



HAPPY

HOUR



DAILY 3PM - 6PM
EVERY SEAT, EVERY DAY.

\$4 ALL PINTS
OF DRAFT
BEER

\$5 STUFF SANGRIA, HOUSE
MARGARITAS, WELL DRINKS
& HOUSE WINES BY THE GLASS

\$6 ALL
MUGS
OF BEER

French Fries	3.49
Thai Noodles	4.99
Stuft Taco [1]	4.99
Onion Rings	5.49
Green Bean Fries	5.99
Portabella Mushroom	5.99
Bruschetta	7.49
Tuscan Hummus	6.49
Original Stuft Sticks	6.49
Grilled Artichoke	7.49
Asiago Mac and Cheese	7.49
Stuft Quesadilla	7.49
Street Tacos [3]	7.49

Baja Fish Tacos [3]	7.49
Southwestern Egg Rolls	7.99
Chicken Lettuce Wraps	7.99
Stuft Meatloaf	8.99
Rib Bites	9.99
Meatball Sliders [4]	9.99
Pulled Pork Sliders [4]	9.99
Half Pound Cheeseburger w/ Fries	9.99
Calamari Steak Strips	9.99
Kung Pao Chicken	9.99
Date and Bacon Flatbread	9.99
Prosciutto Flatbread	9.99
Buffalo Artichoke Heart and Asparagus Flatbread	9.99

Gorgonzola Chips	9.99
Chicken Tenders	9.99
Volcano Wings	10.49
Crab Cakes	10.99
Fish and Chips	10.99
Stuft Taco Plate	10.99
Atlantic Salmon	12.99
Soy Glazed Ono	12.99
Cajun Shrimp and Scallops	12.99
New York Steak [7oz.]	12.99
Ahi Tuna Stack	12.99
Cajun Ahi	12.99

SMALL PIZZAS

Choose from over 30 combinations or create your own and get **2.50 off** the regular price.



COCKTAILS

STUFT SANGRIA

Same Classic mixture of wine, juices and fresh fruit we've been putting out since day one.

8

CAUCASIAN ON VACATION

The "Dude" still abides! Pinnacle Coconut Vodka, Kahlua and cream.

9

EFFEN MULE

Effen Vodka, Ginger Beer and fresh lime. It's Effen delicious. Or Try something different by substituting Knob Creek Bourbon, Tres Generaciones Tequila, or your choice of spirit.

9

BLOOD ORANGE SOUR

A true classic with a twist. Knob Creek Rye Whiskey, mixed with blood orange and fresh citrus juice.

10

STUFT BARREL AGED MANHATTAN

Angels Envy Whiskey blended with Antica Sweet Vermouth and Bitters, barrel aged to achieve the perfect mix of oak, spice and subtle sweetness.

10

COCONUT MANGO MAI TAI

Just when you thought a Mai Tai couldn't get any better. Cruzan Coconut Rum, Pinnacle Mango Vodka, orange and pineapple juice, topped with grenadine.

9

STUFT SKINNY MARGARITA

Tequila Fortaleza mixed with a refreshing blend of fresh lime and agave.

10

SANCHA LOCA

She may look pretty in pink, but be forewarned... Hornitos Reposado Tequila, Pomegranate and ginger liqueurs, fresh orange juice and squeezed limes.

10

THE CUCUMBER COLLINS

Hendricks Gin, fresh cucumbers, soda and Collins mix shaken hard and served tall

10

CITRUS BASIL COOLER

Never think of Gin the same after this fresh, savory and crisp blend of Plymouth Gin, basil, lime and Elderflower liqueur with a splash of soda water and pink grapefruit.

