



Stuff To Start With

GREEN BEAN FRIES Onion Battered Green Beans served with Chipotle Ranch Dipping Sauce.	12.49	GARLIC CHICKEN LETTUCE WRAPS Seasoned Chicken, Celery, Cilantro, Peanuts, Mushrooms, Green Onions, Red Pepper Flakes and Chestnuts, all tossed in our Soy Reduction Sauce. Served with Iceberg Lettuce Leaves and Ginger Soy Dressing. Substitute the Lettuce for Brown Rice.	16.99	VOLCANO WINGS TRADITIONAL OR BONELESS. Prepared Plain, Hot or Hot as Hell and served with your choice of Ranch or Blue Cheese.	17.99
TOMATO BRUSCHETTA Fresh Garlic, Tomato, Basil, Parmesan Cheese and Extra Virgin Olive Oil served on Toasted Ciabatta Bread.	14.99	CHICKEN TENDERS Golden Fried Chicken Tenders and French Fries, served with Ranch, Chipotle Honey Mustard or Barbeque Sauce. *Try them Buffalo Style!	17.99	GORGONZOLA CHIPS Homemade Potato Chips smothered in melted Gorgonzola Cheese, topped with Tomatoes, Bacon, Red and Green Onions.	13.99 18.99
CALAMARI STEAK STRIPS Golden Fried Calamari Steak Strips served with our Spicy Tartar and Thai Sauce.	17.99	SOUTHWESTERN EGG ROLLS Chicken, Monterey Jack, Black Beans, Corn, Onions, Bell Peppers and Jalapeños in a Flour Tortilla and fried to a golden crisp. Served with a Chipotle Ranch Dipping Sauce.	15.99	THAI NOODLES Angel Hair Pasta with a mix of Garlic, Red Pepper Flakes, Rice Vinegar, Sesame Oil, Cilantro, Soy Sauce and Cashews. Served chilled. Add Chicken Breast 5.99 or Shrimp (6) 6.99.	11.99
RIB BITES Baby Back Ribs glazed with Barbeque Sauce.	17.99			ONION RINGS	9.99
GRILLED ARTICHOKE Steamed and Flash Grilled Artichoke served with Herb Mayonnaise Sauce.	15.99				

Green Stuff

DINNER SALAD Romaine and Iceberg Lettuce with Tomatoes, Carrots, Cucumbers and Croutons. Dressing of choice.	9.99 13.99	GORGONZOLA STEAK SALAD Gorgonzola Crusted New York Steak served on a Bed of Romaine and Mixed Greens with fresh Tomatoes, Red Onions and Onion Strings tossed in Balsamic Vinaigrette.	20.99	ANTIPASTO SALAD Salami and Pepperoni mixed with Mixed Greens, Artichoke Hearts, Black Olives, Cucumber, Tomatoes, Pepperoncinis, Red Onions and Mozzarella Cheese, tossed in Italian Dressing.	14.99 18.99
CAESAR SALAD Our take on the Tijuana classic! Crisp Hearts of Romaine Lettuce, Parmesan Cheese and Croutons tossed in our Caesar Dressing.	9.99 13.99	GREEK SALAD NO Lettuce Involved. A fresh medley of Tomatoes, Cucumbers, Red Onions, Artichokes, Kalamata Olives, Bell Peppers and Feta Cheese tossed with Red Wine Vinegar and Extra Virgin Olive Oil and a pinch of Oregano, Salt and Pepper. SERVED ON A PIADINA.	18.99	CALAMARI SPINACH SALAD Golden Fried Calamari Steak Strips on a bed of Spinach with Tomatoes, Gorgonzola, Avocado, Mango and Balsamic Vinaigrette.	14.99 18.99
THE WEDGE SALAD Crisp Wedge of Iceberg Lettuce topped with fresh Tomatoes, Bacon, Gorgonzola Cheese, Red Onions and served with Blue Cheese Dressing. Ask for it chopped and tossed.	13.99	ASIAN CHICKEN SALAD Roasted Chicken on fresh Iceberg Lettuce, Napa Cabbage, Julienned Carrots, Mandarin Oranges, crispy Wontons, Green Onions, fresh Cilantro all tossed in Ginger Soy Dressing.	13.99 17.99	SOUTHWEST CHICKEN SALAD Golden Fried Chicken tossed with Iceberg Lettuce, Corn, Tomatoes, Black Beans, Cheddar Cheese, Bell Peppers, Green Onions, Cilantro, Chipotle Ranch and Barbeque Dressing. Topped with Onion Strings. Ask to Substitute Roasted Chicken.	14.99 18.99
CAPRESE SALAD Fresh Tomatoes, fresh Mozzarella and Basil all drizzled with Balsamic Reduction and Pesto Oil.	13.99	COBB SALAD Roasted Chicken, Bacon, Tomatoes, Avocado, Egg, Gorgonzola Cheese and Green Onions tossed in Balsamic Vinaigrette.	13.99 17.99	SUMMER SALAD Roasted Chicken on a bed of Romaine and Mixed Greens with Grapes, Apples, Dried Cranberries, Candied Walnuts and Gorgonzola Cheese all tossed in our Signature Chipotle Honey Mustard Dressing.	13.99 17.99
ROASTED BEET SALAD Roasted Golden and Red Beets with Goat Cheese, Sliced Red Onion, Tomato and Avocado. Served over Spinach and Arugula with a homemade Dijon-Balsamic Dressing.	15.99				

