



WE ARE a full service restaurant open 7 days a week. Join us for happy hour, 3p-7p, 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/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.

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

BRUSSEL SPROUTS	9.5
flash fried and dressed with pancetta, roasted apples, and bleu cheese	
AHI TUNA BRUSCHETTA	11
heirloom tomatos and onion topped with ahi chunks and shaved parmesan on house flatbread	
ROASTED SEASONAL VEGETABLES	10
fresh harvest vegetables roasted in our wood oven with garlic cream & house flatbread	
MUSSELS	MKT
ask your server	
LAMB MEATBALLS	8
scratch recipe 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	
RISOTTO	8
with fresh peas, parmesan and truffle oil	
COUNTRY OVEN BREAD*	2
fresh rustic bread baked in our wood oven	
*available to take home by the loaf	

SOUPS & SALADS

RIBOLLITA	11
a hearty Tuscan potage made with our Stella bread and vegetables including beans, carrots, cabbage and kale	
SOUP DU JOUR	MKT
specials change weekly - ask your server	
ENDIVE PROSCIUTTO	12
endive, dried figs, prosciutto and scallions with local goat cheese dressed in balsamic reduction	
ARUGULA PAPAYA	10
orange wedges, papaya cubes and candied walnuts topped with a nest of sweet potato frites	
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 tomoatoes, cucumbers, carrots, red onions, kalamata olives and house croutons finished with maple vinaigrette	

PIZZA (Gluten-free available - \$3)

RATATOUILLE	14
slices of zucchini and yellow squash with slivers of red onion topped with house mozzarella and parmesan	
PANCETTA PEAR	16
white pizza with four cheeses, pancetta and caramelized pears	
BEE STING	16
house mozzarella, serrano, 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	
fennel sausage, mushrooms, prosciutto, pancetta	
jalapeno cheddar pepperoni, farm egg	