



HILLSTONE

STARTERS

CHILLED JUMBO SHRIMP with cocktail and classic mustard sauces..... 22
AHI TUNA TARTARE hand chopped sushi grade tuna, sliced avocado, toasted baguette[†]..... 23
SPINACH & ARTICHOKE DIP with salsa, sour cream and hand-cut tortilla chips..... 16
DEVILED EGGS served picnic style, with farm fresh eggs and Ding's pickle relish..... 9
WARM BREAD PLATE rosemary focaccia, marinated olives, toasted almonds 5

SALADS

CAESAR SALAD grated Reggiano, croutons, classic Caesar dressing[†] (*add rotisserie chicken +5*) 13
CHOPPED VEGETABLE SALAD avocado, roasted beets, grapes, egg, macadamia nuts, herbs 20
SEARED AHI TUNA with cilantro-ginger vinaigrette, mixed greens, mango, avocado[†] 23
SHRIMP LOUIE jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing* 24
EMERALD KALE & ROTISSERIE CHICKEN with cashews and sesame miso vinaigrette 19
THAI STEAK & NOODLE SALAD marinated filet, mango, chopped peanuts, basil and mint[†] 24
Also available with rotisserie chicken (or our nearly vegetarian option with avocado — subtract 3 dollars)

HOUSE SPECIALTIES

CHEESEBURGER freshly ground chuck, arugula, pickled onion on a fully dressed bun[†] 18
HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted jack..... 18
DING'S CRISPY CHICKEN SANDWICH crispy buttermilk fried chicken, baby Swiss, spicy slaw 19
FRENCH DIP AU JUS thinly sliced roasted prime rib on a house-made French roll[†]..... 22
PAN-ROASTED SALMON hand-filleted in house daily, pomme purée & broccoli[†]..... 30
ROTISSERIE CHICKEN slow-roasted with crushed herbs and apricot glaze, served with wild rice..... 27
CAROLINA-STYLE BEEF RIBS slow cooked with mustard barbecue sauce, coleslaw and fries 33
THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries[†]..... 40
USDA PRIME FILET center-cut, seasoned and grilled, served with pomme purée and broccoli[†] 45
—We do not guarantee steaks ordered 'medium well' or above

VEGETABLES & SIDES

Wild Rice with Champagne Vinaigrette and Almonds 7 • Broccoli 8 • Creamed Corn 8
 Kale Salad with Sesame Miso Vinaigrette 8 • Coleslaw 6 • French Fries 7 • Pomme Purée 8

Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.

*We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! [†]Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. *Our Café Vinaigrette is lightly seasoned with bacon. Bon Appétit!*

COCKTAILS

JACKRABBIT	14
<i>Milagro reposado tequila, Campari, freshly squeezed grapefruit juice, house-made sweet & sour, mint</i>	
HAND-SHAKEN DAIQUIRI	15
<i>Flor de Caña rum and freshly squeezed lime</i>	
HILLSTONE NEGRONI	15
<i>St. George Botanivore gin, Hangar One vodka, Campari & Antica Formula vermouth</i>	
BOULEVARDIER	16
<i>Basil Hayden's bourbon, Campari and vermouth</i>	
OLD CUBAN	16
<i>Bacardi 8 rum, sparkling wine, muddled mint & lime</i>	
CRISP MARTINI	16
<i>Hendrick's gin, St. Germain, Sauvignon Blanc, lemon</i>	

SPARKLING & CHAMPAGNE

SCHRAMSBURG <i>Blanc de Blancs</i> 2016 North Coast	13/62
LOUIS ROEDERER <i>Brut</i> Champagne, France	62
ROEDERER ESTATE <i>Sparkling Rosé</i> Anderson Valley	64
LAURENT PERRIER <i>Cuvée Rosé</i> Champagne, France	95
BILLECART SALMON <i>Brut Rosé</i> Champagne, France	125
KRUG <i>Grand Cuvée Brut</i> Champagne, France	225