10

STUFT FLIGHTS

TEQUILA REPOSADO

Fortaleza

AÑEJO Casamigos

18 EXTRA AÑEJO Tonalá Suprema Reserva 4 Year Añejo

WHISKEY KENTUCKY STRAIGHT BOURBON

Legent - Finished in Wine & Sherry Casks

Willet Pot Still Reserve

15 RYE Michter's Single Barrel Rye





BEER

SELECTION

TRADITIONAL TAP

			PINT MUG
Bud Light	St. Louis, MO	4.2%	5.00 7.50
Coors Light	Golden, CO	4.2%	5.00 7.50
Michelob Ultra	St. Louis, MO	4.1%	5.00 7.50
Stella Artois	Leuven, Belgium	5.2%	6.00 9.00

CRAFT TAPS

Firestone Double Barrel	Paso Robles, CA	5.0%	6.00 9.00
Firestone 805 Honey Blond	Paso Robles, CA	4.7%	6.00 9.00
Kilkenny [Nitro]	Kilkenny, Ireland	4.3%	6.00 9.00
Hangar 24 Orange Wheat	Redlands, CA	4.6%	6.00 9.00
Stone I.P.A	Escondido, CA	6.9%	6.00 9.00
Fat Tire	Fort Collins, CO	5.2%	6.00 9.00
CVB Hazy IPA	Thousand Palms, CA	7.1%	6.00 9.00
La Quinta Brewing Even Par IPA	La Quinta, CA	7.2%	6.00 9.00
Rotating Tap	Ask what's new		6.00 9.00

OUR BOTTLE SELECTIONS

Budweiser	Heineken	Coors
Corona	Pacifico	Hangar 24 Betty IPA
Corona Light	Negra Modelo	Guinness [16oz can]
Miller Lite	Omission Pale Gluten-Free Beer	Stella Cidre
Angry Orchard Hard Cider	North Coast "Old Rasputin"	Becks Non-Alcoholic

LIMITED RELEASE SPECIALTY BOMBERS [22OZ]

La Quinta Brewing	Koffi Porter	6.3%	12
North Coast Brewing Brother Thelonious	Belgian Style Abbey Ale	9.4%	12
Coronado Brewing Company Seasonal Release	Ask what's in season		12
Stone Brewing Limited Release	Ask what's new		14
Anderson Valley Wild Turkey	Bourbon Barrel Stout	6.9%	14
Great Divide Brewing Co. "Yeti"	Imperial Stout	9.5%	14
Chimay Blue	Belgian Dark Ale	9%	20
Firestone Walker "Helldorado" (12oz)	Blonde Barley Wine Ale	12.8%	10
Firestone Anniversary XXI (12oz)	Ale	11.8%	25

WINES BY THE GLASS

SPARKLING WINES

HH Zonin Prosecco DOC, Zeneto, Italy	8
Mumm Brut "Prestige", Napa Valley, CA	10
Moet & Chandon "Imperial" Brut Champagne, France	15

CHARDONNAY

HH Glen Ellen "Reserve", CA	7 21
Rodney Strong "Chalk Hill", Sonoma County, CA	10 30
La Crema, Sonoma Coast, CA	12 36
Mer Soleil Reserve Chardonnay, Santa Lucia Highlands, CA	14 42

OTHER WHITE WINES

Hedonism Rose by Gerard Bertrand, France	9 27
HH Woodbridge White Zinfandel, CA	7 21
Charles Smith Kung Fu Girl, Riesling, WA	8 24
HH Concha y Toro Frontera Pinot Grigio, Chile	7 21
Antinori Santa Cristina Pinot Grigio, Italy	9 27
HH Concha y Toro Frontera Sauvignon Blanc, Chile	7 21
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	10 30

PINOT NOIR

HH Castle Rock, CA	8 24
Meiomi, CA	12 36
Au Bon Climat "ABC", Santa Barbara County, CA	14 42

CABERNET SAUVIGNON

HH Glen Ellen "Reserve", CA	7 21
J. Lohr, Paso Robles, CA	10 28
Brave & Maiden, Santa Ynez Valley, CA	12 36
Justin, Paso Robles, CA	15 45

