

# STOCK FARM



## SALADS

We make all our dressings and croutons in house

### Caesar | 16

Caesar anchovy dressing, croutons, parmesan cheese

### Arugula | 17

Strawberries, feta, almonds & vinaigrette

### Radicchio | 18

Candied walnuts, dates, blue cheese, arugula & balsamic vinaigrette

## WOOD FIRED PIZZA

We make our pizza dough and sauces in house

### Cheese | 18

Cheese & marinara sauce

### Margherita | 20

Mozzarella, fresh basil, marinara sauce

### Mediterranean | 22

Sun dried tomato-walnut pesto, mozzarella, artichoke, olive, onion

### Mushroom | 23

Mozzarella, shitake, oyster & cremini mushrooms & leeks

### Chicken pesto | 24

Pine nut-basil pesto, mozzarella, chicken, garlic

### House made sausage | 24

Mozzarella, red onion, arugula with white balsamic, marinara sauce

### Pepperoni | 24

Mozzarella, pepperoni, pineapple, jalapeño, marinara sauce

## ADD ONS

Extra sides of housemade dressing, dips or sauces | \$0.50

Olive | Garlic | Arugula | Roasted red onion | Cheese | Pineapple | \$2

Gluten free crust | Mushroom | Pine nuts | Anchovy | Marinated artichoke  
Pepperoni | Fresh mozzarella | Avocado | Bacon | House made sausage | \$3

Chicken | Side green salad | \$8

For our dessert options please ask server

Substitutions to menu items may incur an additional fee

## NON-ALCOHOLIC

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Iced tea	3.50
Arnold palmer (1 refill)	3.50
Root beer/Sprite/Diet coke	3
Coke in a bottle	4
Apple juice	3
San Pellegrino sparkling water	4.50
San Pellegrino juices	4
- Blood Orange   Lemon   Orange	

## BEER

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### DRAFT

Taco truck lager 4.7% abv	8
Guava craft cider 5% abv	8
Peanut Butter Milk Stout 5.3% abv	8
IPA (ask server)	8
Stoked! Citra Pale Ale 5.4% abv	8

### BOTTLES & CANS

Coors light/PBR	5
Best Day N/A Kölsch & IPA	6

\*Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

Large togo orders may incur a boxing fee.

20% gratuity is added to parties over 6 guests.

Please be mindful of your children while dining.

## WINE

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### SPARKLING

Campovida Blanc de Blancs	50/16
- Organic	

### WHITE

House white	8
Campovida Sauvignon Blanc	38/13
- Organic, Estate Grown 2022	
Campovida Chardonnay	36/10
- Tres Patas vineyard	
Campovida Campo di Blanca	38/12
- Viognier Rhône blend	
Luminous 2022 Viognier	38/12
- Organic, Mendocino County	

### ROSÉ

Luminous 2022 Rosé	
- Organic, Rosé of Zinfandel	34/11

### RED

House Red	12
- Italian Blend	
Campovida Pinot Noir	50/15
- Mendocino County	
Rural Pinot Noir	45
Campovida Grenache	48/14
- Dark Horse Vineyard	
Campovida Zinfandel	48/14
- Chiarito Vineyard, Organic	
Campovida Cabernet Sauvignon	50/15
- Dark Horse Vineyard	

### DESSERT

Campovida late harvest Viognier	30/8
- Estate grown, organic	