

STONEFORGE GRILL WINE LIST



CHAMPAGNES & SPARKLING WINES			Glass	1/2 Btl	Btl
Wycliff Brut Sparkling			7.50		25
Jaume Serra Cristalino Brut (split)			9.00		
Biagio Prosecco				10.00	
Ruffino Prosecco (split)			8.00		29
Martini & Rossi Asti Spumante					35
Moet & Chandon White Star					69
Dom Perignon					195
Louis Roederer Cristal					250
CHARDONNAY			Glass	1/2 Btl	Btl
Canyon Road, Modesto, California (House Pour)			7.50		
Simi, Sonoma County, California			8.50		32
Kendall Jackson, Mendocino, California			8.95		33
Harken Oak, Sonoma, California (very oaky)			8.95		34
Frei Brothers, California			9.50		36
Butter, California			9.75		37
Sonoma Cutrer, Sonoma Valley, California				20.00	40
Franciscan Cuvee Sauvage, Napa Valley, California					50
Cakebread, Napa Valley, California					55
SAUVIGNON BLANC			Glass	1/2 Btl	Btl
Starborough, Marlborough, New Zealand			7.50		27
Giesen, Marlborough, New Zealand				13.00	
Simi, Sonoma County, California			8.50		32
Kim Crawford, Marlborough, New Zealand			9.25		35
PINOT GRIGIO / PINOT GRIS			Glass	1/2 Btl	Btl
Ecco Domani, Trentino, Italy (House Pour)			7.50		27
Barone Fini, Valdadige, Italy			7.75		29
Marco Fuella Mongris, Italy				22.00	
J Vineyards Pinot Gris, California			9.95		38
Santa Margherita, Veneto, Italy			10.75		41
BLUSHES & OTHER WHITES			Glass		Btl
Canyon Road White Zinfandel, California (House Pour)			7.50		
Beringer White Zinfandel, Napa, California					25
Mezzacorona Moscato, Trento, Italy			7.50		25
Hogue Riesling, Columbia Valley, Washington			7.75		29
Snap Dragon Riesling, California			7.95		27
Candy Rosé, California	250 ml can		8.75		
Whispering Angel Rosé, Provence, France			9.50		36
Underwood Rosé, Oregon	375 ml can		12.00		
PINOT NOIR			Glass		Btl
Canyon Road, Modesto, California (House Pour)			7.50		25
Mark West, Russian River Valley, California			7.50		27
Underwood, Oregon	375 ml can		12.00		
Francis Ford Coppola Votre Sante, California			8.75		32
MacMurray Ranch, Sonoma Coast, California			9.75		37
Estancia, Monterey, California					42
Benovia, Russian River Valley, California					54
MERLOT			Glass		Btl
Canyon Road, Modesto, California (House Pour)			7.50		
Josh Cellars, California			8.95		34
Waterbrook Reserve, Columbia Valley, Washington					38
Thorn, Napa Valley, California					50
CHIANTI			Glass	1/2 Btl	Btl
Coltibuono, Tuscany, Italy				13.00	
DaVinci, Italy			7.50		26
Ruffino Riserva Ducale Gold, Tuscany, Italy					54
CABERNET SAUVIGNON			Glass	1/2 Btl	Btl
Canyon Road, Modesto, California (House Pour)			7.50		
Alexander Valley, Sonoma County, California				14.00	
Louis M. Martini, California			9.00		34
Aviary, California			9.75		37
Estancia Paso Robles, Paso Robles, California					38
Francis Ford Coppola Diamond Claret, California			10.25		39
NxNw, Columbia Valley, Oregon & Washington					43
Earthquake, Lodi, California					50
Peju, Napa Valley, California					70
Jordan, Alexander Valley, California					80
Sentinel, Sonoma County, California					85
Joseph Phelps, Napa Valley, California					100
SHIRAZ & SYRAH			Glass		Btl
Raw Power Shiraz, South Australia			8.00		30
Andrew Murray Syrah, Santa Ynez Valley, California					34
RED ZINFANDEL			Glass		Btl
Ravenswood, California			8.50		32
H. Mynors, California			8.95		34
XYZin 10 Yr., Geyserville, California					36
Rattlesnake, Sonoma County, California					54
MALBEC			Glass		Btl
Diseno, Mendoza, Argentina			7.75		29
Ruta 22, Patagonia, Argentina			8.00		30
Gascon Malbec, Mendoza, Argentina					34
Bodega Norton Reserve, Mendoza, Argentina					42
OTHER REDS			Glass		Btl
Apothic Red, Modesto, California			8.00		30
Colby Red Blend, California			8.50		32
Estancia Reserve Meritage, Paso Robles, California					50
Prisoner, Napa Valley, California					54
Papillon, Napa Valley, California					110
PORT			Glass		
Taylor Ruby Port			8.50		
Warre's LBV			14.00		

