



STOCKTON INN

C. 1710

CELEBRATING 250 YEARS OF AMERICA

THE \$17.76 MENU

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SPRING VEGETABLES | 17.76

*green asparagus, english peas,
broccoli di ciccio, bottarga,
preserved lemon ©*

CHICKEN LIVER PARFAIT | 17.76

*vin cotto gelée, blistered grapes,
pickled shallots, toasted brioche*

TUNA CRUDO* | 17.76

*fried capers, tonnato, lemon,
castelvetrano olive salsa verde*

CRAB SOLDIERS | 17.76

*jumbo lump, potato rosti,
preserved lemon aioli, dill, smoked trout roe*

LUMACHE 'CACIO E PEPE' | 17.76

*smoked pecorino fonduta,
lemon zest, toasted black pepper ©*

TAVERN BURGER* | 17.76

*caramelized onions, cheddar,
horseradish sauce, sesame seed bun*



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WINE & COCKTAILS

\$17.76 EA

WHITE

PINOT GRIGIO 2023, Masut da Rive
Friuli-Venezia Giulia, IT

ALBARIÑO 2024, Do Ferreiro
Rías Baixas, Galicia, ES

CHARDONNAY 2023, Walter Hansel
'Cuvee Alyce', Sonoma, CA

SAUVIGNON BLANC 2023, Grgich Hills Estate
'Fume Blanc,' Napa Valley, CA

ROSÉ

SANCERRE ROSÉ 2025, Isabelle Garrault
'Les Grand Monts', Loire, FR

RED

CABERNET SAUVIGNON 2024, Maison Noir
'In Sheep's Clothing,' Columbia Valley, WA

MERLOT & CAB 2019, Domaine de Valmengaux
Cuvée En Foudre, Bordeaux, FR

SANGIOVESE 2023, La Fornace
Rosso di Montalcino, Tuscany, IT

PINOT NOIR 2024, Au Bon Climat
Santa Barbara County, CA



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LET'S GET AWAY FROM IT ALL

cool & refreshing

PASTÈQUE WATERING CAN [®] (*Mark Dresel, 2026*)

(ketel one vodka, watermelon liqueur, lemon, lime, orgeat, mint, egg white)

A beautiful blend of vodka, watermelon and mint with a hint of creaminess that will have you dreaming of a long, hot summer.

THE QUEEN'S HONEY (*Miss Stephanie Richy, 2026*)

(tanqueray ten gin, st george basil brandy, dolin blanc vermouth, lemon, lavender honey, cucumbers, white pepper tincture)

Gin gets the royal treatment with a refreshing arrangement of basil, lavender, cucumbers and white pepper.

RIDE THE LIGHTNING (*Wes Armstrong, 2026*)

(laird's unaged jersey lightning apple brandy, schladerer kirschwasser, lime, lime leaf tincture)

A crushable cooler with notes of apples, dried cherries, a hint of malt and a bright and refreshing lime finish.

CHICAGO POPE (*Eli Sashihara, 2026*)

(malort, benedictine, st germain, lemon, chartreuse vegetal elixir)

An herbaceous & intoxicating elixir that will have you crying out, HALLELUJAH!

THE DERELICT (*Brian Miller, 2017*)

(el dorado 15yr, appleton 12yr, hamilton navy strength & 151-proof demerara rums, buffalo trace bourbon, banana liqueur, lime, grapefruit, passion fruit, cinnamon, absinthe, angostura bitters)

A tropical symphony of rums, bourbon, cinnamon, passion fruit, banana and absinthe...these are a few of my favorite things!

GREEDO IN PARADISE [®] (*Brian Miller, 2008*)

(barbancourt white, neisson blanc 52.5 abv rhums, bleu curacao, lemon, pineapple, mango, cinnamon, orgeat)

Rums, pineapple, mango, almond and cinnamon will make you feel like you're lying on a beach listening to the waves lapping the shore.

HISPANIOLA (*Brian Miller, 2009*)

(summer royal tea-infused hamilton breezeway rum, lime, ginger)

A rum punch with notes of mango, papaya, pineapple, vanilla and ginger.

RITA HAYWORTH (*Brian Miller, 2008*)

(pineapple & sage-infused pueblo viejo 104-proof blanco tequila, yellow chartreuse, lime, honey)

This tittle is as alluring as Rita herself.

SMOKIN' SARONG (*Brian Miller, 2018*)

(green tea with coconut-infused famous grouse scotch, lemon, pineapple, cinnamon, oaxacan pasilla pepper honey)

Scotch, coconut, pineapple, cinnamon and pasilla pepper honey will have you dancing in your grass kilt.

SLIP INTO SOMETHING COMFORTABLE

stirred & boozy

WHITE NEGRONI (*Wayne Collins, 2001*)

(fords gin, lillet blanc, luigi francoli antico bitter novels)

The classic negroni finds its summer dancing partner with this bitter, bright and floral tippie.

CHAS ® (*Murray Stenson, 2003*)

(maker's mark cask strength bourbon, benedictine, cointreau, grand marnier louis alexandre, lazzaroni amaretto, angostura bitters)

A bartending legend leaves his mark with this bourbon sipper, layering amaretto, benedictine, grand marnier and bitters.

FANCY FREE (*Crosby Gaige's Cocktail Guide & Ladies Companion, 1941*)

(sazerac 6yr rye, luxardo maraschino, angostura & orange bitters)

You'll be feeling footloose after trying this rye, dried cherry, and orange gem.

VIEUX CARRÉ (*Walter Bergeron, 1938*)

(russell's single barrel rye, hinc h cognac, benedictine, sweet vermouth, angostura & bitter truth creole bitters)

This is where 'nawlins' meets a manhattan in a most tasty setting.

SARAMAGO (*Phil Ward, 2007*)

(siembre valles blanco tequila, del maguey vida mezcal, st germain, dolin blanc vermouth, orange bitters)

Tequila, elderflower, vermouth and a hint of mezcal come together in a perfect floral union.

DRINK WITH ME & ESCAPE

slushie (available only on The Terrace)

SOGGY DOLLAR (*Brother Cleve, circa 1990s*)

(cruzan black strap, hamilton 151-proof demerara rums, falernum #9, orange, pineapple, roasted coconut cream, fee's whiskey barrel-aged bitters)

The pina colada is the godfather, a painkiller is freda, this is michael. capisce?

THE GOOD SHIP LOLLIPOP

strictly non-alcoholic - can't be spiked

PINK PONY CLUB (*Mark Dresel, 2026*)

(lemon, strawberry, oat, cinnamon, heavy cream, sparkling water)

Bright and citrusy with a touch of strawberries, cinnamon & cream.

HUCKLEBERRY FIZZ ® (*Mark Dresel, 2026*)

(lime, mint, huckleberry syrup, orgeat, sparkling water)

This refreshing potable of lime, mint and huckleberry will make you feel like you're floating down a river.

THE CHIDORI (*Miss Stephanie Richy, 2026*)

(lime, orange, cilantro, mint, habanero, sparkling water)

A "killer" tippie that is crisp, spicy, savory and refreshing.