

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

Heritage Pork Buns
bourbon maple glaze, cucumbers,
pickled vegetable salad
\$22

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

Add to any salad
salmon +\$10 | shrimp +\$12
chicken +\$10 | steak +\$14

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

Poached Halibut
vichyssoise, herb-roasted potato, fennel
& herb salad, watermelon radish, lemon
\$48

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

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

WHISKEY CLASSICS

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

Paper Plane \$17
bourbon, amaro nonino,
lemon, aperol

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

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

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

Churchill \$17
scotch, pierre ferrand dry
curaçao, lime, sweet vermouth

Brooklyn \$18
rye, dry vermouth, maraschino
liqueur, bigallet china-china

Champagne Cocktail \$18
bourbon, sugar cube,
bitters, crémant

STOCK & BOND SIGNATURES

Perfect Martinez \$18
old tom gin, sweet vermouth,
dry vermouth, luxardo,
aromatic bitters

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

Negroni \$17
gin, house vermouth, campari

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

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

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

1884 High Roller \$48
tattersall s&b private barrel
bourbon, aged armagnac,
smoked maple syrup, gold flakes,
served with a heritage deviled egg
and wagyu jerky

Sidecar \$17
cognac, curaçao, lemon, bitters

Barcelona G&T \$18
gin, cucumber, juniper,
allspice, dehydrated
grapefruit, dry ice, tonic

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

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

Martini “My Way” \$18 choose from each category to have it your way								
SPIRIT		PREPARATION			GARNISH			MIX
gin		dry	pickle	up	olives	blue cheese olive	onion gherkin	shaken
vodka								
		wet						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
st. agrestis phony negroni

WINE BY THE GLASS

Sparkling Wine & Rosé

Chandon Brut NV CA...\$19

Bisol 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

Illahé ‘Estate’ Pinot Gris 2024 Willamette OR...\$17

Martin Codax Albarino 2023 Rias Baixas Spain...\$14

Annabella Chardonnay 2023 Sonoma CA...\$15

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

Non-Alcoholic

Heineken O.O...\$8

Athletic “Run Wild”
IPA...\$8