PREMIUM SPIRITS



BOURBON	WHISKEY BLENDED	SINGLE MALT SCOTCH	VODKA	COGNAC
Wild Turkey	Bushmills Irish	Glenlivet 12 Yr. Old	Ketel One	Martell VS
Maker's Mark	Crown Royal	Balvenie 12 Yr. Doublewoods	Tito's (gluten free)	Courvoisier VS
Woodford Reserve	John Jameson	Glenfiddich Reserve 12 Yr.	Belvedere	Hennessy VS
Basil Hayden	Jack Daniel's Single Barrel	Macallan Grand Reserve 12 Yr.	Grey Goose	Hennessy VSOP
Woodford Rye	Gentleman Jack	Balvenie 14 Yr. Caribbean Cask		Remy Martin VSOP
Knob Creek 9 Yr. Old	SCOTCH BLENDED	Oban West Highland 14 Yr.	TEQUILA	Martell VSOP
Baker's 7 Yr. Old	Chivas Regal 12 Yr. Old	Glenfiddich 14 Yr. Bourbon Barrel Reserve	Don Julio Blanco	Hennessy Paradis
SIPPING RUM	Johnnie Walker Gold Reserve	Glenfiddich 15 Yr. Solera Reserve	Patron Silver	Hennessy XO
Appleton Estate 12 Yr.	Johnnie Walker Blue	Macallan Grand Reserve 18 Yr.	Patron Reposado	
Clement Rhum Vieux X.O.			Patron XO Cafe	GIN
			Reserva De La Familia	Bombay Sapphire
			Patron Platinum	Hendrick's
				Uncle Val's Botanical

STONEFORGE
GRILL

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STONEFORGE BEER LIST



IPAs	Draft	Btl
Fiddlehead IPA New England, Fiddlehead Brewing Co., VT	6.50	
Harpoon IPA English, Harpoon Brewery & Beer Hall, MA	6.25	
Lagunitas IPA American, Lagunitas Brewing Co., CA	7.25	
Night Shift Santilli American, Night Shift Brewing, MA	16 oz. can	8.00
Sam Adams Wicked Hazy American IPA, Boston Beer Company, MA	7.50	
Shovel Town Flyaway American, Shovel Town Brewery, MA	7.75	
Wormtown Be Hoppy IPA American, Wormtown Brewery, MA	6.50	

ALES / PALE ALE

Fat Tire American Amber/Red Ale, New Belgium Brewing, CO	5.95	
Night Shift Whirlpool American Pale Ale, Night Shift Brewing, MA	7.75	
Switchback Ale American Amber, Switchback Brewing Co., VT	6.00	

FRUIT / SPECIALTY

Angry Orchard Crisp Apple (Gluten free) Boston Beer Co., MA	6.50	
Artifact Magic Hour Cider, Artifact Cider Project, MA	16 oz. can	7.95
Leinenkugel Summer Shandy Jacob Leinenkugel Brewing Co, WI	6.25	
Magners Cider Irish, Magners Cidery, Clonmel, Ireland	5.95	
Sea Dog Blueberry Ale Fruit & Field, Sea Dog Brewing Co., ME	5.95	
Black & Blue Sea Dog Blueberry Ale & Guinness Stout	6.50	
Black & Sam Samuel Adams Lager & Guinness Stout	6.50	
Black Velvet Angry Orchard Apple & Guinness Stout Ale	6.50	

WHEATS

Allagash White Witbier, Allagash Brewing Co., Portland, ME	7.75	
Blue Moon Belgian White Witbier, Coors Brewing Company, CO	6.50	

SPIKED SELTZER 100 calories / low carb / gluten free / 5% ABV

White Claw Black Cherry Hard Seltzer	can	5.75
White Claw Mango Hard Seltzer	can	5.75

PORTERS / STOUTS

	Draft	Btl
Guinness Irish Stout, Guinness, Ireland	6.50	
Mast Landing Gunner's Daughter Stout, Mast Landing Brewing, ME	16 oz. can	8.00
North Coast Old Rasputin Russian Imperial Stout, North Coast Brewing, CA		7.75

