



# HILLSTONE

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## STARTERS

|  |    |
|--|----|
| <b>AHI TUNA TARTARE</b> hand chopped sushi grade tuna, sliced avocado, toasted baguette <sup>†</sup> ..... | 24 |
| <b>SPINACH &amp; ARTICHOKE DIP</b> with salsa, sour cream and hand-cut tortilla chips.....                 | 16 |
| <b>DEVILED EGGS</b> served picnic style, with farm fresh eggs and Ding's pickle relish.....                | 9  |
| <b>GRILLED ARTICHOKE</b> <i>limited availability!</i> .....  | 18 |

*We grill only true heirloom artichokes from Castroville, CA. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. We'll serve whenever available.*

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## SALADS

|   |    |
|---|----|
| <b>CAESAR SALAD</b> baby gem lettuce, Reggiano, croutons, classic dressing <sup>†</sup> ( <i>add rotisserie chicken +5</i> )..... | 13 |
| <b>CHOPPED VEGETABLE SALAD</b> avocado, roasted beets, grapes, egg, macadamia nuts, herbs.....                                    | 20 |
| <b>SEARED AHI TUNA</b> with almond vinaigrette, and a salad of mango, avocado, sesame miso dressing <sup>†</sup> ...              | 24 |
| <b>SHRIMP LOUIE</b> jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing*.....                                     | 23 |
| <b>EMERALD KALE &amp; ROTISSERIE CHICKEN</b> with cashews and sesame miso vinaigrette.....  | 19 |

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## HOUSE SPECIALTIES

|   |    |
|---|----|
| <b>CHEESEBURGER</b> freshly ground chuck, arugula, pickled onion on a fully dressed bun <sup>†</sup> .....                        | 19 |
| <b>HOUSE-MADE VEGGIE BURGER</b> our signature recipe with sweet soy glaze and melted jack.....                                    | 19 |
| <b>DING'S CRISPY CHICKEN SANDWICH</b> crispy buttermilk fried chicken, baby Swiss, spicy slaw.....                                | 19 |
| <b>FRENCH DIP AU JUS</b> thinly sliced roasted prime rib on a house-made French roll <sup>†</sup> .....                           | 22 |
| <b>CLASSIC OMELETTE</b> goat & white cheddar cheeses, fresh herbs, served with roasted tomatoes <sup>†</sup> .....                | 17 |
| <b>PAN-ROASTED SALMON</b> hand-filleted in house daily, served with broccoli <sup>†</sup> .....                                   | 30 |
| <b>TRUE DOVER SOLE</b> lightly breaded and pan fried, served with tartar sauce ( <i>Thurs – Sat only</i> ) <sup>†</sup> .....     | AQ |
| <i>Our authentic Dover sole hails from the Strait of Dover and is delivered to us within 24 hours of being caught.</i>            |    |
| <b>ROTISSERIE CHICKEN</b> slow-roasted with crushed herbs and apricot glaze, served with wild rice.....                           | 27 |
| <b>CAROLINA-STYLE BEEF RIBS</b> slow cooked with mustard barbecue sauce, coleslaw and fries.....                                  | 33 |
| <b>THE HAWAIIAN</b> rib-eye steak with pineapple-soy-ginger marinade, served with French fries <sup>†</sup> .....                 | 42 |
| <b>USDA PRIME FILET</b> center-cut, seasoned and grilled, served with broccoli ( <i>limited availability</i> ) <sup>†</sup> ..... | 45 |

*We do not guarantee steaks ordered 'medium well' or above*

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## VEGETABLES & SIDES

|   |
|---|
| Wild Rice with Champagne Vinaigrette and Almonds 7 • Coleslaw 6 • Broccoli 8          |
| Bok Choy with Reggiano 8 • Kale Salad with Sesame Miso Vinaigrette 8 • French Fries 7 |

*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! <sup>†</sup>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!*



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## STARTERS

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|--|----|
| <b>AHI TUNA TARTARE</b> hand chopped sushi grade tuna, sliced avocado, toasted baguette <sup>†</sup> ..... | 25 |
| <b>SPINACH &amp; ARTICHOKE DIP</b> with salsa, sour cream and hand-cut tortilla chips.....                 | 17 |
| <b>DEVILED EGGS</b> served picnic style, with farm fresh eggs and Ding's pickle relish.....                | 9  |
| <b>GRILLED ARTICHOKE</b> <i>limited availability!</i> .....  | 18 |

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| <b>CAESAR SALAD</b> baby gem lettuce, Reggiano, croutons, classic dressing <sup>†</sup> ( <i>add rotisserie chicken +5</i> )..... | 14 |
| <b>CHOPPED VEGETABLE SALAD</b> avocado, roasted beets, grapes, egg, macadamia nuts, herbs.....                                    | 21 |
| <b>SEARED AHI TUNA</b> with almond vinaigrette, and a salad of mango, avocado, sesame miso dressing <sup>†</sup> ...              | 24 |
| <b>SHRIMP LOUIE</b> jumbo gulf shrimp, iceberg wedge, avocado, Thousand Island dressing*.....                                     | 24 |
| <b>EMERALD KALE &amp; ROTISSERIE CHICKEN</b> with cashews and sesame miso vinaigrette.....  | 21 |