Hot Stuff

SOUP OF THE DAY	7.49 10.49
Everyday - Chili	Thursday - Beef & Barley
Monday - Chicken Noodle	Friday - Loaded Potato
Tuesday - Chicken Tortilla	Saturday - Tomato Basil
Wednesday - Albondigas	Sunday - Pozole

Stuff With Bread

HALF POUND CHEESEBURGER Half Pound Angus Beef Patty with your choice of Cheese, Tomato, Onion, Lettuce and Herb Mayonnaise on a Brioche Bun. Served with a side of French Fries.	17.99	CLUB SANDWICH Roasted Turkey, Applewood Bacon, Provolone Cheese, Tomatoes, Lettuce and Herb Mayonnaise on Toasted Sourdough Bread.	17.99
TUNA MELT Albacore Tuna with Melted White Cheddar Cheese on Grilled Sourdough Bread.	16.99	MAMA'S MEATBALL SANDWICH Meatballs, Roasted Red Bell Peppers, Marinara Sauce and Melted Provolone Cheese served on a French Roll.	17.99
GRILLED CHICKEN AND AVOCADO SANDWICH Grilled Chicken Breast, Avocado, Pepper Jack Cheese, Tomato, Lettuce and Herb Mayonnaise on a Brioche Bun.	17.99	FRENCH DIP Hot Roast Beef with Melted White Cheddar and Roasted Ortega Green Chiles served on a French Roll with Au Jus Sauce for dipping.	17.99

Served with your choice of Chips, Fries or Coleslaw. For Onion Rings, Green Bean Fries, Side Caesar or Dinner Salad add 1.00.
Bread options: Wheat, Sourdough, Brioche Bun and French Roll.

South Of The Border

STUFF QUESADILLA Seasoned Chicken, Cheddar Cheese and Pico de Gallo. Served with fresh Avocado and Salsa Verde. Substitute Shrimp, Steak or Barbacoa. Add 2.49	15.99	STREET TACOS Three Carne Asada Tacos in Corn Tortillas with Onions and Cilantro. Served with Salsa Verde. Substitute Chicken, Carnitas or Barbacoa	13.99
STUFF TACO (1) Your choice of Beer-Battered Alaskan Cod, Carne Asada, Chicken, Carnitas or Barbacoa in a Flour Tortilla with Cabbage, fresh Pico de Gallo, Cheddar Cheese and a Serrano-Garlic Sauce.	7.99	BAJA FISH TACOS Three Cajun Seasoned Grilled Fish Tacos served in Corn Tortillas, Pico de Gallo, Cabbage and Sour Cream. Served with Salsa Verde.	13.99

Stuff That Grazes

NY STEAK 8 oz. New York Steak Grilled to your preference and served with Mashed Potatoes. Would you like it "Dirty?" [Topped with Melted Gorgonzola Cheese, Sautéed Onions and Mushrooms] Add 1.50	21.99	CHICKEN ARTICHOKE PICCATA Tender Chicken Breast Sautéed in White Wine, Lemon, Capers and Artichoke Hearts. Drizzled with a Light Cream Sauce. Served with Garlic Mashed Potatoes and Sautéed Mixed Veggies.	25.99
FILET MIGNON 7 oz. Petite Filet Mignon grilled to your preference. Served with Garlic Mashed Potatoes and Asparagus with a Mushroom Demi-Glace.	29.99	CHUCK'S HOMEMADE BABY BACK RIBS Seasoned, slow roasted, finished on the grill and basted in Barbeque Sauce. Served with Coleslaw and Fries.	22.99 28.99
POLLO PARMIGIANA Parmesan Crusted Chicken Breast with Melted Mozzarella and homemade Marinara served over a bed of Linguini with Sautéed Veggies.	25.99	BONE-IN PORK CHOP Bourbon Cherry Glazed 12oz. Bone-In Duroc Pork Chop Served with Mashed Potatoes and Baby Carrots.	28.99