ITALIAN RED WINES

HH Bolla Chianti, Italy	8 24
Il Molino de Grace Chianti Classico, Italy	12 36
Ruffino "Il Ducale" Super Tuscan, Italy	10 30

OTHER RED WINES

HH Glen Ellen "Reserve" Merlot, CA	7 21
Trentadue La Storia, Merlot, Alexander Valley, CA	12 36
7 Deadly Zins Zinfandel, Lodi	9 27
Mollydooker "The Boxer" Shiraz, Australia [John's Pick]	14 42
Achaval Ferrer Malbec, Mendoza, Argentina	10 30
Saved Red Zinfandel Blend, CA	10 30

HH = HAPPY HOUR





HALF

BOTTLE

SELECTION

Nicolas Feuillatte Brut Reserve NV Champagne, France	30
Champagne Lanson Brut Rose NV, France	40
Navarro Gewürztraminer 2014, Anderson Valley, CA	18
King Estate Pinot Gris 2017, OR	16
Santa Margherita Pinot Grigio 2016, Italy	20
Kendall-Jackson Chardonnay 2016, CA	14
Sonoma-Cutrer Chardonnay 2016, Russian River, CA	20
Grgich Hills Chardonnay 2014, Napa Valley, CA	32
Cakebread Chardonnay 2016, Napa Valley, CA	38
Saintsbury Pinot Noir 2015, Carneros, CA	25
Siduri Pinot Noir 2014, Santa Lucia Highlands, CA	30
Goldeneye Pinot Noir 2016, Anderson Valley, CA	35
Terrabianca Chianti Classico Riserva 2012, Italy	30
La Gerla Brunello di Montalcino 2013, Italy	38
Massolino Barolo 2012, Piedmonte, Italy	40
Macarini Brunate Barolo 2013, Piedmonte, Italy	50
Domaine Vieux Lazaret Châteauneuf-du-Pape 2015, France	28
Duckhorn Merlot 2015, Napa Valley, CA	35
Pride Merlot 2014, Napa/Sonoma, CA	45
Chateau Picard, Saint-Estephe 2011, Bordeaux, France	25
J Lohr Hilltop Cabernet 2016, Paso Robles, CA	25
Pride Cabernet 2014, Napa/ Sonoma, CA	50
Robert Foley Cabernet 2012, Napa,CA	60
Seghesio Zinfandel 2016, Sonoma County, CA	30



RESERVE

WINES

WHITE WINES

B

Ironhorse “Russian Cuvee” Sparkling Wine 2012, Russian River Valley, CA	50
Veve Clicquot Yellow Label NV Champagne, France	75
Alban Viognier 2015, Central Coast, CA	36
Conundrum White Blend 2015, CA	25
Jermann Pinot Grigio 2014, Italy	35
Groth Sauvignon Blanc 2017, Napa Valley, CA	30
Twomey Sauvignon Blanc 2016, Sonoma/Napa, CA	40
Cloudy Bay Sauvignon Blanc 2018, Marlborough, New Zealand	45
Kendall Jackson [Jackson Estate] Chardonnay 2014, Santa Maria Valley, CA	30
Point and Line Chardonnay, 2014 Santa Maria Valley, CA	34
Morgan “Double L” Chardonnay 2014, Santa Lucia Highlands, CA	36
Beringer Private Reserve Chardonnay 2014, Napa Valley, CA	40
Frank Family Chardonnay 2016, Carneros, CA	45
Rombauer Chardonnay 2017, Carneros, CA	50
Newton “Unfiltered” Chardonnay, 2014 Napa Valley, CA	60
Chateau Montelena Chardonnay 2014, Napa Valley, CA	70
Hyde Vineyards Chardonnay 2012, Carneros, CA	75
Sanguis Loner Chardonnay 2011, Santa Rita Hills, CA	80
Leeuwin Estate “Art Series” Chardonnay 2012, Margaret River, Australia [#76 Wine Spectator Top 100 – WS 94 Points]	89
Far Niente Chardonnay 2016, Napa Valley, CA	90
Kosta Browne One Sixteen Chardonnay 2013, Russian River Valley, CA	120



