



BRUNCH + \$1 MIMOSA*
*classic mimosa only

WE ARE a full service restaurant open 7 days a week for lunch (11a-2p) and dinner. Join us for happy hour everyday **4p-6:30p**, and enjoy \$2 off small plates and drink specials including \$5 select beers, wells and house wine by the glass. We also host and cater events so please let your server know if you would like to talk with someone about your party.

HALCYON, our sister concept next door, is a counter-service coffee, bar and lounge offering quick service gourmet food, using the same great ingredients in many cases as Stella. Halcyon is a great place to start or end your day with one of San Antonio's premier espresso programs and professional mixologists to craft the perfect beverage for your Halcyon moments.

WE BELIEVE that to prepare great food it is essential that you begin with great ingredients. At Stella we focus on seasonal offerings and simple preparations.

WE ARE PROUD to support local, sustainable, organic agriculture as well as responsible animal stewardship whenever available.

We would like to thank many of the farmers and ranchers that make this possible:

** substitutions may be made due to availability*

FARMS and RANCHES*

HERBS - Garza Gardens, Austin, TX

HEIRLOOMS/JALAPENOS - Itz Garden, Frdrcksbg TX

BASIL/WATERCRESS - Bluebonnet, Schertz, TX

CUCUMBERS - Michael Ortiz Mission Farms

SQUASH/EGGPLANT - Hairston Creek, Burnet TX

CITRUS - G&S Farms

HYDRO BIBB - Bella Verdi

HONEY - Good flow Honey, Austin Wild Flower Honey

BABY ARUGULA - Animal Farm, Cat Springs

MUSHROOMS - Solstice Farm, Driftwood

ASSORTED FRUIT/VEGGIES - Lightsey Farms, Mexia TX

MEAT/SEAFOOD - Bolner's and Gaucho Gourmet, San Antonio

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Please discuss any food allergies or special requests with your server

Gluten free options are recommended for those with a gluten sensitivity. All of these menu items are made in the same kitchen as other gluten foods and would pose a risk for the gluten intolerant person.

Consuming raw or under cooked foods may increase the risk of food-borne illness.

A 20% gratuity will be added to parties of 6 or more. Stella accepts Visa, Mastercard and Amex. Sorry, no personal checks.

STELLA PUBLIC HOUSE

210.277.7047

1414 S. Alamo St. #103

San Antonio, TX 78210

stellapublichouse.com

MIMOSAS {get any 4 as 5oz tasters in a flight - \$10}

CLASSIC - orange juice and bubbles	3
APPLE CINNAMON - unfiltered cider and cinnamon sugar rim	5
PEAR - pear nectar, caramelized pear and cardamom	6
HAWAIIAN - pineapple juice with grenadine	5
MANGO CHILI - mango juice, lime with chili sugar rim	6
GRAPEFRUIT - ruby red juice with Campari	6

WOOD-FIRED BRUNCH ENTREES

PANCAKES

Wood oven baked in a cast iron skillet. Served w/ maple syrup and whipped cream

Your choice of:	CHOCOLATE CHIP:	11
	BLUEBERRY:	12

FRITTATA CAPRESE

Wood oven frittata with ham, heirloom tomatoes, parmesan cheese, house made mozzarella w/ basil, served with toast and a salad

SPECK AND POTATO SKILLET

Wood fired wild mushrooms, speck, and fingerling potatoes with two sunny side up eggs

STUFFED FRENCH TOAST

Wood oven baked, w/ mascarpone, blueberries, strawberries, and whipped cream

POLENTA

Wood oven baked, w/ mushrooms, ham and burrata, topped with spicy oil - Add a farm fresh egg (\$2)

CLASSIC BRUNCH ENTREES

PROSCIUTTO BENEDICT

stella bread layered with avocado, ham, a poached farm egg, hollandaise and prosciutto

ROOT HASH

two eggs sunny side up with root vegetable hash, chorizo, and scratch biscuits

EGG PANINO

scrambled farm eggs, prosciutto, tomato, arugula and truffle oil wrapped in wood-fired bread

SIDES

Toast \$2, Fruit \$3, Bacon \$3, Potatoes \$2, Eggs any style \$4

SALADS

CAPRESE

house-made organic mozzarella, heirloom tomatoes, hydroponic basil and Texas olive oil

HEIRLOOM & CRAB TOWER

heirloom tomatoes stacked with lump crab meat, avocado and arugula served with a parmesan chip

APPLE WALNUT SALAD

greens, apple, shaved fennel, cranberries, candied walnuts, lemon vinaigrette

BREAKFAST COCKTAILS

HOPRITA

Hornitos, Grand Marnier, Lime, Agave, IPA

SMOKE ON THE WATER

Mezcal, Pineapple juice, Lime Juice, Simple Syrup
Fresh Basil, Brown Ale

CANDIED CRANBERRY SOUR

Bulleit bourbon, Cranberry, Brown Sugar simple
Sour Ale

IMPERIAL WHITE RUSSIAN

Titos, Borghetto, Cream, Simple Syrup