Stuff That Swims

AHI TUNA POKE STACK Stacked diced Ahi Tuna, Avocado, Seaweed Salad, Green Onions and a Sweet Soy Reduction. Served with a side of Wasabi and Ginger.	19.99
CAJUN AHI Ahi Tuna Seared Rare in Cajun Spices and sliced thin on a bed of Cabbage. Served with Seaweed Salad, Soy Reduction, Wasabi and Ginger.	19.99
CITRUS HERB ATLANTIC SALMON Fresh Salmon grilled and drizzled with a Citrus Herb Glaze. Served with Brown Rice. Also Available Blackened.	20.99
FISH AND CHIPS Beer-Battered Alaskan Cod served with French Fries and Tartar Sauce.	18.99
CAJUN SHRIMP AND SCALLOPS Shrimp and Scallops Sautéed in a Cajun Garlic Butter Sauce served with White Rice. Want just Shrimp or Scallops? No problem!	20.99
SEA BASS PICCATA Pacific Sea Bass dusted in Seasoned Flour and Sautéed with White Wine, Lemon, Capers and Artichoke Hearts. Drizzled with a Light Cream Sauce. Served with Garlic Mashed Potatoes and Sautéed Mixed Veggies.	25.99

Lunch Specials

- Daily 11am to 3pm -

FOUNTAIN DRINK INCLUDED WITH ALL LUNCH

INDIVIDUAL 2 TOPPING PIZZA	14.99
Any two topping Small Hearth Baked Pizza; additional toppings 1.50 each	
STUFF STREET TACOS	13.99
Carne Asada with Cilantro and Onions served on three Corn Tortillas	

BAJA FISH TACOS	13.99
Three Cajun Seasoned Grilled Fish Tacos served in Corn Tortillas, Pico de Gallo, Cabbage and Sour Cream. Served with Salsa Verde.	

PICK TWO	16.99	ANY TWO OF THE FOLLOWING ITEMS:
Half Salad: Summer, House, Caesar or Cobb		
Half Pasta: Spaghetti Pomodoro or Marinara, Fettuccini Alfredo or Mac 'n' Cheese		
Half Sandwich: Tuna, Turkey, or Roast Beef		
Cup of Soup: Soup of the Day		

Stuff With Noodles

Gluten-Free Penne Pasta Add 1.50

ASIAGO MAC & CHEESE Penne Pasta with our Signature Asiago Spinach Artichoke Sauce. Topped with Parmesan Cheese and cooked golden brown.	14.99
KUNG PAO CHICKEN Sautéed Chicken with Stir Fry Vegetables and Cashews in a homemade Kung Pao Sauce. Served over our Thai Noodles! Substitute Shrimp or Scallops. Add 3.99	17.99
NEW ORLEANS CHICKEN AND SHRIMP Chicken, Shrimp, fresh Bell Peppers, Green Onions and fresh Herbs tossed in Linguini with our Creole Sauce.	24.99

SPICY ITALIAN SAUSAGE PASTA Chunks of Italian Sausage Tossed with Mushrooms, Sun-dried Tomatoes and Onions, served with your choice of Alfredo or Marinara Sauce over a bed of Penne Pasta.	21.99
SPAGHETTI BOLOGNESE Our Hearty homemade Meat Sauce made with Beef, Pork, Applewood Bacon, Carrots and Tomatoes blended with our Signature Marinara Sauce served over Spaghetti.	16.99 21.99
SPAGHETTI AND MARINARA Meatballs. Add 3.99	15.99
CHICKEN AND BROCCOLI Sautéed Chicken, Broccoli, Sun-Dried Tomatoes and Garlic tossed in Penne with a Pesto Basil Cream Sauce.	21.99