LAGERS

Amstel Light Heineken Nederland, Netherlands		5.75
Bud Light Anheuser-Busch, MO	4.50	4.50
Budweiser Anheuser-Busch, MO		4.50
Bud Light Lime Anheuser-Busch, MO		4.50
Bud Light Orange Anheuser-Busch, MO		4.50
Coors Light Coors Brewery, CO	4.50	4.50
Corona Extra Bienvenido a Grupo Modelo, Mexico		5.75
Corona Light Bienvenido a Grupo Modelo, Mexico		5.75
Corona Premier Bienvenido a Grupo Modelo, Mexico	5.75	
Heineken 0.0 Non-alcoholic, Heineken International, Netherlands		5.75
Heineken Pale, Heineken International, Netherlands		5.75
Heineken Light Pale Light, Heineken International, Netherlands		5.75
Kona Longboard Island Lager Kona Brewing Co., HI		6.00
Michelob Ultra Anheuser-Busch, MO		4.50
Miller Lite SAB Miller Brewing, WI	4.50	4.50
O'Doul's Non-alcoholic, Anheuser-Busch, MO		4.50
O'Doul's Amber Non-alcoholic, Anheuser-Busch, MO		4.50
Pacifico Grupo Modelo, Mexico		5.50
Samuel Adams Lager Boston Beer Company, MA		6.00
Stella Artois Euro Pale Lager, Leuven Brewery, Belgium		5.95
Yuengling Yuengling Brewery, PA		4.50

VIEW OUR ROTATING MENU FOR LIMITED QUANTITY BEER AND HARD SELTZERS

SUMMER COCKTAILS



STONEFORGE SANGRIA

Red, or White Sangria

Blends of wine, cordials, brandy, fruit juices, & fruit.
7.50 glass / 20.50 half carafe (3 glasses) / 41.00 full carafe (6 glasses)

Loaded Sangria

Add Champagne to make it "Loaded"
8.00 glass / 22.00 half carafe (3 glasses) / 44.00 full carafe (6 glasses)

Sangria Flight

1 Red, 1 White, 1 Loaded (Red or White) 12.50

STONEFORGE MARTINIS

Stoneforge Vacation Martini 9.95

Calico Jack Coconut Rum, Pineapple Schnapps, Pineapple & Cranberry Juice, Pineapple garnish

Cucumber Martini 10.50

Pinnacle Cucumber Vodka, St. Germain Elderflower Liqueur, Splash Lemonade, Cucumber Garnish

Miami Vice Martini 10.50

Titos Vodka (GF), Pineapple Puckers, Splash Pina Colada Mix, Splash Strawberry Mix

Watermelon Slush Tini 10.95

Ketel One Vodka, Watermelon Pucker, Splash Cranberry, Served over Shaved Ice, Watermelon Garnish

Chilled Cappucino-Tini 10.50

Pinnacle Double Espresso Vodka, RumChata, Over Crushed Ice

Summer Breeze Martini 10.50

Limoncello, Wycliff Brut Sparkling, Raspberry Mix

Cinderella 5.95
Club Soda, Grenadine, Orange,
Lemon, & Pineapple Juices

FROZEN COCKTAILS

(GF) Gluten Free

Strawberry Daiquiri 9.25

Bacardi Superior Light Rum, Strawberry Ice Cream Mix, Whipped Cream, Strawberry Garnish

Vanilla Mudslide 10.95

Pinnacle Vanilla Vodka, Kahlua, Bailey's Irish Cream, Ice Cream Mix, Chocolate Drizzle, Whipped Cream Garnish

Caribbean Pina Colada 9.25

Calico Jack Coconut Rum, Blue Curacao, Pina Colada Mix, Whipped Cream, Cherry Garnish

STONEFORGE SEASONAL SPECIALTIES

Margarita Spring Flights 12.50

Strawberry | Watermelon | Banana, Salted Rims

Traditional Mojito 9.50

Bacardi Superior Light Rum, Muddled Mint, Sugar & Limes, Soda Water, Lime Garnish (Available in Strawberry, Raspberry & Blueberry)

Moscow Mule 9.25

Tito's Vodka (Gluten Free), Ginger Beer, Squeeze of Fresh Lime

Rum Runner 8.95

Calico Jack Coconut Rum, Banana Liqueur, Pineapple Juice, Cranberry Juice, Splash Myers Rum, Orange Garnish

Tropical Sedation 8.95

Calico Jack Coconut Rum, Midori, Banana Liqueur, Pineapple Juice, Pineapple & Cherry Garnish

Huckleberry Lemonade 9.75

44 North Huckleberry Vodka (GF), Blue Curacao, Lemonade, Blueberry Garnish

STONEFORGE MOCKTAILS

Lemon Basil Spritzer 5.95
Basil Leaves, Squeeze of Lemon,
Sugar, Soda Water

Cool As A Cucumber 5.95
Muddled Cucumber, lemonade,
Soda Water

Before placing your order, please inform your server if a person in your party has a food allergy.

Prices and availability subject to change