RESERVE WINES

LIGHT TO MEDIUM-BODIED RED WINES

Hyland Estates Pinot Noir 2014, McMinnville, OR	
Gainey Pinot Noir 2013, Santa Rita Hills, CA	
Patz and Hall Pinot Noir 2016, Sonoma Coast, CA	
Davis Bynum "Jane's Vineyard" Pinot Noir 2016, Russian River Valley, CA	
Point & Line Reserve Pinot Noir 2015, Santa Rita Hills, CA	
Alexana "Revana Vineyard" Pinot Noir 2013, Dundee Hills, OR	
Navarro "Deep End" Pinot Noir 2014, Anderson Valley, CA	
Sea Smoke Cellars Southing Pinot Noir 2016, Santa Rita Hills, Santa Barbara County, CA	
Carden Pinot Noir 2012, Willamette Valley, OR	
Kosta Browne Pinot Noir 2014, Sant Lucia Highlands, CA	
Kosta Browne Pinot Noir 2015, Sonoma Coast, CA	
Paitin Barbaresco 2013 Piedmont, Italy [93 Points WS]	
Terre del Barolo 2010, Piedmont, Italy	
Luigi Einaudi Terlo Barolo 2009, Piedmont, Italy	
Flora Springs "Poggio Del Papa" Sangiovese Blend, 2016, Napa Valley	
Ruffino Modus Super Tuscan 2012, Italy	
Arcanum Super Tuscan 2005, Italy	
Il Poggione Rosso di Montalcino 2015, Italy	
Torre Fosca Brunello di Montalcino 2010, Italy	
Banfi Brunello di Montalcino 2011, Italy	
Accordini Iginò "le Bessole" Amaranone della Valpolicella 2007, Italy	
Amor Fati Grenache 2014, Santa Maria Valley, CA	

FULL-BODIED RED WINES

Robert Mondavi Cabernet Franc 2015, Napa Valley, CA	
Jeff Runquist Petit Verdot 2014, Stanislaus County, CA	
Freemark Abbey Merlot 2013, Napa Valley, CA	
Paloma Spring Mountain Merlot 2009, Napa Valley, CA	
Gehricke Cabernet Sauvignon 2016, Knights Valley, CA	
Newton Unfiltered Cabernet Sauvignon 2014, Napa Valley, CA	
Vine Cliff Cabernet Sauvignon 2012, Napa Valley, CA	
Harris "Indulgence" Cabernet 2009, Napa Valley, CA	
Frog's Leap Cabernet Sauvignon 2015, Napa Valley, CA	