MEAT LASAGNA A generous portion of homemade, fresh and delicious Lasagna. Made with our signature Italian Sausage, Ground Beef and our homemade Marinara Sauce.	21.99
FETTUCCINE ALFREDO Add Chicken 3.99 Add Shrimp 6.99	15.99
VEGGIE POMODORO Angel Hair Pasta, fresh Tomato, Basil, Garlic, Squash, Zucchini, Grated Parmesan and Herbs. Add Chicken 3.99 Add Shrimp 6.99	18.99

Flatbreads

ORIGINAL STUFF STICKS Our dough rolled thin and covered with Garlic, Olive Oil then sprinkled with Mozzarella and Parsley. Served with Marinara, Ranch and Spinach Artichoke Dipping Sauces.	11.99
DATE AND BACON FLATBREAD Our dough rolled thin and covered with Garlic, Olive Oil, Mozzarella and Brie Cheese, Diced Bacon and Dates.	15.99

PROSCIUTTO FLATBREAD Our dough rolled thin and covered with Garlic, Olive Oil, fresh Mozzarella, Prosciutto, Italian Herbs and Basil.	15.99
BUFFALO ARTICHOKE HEART & ASPARAGUS FLATBREAD Our dough rolled thin and covered with Garlic, Olive Oil, Mozzarella, Asparagus and Artichoke Hearts tossed in Buffalo Sauce and topped with fresh Mozzarella.	15.99

Stuff Pizza Combinations

THE HAWAIIAN Simple, but tasty... Canadian Bacon and Pineapple.	14.99 22.99 26.99
THE MARGHERITA The original Italian Pizza. Our Signature Pizza Sauce, Roma Tomatoes, Mozzarella, fresh Basil, fresh Garlic and Parmesan Cheese.	15.49 23.99 28.99
THE GOURMET MONROE Parsley and Garlic Olive Oil Sauce, Mozzarella, Ricotta and Parmesan Cheese, Garlic and Red Onions.	15.49 23.99 28.99
AMERICAN BBQ CHICKEN PIZZA Chicken, Barbecue Sauce, Sliced Red Onions, Cilantro, Mozzarella and Smoked Gouda Cheese.	15.99 24.99 29.99
THE VEGETARIAN Freshly Sautéed Zucchini, Mushrooms, Tomato and Squash.	15.99 24.99 29.99
THE WHITE PIZZA Rich and Creamy Alfredo Sauce, Mozzarella, Spinach, Mushrooms and Caramelized Onions.	15.99 24.99 29.99
BLACKENED CHICKEN Cajun Chicken, Pepperoni, Red Onion and Mozzarella.	15.99 24.99 29.99
BOSS HAWG A combination of Pulled Pork, our house Red Sauce, BBQ Sauce, Onion Rings and Mozzarella.	15.99 25.99 30.99

POPEYE'S SPECIAL Popeye would have enjoyed this one... Sausage, fresh Spinach, Caramelized Onions and Mushrooms.	15.99 25.99 30.99
SANTA FE CHICKEN Olive Oil and Garlic Base, Grilled Chicken, Pico de Gallo and Mozzarella. Garnished with Sour Cream and fresh Avocado.	15.99 25.99 30.99
THE MAUI Pepperoni, Canadian Bacon, Pineapple, Tomatoes, Green Onions and Cilantro.	15.99 25.99 30.99
THAI CHICKEN PIZZA A taste of the exotic... Grilled Chicken Marinated in a spicy Peanut-Ginger and Sesame Sauce, Julienned Carrots, Roasted Peanuts, Bean Sprouts, Green Onions, Cilantro and Mozzarella.	15.99 25.99 30.99
THE GREEK ISLE PIZZA A Combination of Pesto and Tomato Sauce, Melted Mozzarella, Roasted Red Peppers and Sun-Dried Tomatoes. Garnished with Baby Lettuce, Feta Cheese and our Balsamic Vinaigrette Dressing.	15.99 25.99 30.99
THE HEAVYWEIGHT Only for the Hearty – Pepperoni, Canadian Bacon, Salami, Italian Sausage and Meatball.	16.99 26.99 31.99
THE CLASSIC STUFF SPECIAL Pepperoni, Italian Sausage, Mushrooms, Red Onions, Bell Peppers and Fresh Tomatoes.	16.99 26.99 31.99

