

STOCK & BOND

APPETIZERS

*Black Angus Steak Tartare**
cornichons, capers, pickled shallots,
egg yolk, frisée, sourdough toast
\$26

Caviar Tots
crispy potato, crème fraîche, caviar
\$32

*Salmon Crispy Rice**
nori, sriracha aioli, herb oil
\$22

Burrata
heirloom tomatoes, arugula,
radicchio, aged balsamic
\$22

RAW BAR

accompanied by new orleans remoulade,
cocktail sauce, mignonette, lemon, crackers

*Colossal Shrimp Cocktail**
\$24

*Oysters On The Half Shell**
Half Dozen \$28 / Dozen \$42

*Yellowfin Tuna Tartare**
cherry tomatoes, caperberries,
orange & lemon zest, olive oil
\$26

*Chilled Seafood Tower**
oysters, colossal shrimp,
maine lobster, yellowfin tartare
\$MP

SALADS

Bibb Lettuce
heart of palm, cucumber, ricotta salata,
pine nuts, tarragon, lemon-thyme vinaigrette
\$15

Iceberg Wedge
heritage bacon, cherry tomatoes,
crispy shallots, house-made
blue cheese dressing
\$15

Arugula & Frisée
peaches, manchego, mint,
pickled shallots, pistachios,
aged-sherry vinaigrette
\$15

Classic Caesar
baby romaine, parmesan croutons
\$15

CHEF SPECIALTIES

Short Rib Ravioli
red wine sauce, mushrooms,
parmigiano reggiano
\$42

*Sage & Shallot Roasted Chicken**
wild acres half chicken,
whipped potatoes,
mushrooms, pan jus, herbs
\$44

*Newman Farms
Heritage Pork Chop**
asparagus, pearl onions,
grainy mustard sauce
\$48

*Surf & Turf**
filet medallion,
colossal shrimp
\$58

STEAKS & SEAFOOD

HERITAGE BLACK ANGUS STEAK

Stock & Bond is proud to serve Heritage Black Angus beef reared by the Midwest-based Linz family who have been farming cattle and purveying quality meats for over 60 years.

*Filet 8 oz**
\$66

*Filet 12 oz**
\$82

*Prime New York Strip 14 oz**
\$78

*Prime Ribeye 16 oz**
\$80

*Prime Bone-In Ribeye 24 oz**
\$98

Prime Porterhouse 40 oz (For Two)*
\$165

FELLERS RANCH WAGYU

*Skirt Steak 8 oz**
\$44

*Manhattan Cut New York Strip 12 oz**
\$110

DRY AGED

*Prime Ribeye 18 oz**
\$105

Prime Tomahawk 40 oz (For Two)*
\$185

*Seared Diver Scallops**
pomme puree, preserved lemon,
caperberries
\$48

*Ora King Salmon**
wild rice pilaf, sauce à l'orange
\$44

*Crab Cakes**
mustard rémoulade, herb salad
\$42

STEAK ADDITIONS

*Crab Oscar** \$24
*Lobster Tail 5 oz** \$32

*Colossal Shrimp** \$18
Garlic Crusted \$8

Peppercorn Crust \$8
Black Truffle Butter \$12

SAUCES

\$5 each

S&B Bourbon Butter
Au Poivre

Red Wine Demi
S&B Steak Sauce
Béarnaise

Roquefort Cream
Chimichurri

SIDES

Grilled Asparagus \$16
béarnaise, togarashi
Roasted Mushrooms \$16
scallions, miso-shallot butter

Truffle Fries \$13
garlic, parmesan

Mac & Cheese \$16
fontina, parmesan, aged cheddar,
jalapeño crumbs

Brussels Sprouts \$14
bacon, cider glaze

Whipped Potatoes \$14
oh so many chives

Creamed Spinach \$14
crispy shallots

Elote-Style Corn \$13
guajillo, lime, mayo

Onion Rings \$13
S&B special sauce

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*

A gratuity of 20% will be added to parties of 6 or more guests.