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| <b>FRENCH DIP AU JUS</b> thinly sliced roasted prime rib on a house-made French roll <sup>†</sup> .....                       | 22 |
| <b>CLASSIC OMELETTE</b> goat & white cheddar cheeses, fresh herbs, served with roasted tomatoes <sup>†</sup> .....            | 17 |
| <b>PAN-ROASTED SALMON</b> hand-filleted in house daily, pomme purée & broccoli <sup>†</sup> .....                             | 34 |
| <b>TRUE DOVER SOLE</b> lightly breaded and pan fried, served with tartar sauce ( <i>Thurs – Sat only</i> ) <sup>†</sup> ..... | AQ |
| <i>Our authentic Dover sole hails from the Strait of Dover and is delivered to us within 24 hours of being caught.</i>        |    |
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| <b>CAROLINA-STYLE BEEF RIBS</b> slow cooked with mustard barbecue sauce, coleslaw and fries.....                              | 36 |
| <b>THE HAWAIIAN</b> rib-eye steak with pineapple-soy-ginger marinade, served with French fries <sup>†</sup> .....             | 44 |
| <b>USDA PRIME FILET</b> center-cut, seasoned and grilled, served with pomme purée and broccoli <sup>†</sup> .....             | 49 |
| <b>PRIME NEW YORK STRIP</b> with pomme purée and today's green vegetable ( <i>limited availability</i> ) <sup>†</sup> .....   | 54 |

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## VEGETABLES & SIDES

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Broccoli 8 • Kale Salad with Sesame Miso Vinaigrette 8 • French Fries 7 • Pomme Purée 8

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## COCKTAILS



**HILLSTONE NEGRONI**..... 15  
*Our take on the classic with a hint of lime*



**HAND-SHAKEN DAIQUIRI**..... 15  
*Flor de Caña rum and freshly squeezed lime*



**JACKRABBIT** ..... 14  
*Milagro reposado tequila, Campari, freshly squeezed grapefruit juice, house-made sweet & sour, mint*



**BOULEVARDIER** ..... 16  
*Buffalo Trace bourbon, Campari and vermouth*



**OLD CUBAN**..... 16  
*Bacardi 8 rum, sparkling wine, muddled mint & lime*



**CRISP MARTINI** ..... 16  
*Hendrick's gin, St. Germain, Sauvignon Blanc, lemon*



**KICKSTART** ..... 14  
*Weekends only, our "Mary" with a little kick, vodka or tequila, chilled and served up*

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## SPARKLING & CHAMPAGNE

**SCHRAMSBERG** *Blanc de Blancs, North Coast* 13/62

**LOUIS ROEDERER** *Brut, Champagne, France* 62

**LAURENT PERRIER** *Cuvée Rosé, Champagne, France* 95

## CHARDONNAY

**MINER FAMILY** Napa Valley 13 (on tap)

**CATENA ALTA** *Historic Rows, Mendoza* 16/54

**JOSEPH DROUHIN** Chablis, France 48

**PAUL HOBBS** Russian River Valley 84

## SAUVIGNON BLANC

**MARGERUM** *Sybarite, Santa Barbara* 14/48

**HUBERT BROCHARD** Sancerre, France 15/54

**SERESIN** Marlborough, New Zealand 44

**CAKEBREAD** Napa Valley 49

## ROSÉ & MORE WHITES

**HOGWASH** Rosé, California 13 (on tap)

**DR. LOOSEN** *Blue Slate Riesling, Mosel, Germany* 13/46

**SWANSON** Pinot Grigio, Sonoma 13/46

**DO FERREIRO** Albariño, Rías Baixas, Spain 38

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## CABERNET SAUVIGNON & CABERNET BLENDS

**TUCK BECKSTOFFER** *The Sum, Napa Valley* 15/52

**MI SUEÑO** *El Llano, Napa Valley* 17/58

**TURNBULL** Napa Valley 72

**REYNOLDS FAMILY** *Estate, Napa Valley* 90

**MI SUEÑO** *Hillstone, Rutherford* 100

**MARK HEROLD** Coombsville, Napa Valley 110

**CAYMUS** Napa Valley 130

**EHLERS ESTATE** 1886, St. Helena 135

**HOURGLASS** *Estate, Napa Valley* 175

**BRYANT FAMILY** *DB4, Napa Valley* 195

**HERRERA** *Seleccion Rebecca, Napa Valley* 195

**SASSICAIA** Tuscany, Italy 225

**OPUS ONE** Napa Valley 305

## PINOT NOIR

**PALI** Santa Barbara County 13 (on tap)

**RADIO-COTEAU** *La Neblina, Sonoma* 17/58

**ENROUTE** *Le Pommiers, Russian River Valley* 64

**DUMOL** *Estate, Russian River Valley* 98

**SEA SMOKE** *Southing, Santa Rita Hills* 110

## MERLOT

**CROSBY ROMANN** Napa Valley 14/48

**NICKEL & NICKEL** Harris, Oakville, Napa Valley 68

**DUCKHORN** Napa Valley 75

**SHAFER** *TD-9, Napa Valley* 82

## MORE REDS

**RECUERDO** Malbec, Mendoza, Argentina 13 (on tap)

**MUGA** *Reserva Tempranillo, Rioja, Spain* 14/48

**ORIN SWIFT** *8 Years, Napa* 18/62

**EMILIO MORO** Tempranillo, Ribera del Duero, Spain 42

**ROBERT BIALE** *Black Chicken Zinfandel, Napa Valley* 52

**LUCA** Malbec, Uco Valley, Mendoza, Argentina 58

**VIEUX TELEGRAPHE** Châteauneuf-du-Pape, France 115

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## COLD BEER

**REISSDORF** Kölsch | Germany ..... 10

**CHIMAY** Tripel | Belgium..... 12

**LAGUNITAS** IPA | California..... 10

**PRESIDENTE** Lager | Dominican Republic..... 8



\$25 corkage fee per 750 ml bottle.

*We would like to see that you make it home safely. If you do not have a designated driver, we would be happy to help make arrangements.*