

OUR FINEST HOUR

4:00-6:00PM EVERYDAY AT THE BAR

COCKTAILS

MANGO BELLINI prosecco, mango purée	7	MIDWAY coconut rum, white chocolate liqueur, pineapple juice	9
BUTTERFLY gin, butterfly pea extract, lemon, topped with champagne	9	IT'S BOURBON HONEY bourbon, maple, lemon, soda	9
BLACKBERRY SMASH MULE vodka, blackberry purée, fresh lime juice, ginger beer, angostura bitters	9	STONE OLD FASHIONED aged bourbon, bitters, demerara sugar, luxardo cherry, orange peel	10
SAN DIEGO SUNSET tequila, hibiscus, splash of pineapple	9		

OTHER DRINKS

BUBBLES by the flute	7
HOUSE RED by the glass	8
HOUSE WHITE by the glass	8



BOTTLED BEER

ALL BOTTLES bud light, blue moon, corona, coors light, guinness, heineken, michelob ultra, miller lite heineken zero	6
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STONE FAVORITES

OYSTERS (four minimum per order)	1.50ea	TACOS blackened salmon or garlic prime beef Shaved red cabbage, corn pico, chipotle aioli, lime <i>(no combinations)</i>	8
(4) OYSTER ROCKEFELLER creamy spinach, aged parmigiana, bacon and breadcrumbs	18	BLT WEDGE SALAD local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, bacon blue cheese dressing	8
CALAMARI spicy aioli, homemade marinara	9	WAGYU SMASHBURGER & FRIES double patties, American cheese, pickles, onions, comeback sauce	19
SIGNATURE CRAB CAKES blue crab, chives, celery remoulade, mango chutney	11	21DAYS DRY-AGED PRIME NY New York strip with yukon potato puree	21
TRUFFLE PARMESAN FRIES	8		
TRUFFLE MAC creamy Mac & Cheese, parmesan breadcrumbs, white truffle oil	12		

No substitutions on any of the items
18% Gratuity on Parties 6 and over.

3.75% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP COVER INCREASING COSTS AND SUPPORT RECENT INCREASES TO
MINIMUM WAGE AND BENEFITS FOR OUR DEDICATED TEAM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

GREYSTONE - AN ICON IN THE GASLAMP

Greystone Prime Steakhouse & Seafood has been proudly serving San Diego in the Gaslamp Quarter since 1999. Greystone's historic landmark holds a special place in Gaslamp's rich and colorful history.

This Florentine-Italianate architectural style building was originally a two-story brick building constructed in 1874 by Ralph Granger. Thirteen years later, two more stories were added. Upon the completion of the upper levels in 1887, the Public Library moved-in and occupied the third floor. In 1891, the City of San Diego purchased the building and the City of San Diego Government offices were moved into the building.

The Police Department occupied the first floor and the Council Chambers occupied the fourth floor. The first San Diego Mayor, Edwin Capp, office occupied our building.

Mayor Louis Wilde began his services in this building in 1917. Mayor Wilde is best known for donating the Horton Plaza fountain to the City in 1910. Mayor Wilde's own home and the U.S. Grant Hotel that he also owned were located on 'D' Street, which he renamed to Broadway. The City Hall housed the City of San Diego Government offices for 35 years

Our home has survived numerous architectural and ownership changes throughout the years. In 1923, the building was rennovated into The Rivoli Theatre, housing 323 seats, The Savoy Theater, The Diana, The Roxy, Bijou Theatre, Cinema XXX, and Pussycat are all famous venues that have previously occupied our home.

Today, what was the old City Hall is occupied by Greystone on the first floor, retail on second floor, and live/work loft units on the third and fourth floors. In 1995, The building was restored as part of the Gaslamp Quarter preservation and is now home to one of San Diego's highest rated restaurants.

Greystone Prime Steakhouse & Seafood opened its doors in 1999, and since then has grown to become a top destination in San Diego's Gaslamp District.