STOCK & BOND

COCKTAILS

Manhattan \$17
sazerac rye, vermouth blend,
aromatic bitters

New York Sour \$17
2xo bourbon, lemon, froth,
red wine float

Mai Tai \$17
rum, curaçao, lime,
orgeat, dark rum float

Espresso Martini \$18
vodka, coffee liqueur,
espresso, demerara

Stock & Bond Old Fashioned \$17
bourbon, demerara,
house-blended bitters

Negroni \$17
gin, house vermouth, campari

Hibiscus Margarita \$17
tequila, hibiscus, curaçao, lime

1884 High Roller \$26
tattersall s&b private barrel
bourbon, aged armagnac,
smoked maple syrup, gold flakes

Spicy Paloma \$17
tequila, grapefruit, lime,
spicy tincture, grapefruit soda

Bonded & Washed \$19
tallow washed rokna rye,
red wine syrup, px sherry

Strawberry Aperol Spritz \$17
strawberry-infused aperol,
prosecco rosé

Kentucky Maid \$17
bourbon, mint, cucumber,
lemon, simple syrup

Martini “My Way” \$18
choose from each category to have it your way

SPIRIT	PREPARATION			GARNISH			MIX
gin vodka	dry wet	pickle up dirty		olives lemon	blue cheese olive	onion gherkin	shaken stirred

NON-ALCOHOLIC

Not So Dirty Martini \$14
seedlip n/a gin, olive brine, 3 olives

Flightless Bird \$14
lyre's n/a rum, n/a aperitif,
lime, pineapple

Phony Negroni \$14
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WINE BY THE GLASS

Sparkling Wine & Rosé

Chandon Brut NV CA...\$19
Bisot Prosecco Brut Rosé NV Prosecco Italy...\$16
Whispering Angel Rosé Provence 2024 France...\$19
Coeur de Terre ‘Rustique’ Rosé 2023
Willamette OR...\$14

White

Hess Maverick Sauvignon Blanc 2024 Napa CA...\$14
Loudenne Le Chateau Sauvignon Blanc
White Bordeaux 2019 Bordeaux France...\$18
Santa Margherita Pinot Grigio 2023 Alto Adige
Italy...\$15
Illahe ‘Estate’ Pinot Gris 2024 Willamette OR...\$17
Martin Codax Albarino 2023 Rias Baixas Spain...\$14
Annabella Chardonnay 2023 Sonoma CA...\$17

Red

Brewer-Clifton Pinot Noir 2023
Santa Rita Hills CA...\$25
Wonderwall Pinot Noir 2020 Paso Robles CA...\$17
Piattelli Malbec 2022 Mendoza Argentina...\$14
Markham Six Stacks Merlot 2022 CA...\$15
Liberty School Reserve Cabernet 2022
Paso Robles CA...\$16
Routestock Cabernet 2022 Napa CA...\$22
Caymus Cabernet 2023 Napa CA...\$35
Groundwork Syrah 2023 San Luis Obispo CA...\$18
Seghesio Family Zinfandel 2023
Sonoma CA...\$16
Brancaia ‘Tre’ Super Tuscan 2023
Tuscany Italy...\$16
Berceo Rioja Crianza 2023 Rioja Spain...\$14

BEER

Draft \$9

Falling Knife Verbal
Tip Hazy IPA
Fat Tire
Sierra Nevada Pale Ale

Bottles

Coors Light...\$8
Summit EPA...\$8
Stella...\$9
Modelo Especial...\$8
Corona...\$8
Sociable Cider Werks “Freewheeler”...\$9
Blue Moon...\$9
Surly Furious...\$9
Castle Danger
Cream Ale...\$9
Guinness...\$9

Non-Alcoholic

Heineken O.O...\$8
Athletic “Run Wild”
IPA...\$8