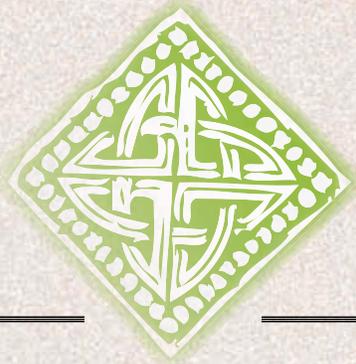


May the  
FRIENDSHIPS

*you make, be those which endure;  
and all of your grey clouds,  
be small ones for sure.  
~ Irish Blessing*



STARTERS

**CRAB SPINACH ARTICHOKE DIP**

Baked crab meat, artichoke hearts and spinach with melted parmesan & cream cheese. Served with house-made pita chips.

8

**DUBLIN BRIE CHEESE STICKS**

Brie cheese hand rolled in herbed bread crumbs served crispy with a honey-lime drizzle.

8

**WEE SCOTCH EGGS**

8

A 1738 recipe of hard boiled eggs wrapped in Irish breakfast sausage, herbed bread crumbs then fried. Served with our own "Fulkan" sauce.

*Limited quantities - made fresh daily*

**CRAB CAKES**

8

A generous portion of dungenous crab cakes lightly battered and served golden brown with house-made remoulade & tartar sauce.

**POTATO BOXTY**



Garlic mashed and shredded potatoes hand rolled in herbed bread crumbs then flash fried. Topped with sour cream.

6

**IRISH STOUT ONION RINGS**

8

Stout battered, thick cut white onions freshly dipped and seasoned to perfection served with a side of house-made ranch dressing.

**CHICKEN TENDERS**

8

Thick strips of hand-breaded chicken served crisp and golden brown with our honey mustard sauce made fresh with local honey.

**LOADED LEPRECHAUN NACHOS**

9

Seasoned kettle chips loaded with chopped corned beef, diced tomatoes, green onions and a mexi-blend of cheese. Served with a side of sour cream.

**POT-O-HUMMUS**

8

A smooth refreshing mixture of mashed chickpeas, tahini, olive oil, lemon juice & garlic. Served with house-made pita chips and fresh vegetables.

**KETTLE CHIPS**

4

Our own blend of distinctive and flavorful hand-cut chips, individually batched cooked to a rich golden crisp.

**PUB FRIES**

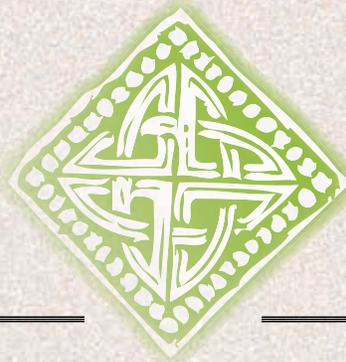
4

A generous portion of fries lightly seasoned with garlic and parsley.

**"THERE ARE NO STRANGERS HERE, ONLY FRIENDS YOU HAVE YET TO MEET."**

Welcome to The Stones Throw ~ Tavern & Grill! Our Bowling Green Community is blessed with the comfort of family, friends, food and spirits; something that also describes the rich history of the Irish. We hope you find that The Stones Throw is a place for our Community to gather together and embrace those characteristics. We strive to provide a welcoming experience for everyone, to treat each of our guests as a close friend, not as a stranger.

We appreciate your support as we continue to build our friendships together.



**The craic is mighty!**  
*Craic (pronounced "crack") is a term for good times, entertainment and enjoyable conversation. It holds great cultural significance in Irish history.*

## soups

### **THE STONE SOUP (IRISH STEW)**

Hand cut, pan seared beef sirloin, fresh vegetables and Irish potatoes slowly simmered in a rich Guinness beef broth and served with a rosemary roll.

### **CLAM CHOWDER**

Irish inspired by hints of bacon blended with the traditional rich and creaminess of New England clam chowder.

**cup** 3

**bowl** 5

*When the Irish people began immigrating to the United States, they naturally brought along their wonderful food traditions. Today, Irish Stew has evolved to include many American ingredients.*

## salADs

*Dressings include Ranch, Blue Cheese, Caesar, Honey Mustard, Thousand Island, Balsamic Vinaigrette and Scotch Mustard Vinaigrette.*

### **caesar salAD** 7

Fresh, crisp romaine lettuce & mixed greens lightly tossed in our creamy Caesar dressing topped with our house-made herb croutons and parmesan cheese.

