 12

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

Chicken Fried Steak & Eggs 13.75

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 11.5

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

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

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 María's Tamales & Enchiladas 14.5

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

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 6.5

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

Smoked Ham Steak	7
4 Slices Smoked	
Apple Wood Bacon	6
Sausage Patty	5.75
Chicken Sausage	5.75
2 Chicken Enchilada	7.75
2 Cheese Enchilada	5.75
1 Pork or Chicken	5
Tamale	
Chicken Burrito	6.95
Veggie Hash	3.95
Corn Beef Hash	6.95
Country Gravy	2.95
Biscuits	3
Grilled Potatoes	2.95
Avocado	3
Yogurt	3
Cottage Cheese	3.5
Bowl Fresh Fruit	6.5
Sliced Tomatoes	3.75
Hollandaise Sauce	2
Pico de Gallo	2.5

Eye Openers

We Proudly Serve

Alpen Sierra Coffee Dayton, NV Illy Espresso Italy

Stone House Blend Coffee	2.85			
Espresso	2.85	dbl	5	
Cappuccino	3.95	dbl	5.95	Substitute
Latte	4.95	dbl	6.5	Soymilk .65
Hazelnut, Vanilla, Carmel, & Pumpkin Spice	add .50			Almond Milk .65
<small>(Sugar- Free Flavorings Available)</small>				
Chai Tai	4.75			
Mocha	5	dbl	6.5	
Caramel Macchiato	5	dbl	6.5	
Shot in the Dark	3.85			

Pellegrino (16oz)	3.5	(25.3oz)	5.75
Fiji Artesian Water	3.50		
Milk	3.5		
Soft Drinks	3		
Brewed Iced Tea & Hot	3		
Old Fashion Root Beer	3		
Hot Chocolate	2.85		
Cranberry Lemonade	3		
Strawberry Lemonade	3		

Juices

Orange Juice	3.75		
Grapefruit Juice	2.95	or	Fresh Ruby Red 5
Apple Juice	3		
Tomato Juice	3		
Kids Juice	1.95		

Refreshing Concoctions

Winterland Milkshakes	5.25	Chocolate, Vanilla and Strawberry
Fillmore Strawberry Crush	4.5	
Strawberry puree, orange juice, cream with a splash of Sierra Mist		
Peach Cobbler Smoothie	5	
A blend of peaches, yogurt, peach nectar juice, cinnamon, nutmeg, drizzled with caramel		
Italian Sodas	3.75	Flavors: Raspberry, Blueberry, 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	6.75
Mimosa:	6.75
Lrg	9.75
Zen Margarita: Silver tequila, Ginger liqueur, lime, sweet & sour & Fever Tree Ginger Beer	8.5
French Gimlet: Boodles Gin, St Germain Elderflower liqueur and fresh lime	10
Stone House Mojito: Bacardi Limon, muddled limes, fresh mint and soda water	10
Lemon Drop: Citroen vodka, fresh lemon juice, triple sec, Lemoncello	9
Naughty Cosmo: Chambord raspberry vodka, cranberry juice, fresh lime	9.5
BLTA Bloody Mary: House infused Bacon Vodka, homemade Mary mix, garnished with smoked Apple wood bacon, lettuce, cherry tomato and avocado	9.5
Sriracha Mary: Chili pepper vodka, Mary mix, garnished with a pepperoncini	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	8.5
Bloody Maria: House infused jalapeño Tequila with homemade Mary mix	8.5
Irish coffee: Jameson Irish whiskey, brown sugar, Alpen Sierra coffee, heavy crème	8
Adele's coffee: Tia Maria, Christian Brother's brandy, coffee, float of heavy crème	8

Knock your Socks off

Pizza alla Bismark 11.5

Chicken sausage, sautéed mushrooms, green onions, sundried tomatoes, rosemary, Spanish manchego cheese on herb flatbread with 2 eggs on top

Chorizo Breakfast Pizza 11

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

Mixed Berry Crepes 9.5

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

Irish Oatmeal Pancakes 10.5

3 pancakes made with Irish Oatmeal batter topped with Ligonberry maple syrup

Southern Fried Chicken and Belgian Waffle 11.5

Drizzled with Hazelnut syrup and chopped green onions

Chicken Fried Steak Open Face Sandwich 12.5

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

Pork Chop 12.75

Porter House 8oz Pork Chop with Two eggs choice of breakfast sides

Steak Omelet 13.75

Strips of Sirloin Steak with green onions, mushrooms
Jack cheese and ranchero sauce

Crab Omelet 15

Dungeness Crab, sautéed mushrooms, green onion and Monterey Jack cheese

Lobster Omelet 15.95

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

Two Eggs any Style with Chile Relleno 12.25

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

Maryland Soft Shell Benedict 15.5

Two poached eggs, Soft Shell Crab, sliced tomato, green onion with SH hollandaise

Riviera Benedict 12.5

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

Smoked Salmon Benedict 14.25

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 15.95

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