SOUTH OF THE BORDER [SOB] We start with a base of Pizza Sauce and Beans, then add Chicken, Mozzarella, Cheddar Cheese, Pico de Gallo, Bell Peppers, Black Olives and Jalapeños. After it's cooked we garnish it with Lettuce and Sour Cream.	16.99 26.99 31.99
THE FOUR SEASONS An Italian classic. Our Signature Pizza Sauce, Mozzarella, Prosciutto, Artichoke Hearts, Mushrooms, Black Olives and drizzled with Olive Oil.	16.99 26.99 31.99
THE MEDITERRANEAN Grilled Chicken, Pesto Sauce, Spinach, Artichokes, Kalamata Olives, Caramelized Onions and Mozzarella.	16.99 26.99 31.99
THE NAPA VALLEY Canadian Bacon, Smoked Applewood Bacon, Caramelized Onions, Mushrooms, Slow-Cooked Apples, Mozzarella and Brie Cheese. Garnished with a Mango drizzle. <i>Award Winner [Most Unique Pizza in La Quinta!]</i>	16.99 26.99 31.99
PIZZA SCAMPI Rich and Creamy Alfredo Sauce, Sautéed Shrimp Scampi, Tomatoes, Basil, Mozzarella and Parmesan Cheese.	16.99 26.99 31.99
EVERYTHING... BUT THE KITCHEN SINK Want to get loaded? Pepperoni, Italian Sausage, Canadian Bacon, Salami, Mushrooms, Black Olives, Red Onions, Bell Peppers, Tomatoes, Pineapple and extra Cheese.	18.99 27.99 34.99



Create Your Own Pizza

Small Pizzas only come Thin Crust.
Medium and Large can be Thin or Regular Crust.

	S 9"	M 12"	L 15"
CHEESE PIZZA	11.99	18.99	21.99
ADDITIONAL TOPPINGS	1.50	2.00	2.50

PIZZA SAUCES Stuff's Signature Red Sauce, Creamy Alfredo, Pesto, Barbecue Sauce, Spicy Thai Sauce, Olive Oil and Garlic
CHEESES Mozzarella, Fresh Mozzarella, Cheddar, Smoked Gouda, Feta, Brie, Goat, Asiago, Ricotta, Parmesan
MEATS Pepperoni, Italian Sausage, Meatballs, Canadian Bacon, Ground Beef, Applewood Smoked Bacon, Salami, Anchovies, Grilled Chicken, Cajun Chicken, Prosciutto, Steak, Shrimp

VEGETABLES Artichoke Hearts, Black Olives, Mushrooms, Pineapple, Roasted Garlic, Tomatoes, Red Onions, Caramelized Onions, Bell Peppers, Spinach, Basil, Green Onions, Jalapeños, Cilantro, Zucchini, Squash, Bean Sprouts, Julienned Carrots, Apples, Avocado, Banana Peppers, Broccoli, Mixed Greens, Green Olives, Kalamata Olives, Roasted Red Peppers, Sun-Dried Tomatoes, Sliced Tomatoes, Arugula, Dates

Gluten-Free Thin Crust Pizza

ADD 2.99 A flavorful, Herb-infused 12- or 14-inch pizza baked to a golden brown garnished with your favorite toppings or specialty combos. [Priced according to the Build Your Own Pizza rates and specialty prices for a medium and large size.]

INGREDIENT LIST: Water, Rice Flour, Modified Rice Starch, Potato Starch, Olive Oil, Evaporated Cane Sugar, Tapioca Flour, Potato Flour, fresh Yeast, Salt, Italian Seasoning, Xanthan Gum, Calcium Sulfate
--

Sweet Stuff

NEW YORK CHEESECAKE Traditional New York Cheesecake served with a Raspberry Drizzle.	9.99
STUFF THIS Vanilla, Coffee and Mocha Almond Fudge Ice Cream layered over an Oreo Cookie Crust.	13.99
GLUTEN-FREE BROWNIE Toffee crusted, served warm with Vanilla Ice Cream.	11.99

Beverages

SODA Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Orange Crush, Mug Root Beer, Raspberry Iced Tea, Lemonade.	4.50
REPUBLIC OF TEA Pomegranate Green Tea and Passion Fruit Green Tea.	5.50
ICED TEA	4.50
JUICE Orange, Apple, Cranberry, Pineapple, Grapefruit or Tomato.	6.00

VOSS Still Water [500ml]	6.50
SAN PELLEGRINO Sparkling [500ml]	7.50
COFFEE / HOT TEA	4.50
MILK	4.50
RED BULL Sugar-Free also available.	5.00