

CORNED BEEF AND CABBAGE

Honey mustard glazed corned beef served with carrots, red potatoes and cabbage in a well seasoned stock. Served with soda bread. 17

-APPETIZERS-

IRISH RAREBIT

A rich cheese sauce made with Harps lager and Dubliner cheese. Served with crustini 10

CRISPY IRISH EGGROLLS

Shredded corned beef, cabbage and Asian spices, served with spicy peanut sauce 10

CHEESY CHIPS

The Stone's pub chips tossed with parmesan and gorgonzola cheeses and baked, then topped with garlic gorgonzola dressing and scallions. 14

SPINACH ARTICHOKE DIP

Marinated artichoke hearts, fresh spinach and a blend of cheeses served piping hot with crustini bread. 10

WEE BIT o' PASTIES

Three signature pasties served with Guinness gravy. 14

-SANDWICHES-

Served with choice of fries, coleslaw, soup, salad or champs
Add cheesy chips for an additional 4

REUBEN

House slow-cooked corned beef, sauerkraut, Swiss cheese, and 1000 island dressing on grilled caraway rye. 14

THE DUBLINER

Smoked turkey, provolone, sprouts, tomato, marinated onions, guacamole, mayo, and sweet hot mustard on a hoagie roll. 14

HORSERADISH CB MELT

Corned beef, horsy sauce, crispy onion strings, slaw and Dubliner cheese on hoagie roll. 14

WHISKEY ONION PATTY MELT

Char-grilled burger, whiskey onions, Swiss and cheddar cheese and 1000 island dressing on grilled rye. 12

THE SHAMROCK

Thin sliced beef grilled with green onions, sauteed mushrooms, Swiss and cream cheese on a hoagie roll. 13

-STONE CLASSICS-

PRIME RIB DINNER

10 oz cut of slow roasted prime rib, served with champs, fresh vegetables, au-jus, horseradish sauce and with soda bread. 25

BANGERS & MASH

Grilled Irish sausage and traditional onion gravy, served with champs, vegetables and soda bread. 16

FISH & CHIPS

Beer-battered cod, pub chips or fries coleslaw, tartar sauce and lemon. 14

SHEPHERD'S PIE (actually it is cottage pie)

Ground chuck, mushrooms and vegetables in a rich gravy, baked with champs and melted cheddar. 16

THE STONE'S PASTIES

Our take: flaky puff pastry filled with shredded beef, potato, onion, carrots, served with champs and Guinness gravy. 15

CHICKEN LEEK POT PIE

Chicken, leeks, celery, peas, carrots and a cream sauce in rich, flaky puff pastry. 15

DUBLIN CODDLE

A traditional Saturday night stew: bangers and Irish bacon stewed with onions beer and potatoes. Topped with bacon bits, horsy sauce, Dijon mustard and served with soda bread. 16

-SALADS-

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, onions, carrots, sprouts and croutons with your choice of dressing 6

GORGONZOLA SALAD

Mixed greens, granny smith apples, croutons, red onions, Cajun candied walnuts and gorgonzola cheese tossed with balsamic vinegar and olive oil. 10

SESAME CHICKEN SALAD

Mixed greens, wonton strips, toasted almonds, onions, carrot, celery, peppers, tomato, cucumber, and grilled chicken tossed with sesame ginger dressing. 12



SWEET TREATS

STICKY TOFFEE PUDDING

A traditional Irish “pudding” or dessert soaked in warm toffee sauce. Served with ice cream and whipped cream. 7

GUINNESS CHOCOLATE CAKE

A rich chocolate and stout cake topped with Irish cream frosting. Finished with chocolate sauce and whipped cream. 6

IRISH POTATO SUNDAE

Cocoa crusted vanilla ice-cream “potato,” chocolate cookie crumbs, chocolate ganache, whipped cream, caramel and mint. 8

WILD MILE CARROT CAKE

A rich carrot cake made with pecans and coconut. Topped with a cream cheese frosting and served with whipped cream and caramel. 6

IRISH CREAM CHEESECAKE

Irish cream and white chocolate cheesecake. Served with huckleberry compote and whipped cream. 7

DRINK SPECIALS

Highlander Devils Hump

Missoula Brewing Companies Irish red ale. 5.00

Schillings Dry Cider

From Seattle, WA 5.00

Poor Farmers Classic Hard Cider

From Missoula’s 1st Cider House.4.50

Try it in a Snakebite or Velvet Hammer for 5.50

Bayern Killarney

An Irish red style beer 4.25

Boulder Beer’s Irish Blessings

A coffee stout aged in Jameson whiskey barrels.4.25