CHARDONNAY

MINER FAMILY 2018 Napa Valley	13 (on tap)
CATENA ALTA <i>Historic Rows</i> 2017 Mendoza	16/54
JOSEPH DROUHIN 2018 Chablis, France	48
DUCKHORN 2017 Napa Valley	64
PAHLMAYER <i>Jayson</i> 2017 North Coast	76
PAUL HOBBS 2017 Russian River Valley	84
ALEX GAMBAL MALTROIE <i>1er cru</i> 2017 Burgundy, France	98

SAUVIGNON BLANC

ROMBAUER 2018 Napa Valley	14/48
DOMAINE YVES MARTIN 2018 Sancerre, France	15/54
SERESIN 2018 Marlborough, New Zealand	44
CAKEBREAD 2018 Napa Valley	49

ROSÉ & MORE WHITES

HOGWASH Rosé 2018 California	13 (on tap)
DR. LOOSEN <i>Blue Slate</i> Riesling 2018 Mosel, Germany	13/46
SWANSON Pinot Grigio 2018 Sonoma	13/46
DO FERREIRO Albariño 2017 Rías Baixas, Spain	38

CABERNET SAUVIGNON & CABERNET BLENDS

AUSTIN HOPE 2018 Paso Robles	14/52
MI SUEÑO <i>El Llano</i> 2017 Napa Valley	17/58
ROUND POND 2016 Rutherford	68
TURNBULL 2017 Napa Valley	72
LANG & REED <i>Two Fourteen</i> Cabernet Franc 2014 Napa	90
ROBERT CRAIG <i>Affinity</i> 2015 Napa Valley	90
MI SUEÑO <i>Hillstone</i> 2017 Rutherford	100
NICKEL & NICKEL <i>State Ranch</i> 2017 Napa Valley	110
CAYMUS 2018 Napa Valley	130
EHLERS ESTATE 1886 2014 St. Helena	135
BRAMARE <i>Marchiori Estate</i> 2015 Mendoza, Argentina	160
HOURLASS <i>Estate</i> 2016 Napa Valley	175
BRYANT FAMILY <i>DB4</i> 2016 Napa Valley	195
HERRERA <i>Seleccion Rebecca</i> 2014 Napa Valley	195
OPUS ONE 2016 Napa Valley	305

PINOT NOIR

PALI 2015 Santa Barbara County	13 (on tap)
RADIO-COTEAU <i>La Neblina</i> 2015 Sonoma	58
ENROUTE <i>Le Pommiers</i> 2017 Russian River Valley	64
MERRY EDWARDS 2017 Russian River Valley	72
ROAR <i>Sierra Madre</i> 2018 Santa Lucia Highlands	88

MERLOT

ROBERT FOLEY 2014 Napa Valley	14/48
NICKEL & NICKEL <i>Harris</i> 2016 Oakville, Napa Valley	68
DUCKHORN 2016 Napa Valley	75
PRIDE MOUNTAIN 2016 Napa/Sonoma	90
SHAFFER <i>TD-9</i> 2016 Napa Valley	82

TEMPRANILLO

MUGA <i>Reserva</i> 2015 Rioja, Spain	14/48
EMILIO MORO 2017 Ribera del Duero, Spain	42
ARINZANO <i>Gran Vino</i> 2014 Rioja, Spain	120

MORE REDS

RECUERDO Malbec 2017 Mendoza, Argentina	13 (on tap)
ORIN SWIFT <i>8 Years</i> 2018 Napa	18/62
CIACCI PICCOLOMINI <i>Rosso di Montalcino</i> 2017 Italy	42
ROBERT BIALE <i>Black Chicken</i> Zinfandel 2017 Napa	52
LUCA Malbec 2017 Uco Valley, Mendoza, Argentina	58
MARCHESI DI GRESY <i>Martinenga</i> 2016 Barbaresco	78
VIEUX TELEGRAPHE 2017 Châteauneuf-du-Pape, France	95
CATENA ZAPATA <i>Argentino</i> Malbec 2015 Mendoza, Argentina	140