*Add chicken* 3

### **scotch egg spinach salAD** 9

A Scotch egg with chopped bacon, mushroom, tomato and onion served over a bed of fresh spinach with a side of our scotch mustard vinaigrette.

### **herb chicken salAD** 10

Grilled chicken breast, seasoned with fresh herbs, served on a bed of mixed greens with chopped Canadian bacon, tomato, onion, cheddar cheese and crisp Irish seasoned potatoes.

### **JAMESON bbQ pulled pork salAD** 10

Our Jameson BBQ pulled pork over mixed greens & shredded cabbage, topped with fried carrots and cilantro and served with a side of balsamic vinaigrette.

## wraps

*All wraps served with our house-made kettle chips.*

*Substitute pub fries or house-made garden slaw for \$1.00 or a side salad for \$2.00.*

### **THE RUBEN FRESH** 9

Trade the 'kraut for the crunch of our fresh garden slaw! Angus corned beef topped with garden slaw, Swiss cheese and house-made thousand island all rolled into in a spinach wrap.

### **chicken caesar** 9

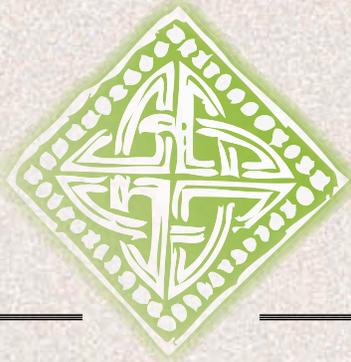
Tender, marinated grilled & diced chicken breast with romaine lettuce, parmesan cheese, house-made croutons and our creamy caesar dressing rolled into a spinach wrap.

### **veggie wrap** 8

Grilled red and green bell peppers, onion, zucchini, yellow squash, chopped black bean patty and our house-made ranch all rolled into a spinach wrap.

**The company makes  
The feast!**

*You will enjoy a meal or celebration  
far more if you are among cheerful  
friendly people and surroundings.  
~ Irish Proverb*



**sandwiches**

*All sandwiches served with our house-made kettle chips.  
Substitute pub fries or house-made garden slaw for \$1.00 or a side salad for \$2.00.*

**CLASSIC REUBEN**

Tender Angus corned beef piled high on rye bread with sauerkraut, Swiss cheese and house-made thousand island dressing.

**PUB FISH SANDWICH**

Crispy, beer battered cod on a toasted kaiser roll with lettuce, tomato, tartar sauce and house-made remoulade.

**JAMESON BBQ PULLED PORK SANDWICH**

Pulled pork in our own Jameson BBQ sauce on a toasted kaiser roll served with side of garden slaw.

**CHARBROILED CHICKEN SANDWICH**

Marinated chicken breast with lettuce, tomato and mayonnaise served on a toasted kaiser bun.

**IRISHAN GRILLED CHEESE**

A melted blend of Swiss, American and Brie cheeses on buttered and toasted sourdough bread. Served with Guinness mustard dipping sauce.

*Add bacon and tomato*

**CELTIC BLT**

Applewood smoked bacon, crisp lettuce, sliced vine ripe tomatoes and mayonnaise on toasted sourdough bread.

**THE BRENDAN BEHAN**



A black "behan" patty with a bit of spice, topped with grilled vegetables and ranch dressing on a toasted kaiser roll.

**9 THE JOHN J. BBQ BURGER 9**

100% black Angus beef, topped with applewood smoked bacon, melted cheddar cheese, our own big, battered onion ring and our house-made Jameson whiskey BBQ sauce, served on a toasted kaiser roll.

**9 st. patty MELT 10**

½ pound Angus beef patty smothered with our sautéed Guinness onions and mushrooms topped with Swiss cheese on toasted sourdough bread.

**8 DUBLIN' MELT 12**

A Dublin' dose of Angus pleasure! ½ pound Angus beef patty topped with tender Angus corned beef, sauerkraut, Swiss cheese and house-made thousand island dressing served on toasted sourdough bread.

