



WE ARE a full service restaurant open 7 days a week. Join us for happy hour, **4p-6:30p**, and enjoy \$2 off small plates and drink specials including \$5 wines and \$3.50 featured beers. 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 - 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.

Mon-Wed 11 a.m. to 10.p.m.
Thurs. 11 a.m. to 11 p.m.
Fri. 11 a.m. to 12 a.m.
Sat. 10 a.m. to 12 a.m.
Sun. 10 a.m. to 10 p.m.

STELLA PUBLIC HOUSE

210.277.7047
 1414 S. Alamo St. #103
 San Antonio, TX 78210

stellapublichouse.com

SMALL PLATES

WASBI MASCARPONE TOMATOES	13
tomatoes trio served three way with wasbi mascarpone, fresh basil and EVOO	
GNOCCI	11
sweet potato, pancetta, smoked gouda	
BRUSSEL SPROUTS	9.5
flash fried with pancetta, roasted apples, and bleu cheese	
AHI TUNA BRUSCHETTA	11
heirloom tomatoes and onion topped with ahi chunks and shaved parmesan on house flatbread	
ROASTED SEASONAL VEGETABLES	10
farm vegetables roasted in our wood oven with garlic cream & house flatbread	
MUSSELS	MKT
specials change weekly - ask your server	
LAMB MEATBALLS	8
scratch recipe with lamb and pork seared in cast iron topped with spicy tomato sauce and parmesan	
WILD MUSHROOM MAC & CHEESE	8
local mushrooms, smoked gouda and parmesan cheese finished with truffle oil	
COUNTRY OVEN BREAD*	2
fresh rustic bread baked in our wood oven	
<i>*available to take home by the loaf</i>	

SOUPS & SALADS

PANZENALLA	8
House Pulled Mozz, heirloom tomatoes, cucumber, red Onion, carrots, corn and house made croutons	
CHARRED ROMAINE CEASAR	11
grilled romaine, cherry tomatoes, Grana Padana, anchovy, house made croutons	
SOUP DU JOUR	MKT
specials change weekly - ask your server	
CAPRESE	11
house-made organic mozzarella, heirloom tomatoes, hydroponic basil and Texas olive oil	
HEIRLOOM & CRAB TOWER	9
heirloom tomatoes stacked with lump crab meat, avocado and arugula served with a parmesan chip	
APPLE WALNUT SALAD	10
greens, apple, shaved fennel, cranberries, candied walnuts, lemon vinaigrette	
STELLA'S HOUSE SALAD/SIDE*	10.5
local spring mix, farm tomatoes, cucumbers, carrots, red onions, kalamata olives and house croutons finished with maple vinaigrette	

PIZZA

(Gluten-free available - \$3)

GARLIC CHICKEN	18
pesto, house-pulled mozzarellaz, chicken, artichoke and red peppers	
SWEET POTATO SAUSAGE	16
leeks, sweet potato, pearl onions, fennel sausage, goat cheese and house-pulled mozzarella	
BEE STING	16
house mozzarella, serrano, onions, sopressata, Grana Padano with local honey drizzle and cilantro	
PROSCIUTTO & ARUGULA	21
arugula, prosciutto, burrata, house mozzarella, cherry tomatoes, garlic EVOO	
WILD MUSHROOM	16
local mushrooms, roasted onions & a blend of asiago, parmesan, mozzarella & provolone	
PEPPERONI & PULLED PORK	17
balsamic caramelized onions, house-made mozzarella, asiago with roasted garlic oil	
QUATTRO	16
gorgonzola, ricotta, parmesan and mozzarella with fig balsamic and arugula	
SPICY ITALIAN SAUSAGE	15
tomato sauce, house-made Italian fennel sausage and mozzarella with calabrian peppers	
SOUTHTOWN PEPPERONI	14
chipotle tomato sauce, jalapeno-cheddar pepperoni, fresh mozzarella, caramelized onions and black olives	
MARGHERITA	13
tomato sauce, house-made organic mozzarella and farm fresh hydroponic basil	
ADD ONS	
olives, caramelized onions, calabrian or jalapeno peppers	2
fennel sausage, mushrooms, prosciutto, pancetta jalapeno cheddar pepperoni, farm egg	3