**7 ROAST BEEF BRIE MELT 10**

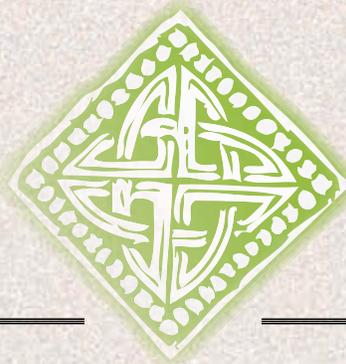
The delectable & comforting pleasure of roast beef, sauteed onions, fresh spinach and tomato with brie cheese on rye bread.

**9 LOADED CORNED BEEF 12**

An aggressive portion of tender Angus corned beef piled high with garden slaw and Swiss cheese on a hoagie roll & served with a side of Guinness mustard dipping sauce.

**8 LOADED ROAST BEEF 12**

An offensive amount of roast beef towered between three slices of rye bread with our sautéed Guinness onions and cheddar cheese. Served with a mild horseradish dipping sauce.



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THERE IS NOT A TREE IN HEAVEN  
HIGHER THAN THE TREE OF PATIENCE.

- IRISH PROVERB

Good company deserves good food.  
And good food takes time.

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## CORNISH PASTIES

*Pasties are served with a side salad.*

- THE CLASSIC** 11  
Seasoned sautéed steak, potatoes, rutabaga and onions folded into a flaky pastry crust. Served with our savory Guinness mushroom and onion gravy.
- THE ENGLISH-IRISH-AMERICAN** 11  
Angus beef, pub fries, bacon, Guinness mushrooms & onions and cheddar cheese, loaded into a Cornwall pastry with a side of house-made ranch.
- THE VEGETARIAN**  10  
A blend of sautéed potatoes, carrots, celery, mushrooms, rutabaga and onions seasoned to perfection folded into a flakey pastry crust, served with a side of our Guinness mushroom and onion gravy sauce.

*All of our Pasties are hand-stuffed each morning and baked fresh for you upon ordering.*

*No substitutions can be made.*

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**R. LEE TREVINO - EXECUTIVE CHEF**

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## ENTREES

*Entrees are served with a side salad and rosemary roll.*

- BASS ALE FISH & CHIPS** 14  
Traditional beer battered cod served golden brown with our house kettle chips or pub fries with a side of fresh garden slaw & tartar sauce.
- STONE SHEPHERD'S PIE** 14  
The true comfort and tradition of ground beef with vegetables in a rich wine sauce, topped with Celtic mashed potatoes.
- BANGERS & MASH** 13  
Irican pork sausage on Celtic mashed potatoes with a savory Guinness mushroom and onion gravy. Served with a side of seasonal vegetables.
- NEW YORK STRIP** 19  
12 oz. choice New York strip steak, char grilled to your desire and topped with Guinness mushroom and onion gravy. Served with Celtic mashed potatoes and seasonal vegetables.
- BONE IN RIBEYE** 19  
Char grilled 14 oz. seasoned ribeye steak. Served with Celtic mashed potatoes and seasonal vegetables.  
*Top with our own Guinness Mushroom gravy* 1

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## HISTORY OF THE PASTIE

The Cornish Pasty originates from Cornwall (Southwest England) and can be traced back as far as the 1200's. Mining was once a thriving industry in Cornwall and at that time pasties were baked by the wives and mothers of the tin miners. Pasties were made with a thick crimped edge along one side so the miners could use the crimp as a handle to hold onto while eating. The miners' hands would often be covered in arsenic from the mine, so the miners would discard the handle when they were done. The crusts were never wasted though, as many miners believed that ghosts, or "knockers" inhabited the mines, and their leftovers crusts would keep these ghosts content.

At one time Cornwall had nearly 2000 flourishing tin mines, but by the 1880's tin mining had become a rapidly declining industry. At this time, Cornish miners began immigrating to Michigan's Upper Peninsula for copper mining bringing with them the tradition of pasties. Cornish Pasties are well known throughout mining towns across America as well as the British Isles.

\*Consuming raw or under cooked foods may increase your risk of foodborne illness