B FULL-BODIED RED WINES

38	Stag's Leap Wine Cellars "Artemis" Cabernet 2015, Napa Valley, CA	78
40	Rodney Strong Brothers Vineyard Cabernet Sauvignon 2014, Alexander Valley, Sonoma County, CA	85
45	Caymus Vineyards Cabernet Sauvignon 2016, Napa Valley, CA	95
50	Double Diamond by Schrader Cabernet Sauvignon 2016, Oakville, CA	100
55	Stanton "Oakville" Cabernet Sauvignon 2010, Napa Valley, CA	105
70	Corison Cabernet 2013, Napa Valley, CA	110
75	Lewis Reserve Cabernet Sauvignon 2011, Napa Valley, CA	175
80	Joseph Phelps Insignia Cabernet Sauvignon 2009, Napa Valley, CA	200
80	Quilceda Creek Cabernet Sauvignon 2010, Columbia Valley, WA [98 Points RP]	225
130	Beckmen "Purisma Mountain Vineyard" Syrah 2013, Ballard Canyon, CA	40
130	Mollydooker "Blue Eyed Boy" Shiraz 2016, Australia	60
50	K Vintners "MCK" Syrah 2013, WA	65
40	Two Hands Lily's Garden Shiraz 2010, McLaren Vale, Australia [93 Points WS]	75
90	Alban "Patrina" Syrah 2012, Edna Valley, CA [94 Points RP]	80
55	Domaine de Chirats "Rockpile Vineyard" Syrah 2013, Sonoma, CA	85
55	Clarendon Hills "Astralis" Syrah 2008, Australia	150
65	Orin Swift Saldo Zinfandel 2017, CA	38
38	Hartford "Old Vine" Zinfandel 2015, Russian River Valley, CA	45
60	Frank Family Zinfandel 2014, Napa Valley, CA	50
98	Carlisle "Montafi Ranch" Zinfandel 2014, Russian River Valley, CA	65
50	Robert Biale "Black Chicken" Zinfandel 2015, Napa Valley, CA	70
50	Terrazas de los Andes "Las Compuertas" Malbec 2013, Argentina	50
	Neyers "Left Bank" Red Blend 2014, Napa Valley, CA	40
	Robert Mondavi "Maestro" Red Blend 2014, Napa Valley, CA	50
	Rodney Strong "Symmetry" Red Blend 2014, Alexander Valley, CA	55
	BV "Tapestry" Red Blend 2014, Napa Valley, CA	60
	Flora Springs "Trilogy" Red Blend 2014, Napa Valley, CA	80
	Orin Swift "Eight Years in the Desert" Red Blend 2016, CA	100
	Tablas Creek Vineyard "Esprit De Tablas" 2012, Paso Robles, CA	75
	Villa Creek Avenger 2010, Paso Robles, CA	78
	Chateau Leoville Las Cases Bordeaux Red Blend 2003, St. Julien, France [97 Points WS & 96 Points RP]	250
	Stags' Leap Winery Petite Sirah 2015, Napa Valley, CA	48
	Carlisle "Palisades Vineyard" Petite Syrah 2014, Napa Valley, CA	65



Green Bean Fries



Gorgonzola Chips

APPETIZERS

HH ENJOY ALL THESE ITEMS FOR HAPPY HOUR

▼ **TOMATO BRUSCHETTA** **9.99**

Fresh Garlic, Tomato, Basil, Parmesan Cheese and Extra Virgin Olive Oil served on Toasted Ciabatta Bread.



TUSCAN HUMMUS PLATE **8.99**

Homemade Roasted Red Pepper Hummus served with a Marinated Cucumber, Tomato and Feta Cheese Salad and Pita Wedges.

GREEN BEAN FRIES **7.99**

Onion Battered Green Beans served with Chipotle Ranch Dipping Sauce.

CALAMARI STEAK STRIPS **12.99**

Golden Fried Calamari Steak Strips served with our Spicy Tartar and Thai Sauce.

STUFF QUESADILLA **10.99**

Seasoned Chicken, Cheddar Cheese and Pico de Gallo. Served with fresh Avocado and Salsa Verde. Substitute Shrimp or Steak. Add 2.49

GORGONZOLA CHIPS **9.99 | 12.99**

Homemade Potato Chips smothered in melted Gorgonzola Cheese, topped with Tomatoes, Bacon, Red and Green Onions.

RIB BITES **11.99**

Baby Back Ribs glazed with Barbeque Sauce.

GARLIC CHICKEN LETTUCE WRAPS **10.99**

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.

CHICKEN TENDERS **12.99**

Golden Fried Chicken Tenders and French Fries, served with Ranch, Chipotle Honey Mustard or Barbeque Sauce. *Try them Buffalo Style!

GRILLED ARTICHOKE **9.99**

Steamed and Flash Grilled Artichoke served with Herb Mayonnaise Sauce.

SOUTHWESTERN EGG ROLLS **10.99**

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.

▼ **VOLCANO WINGS** **12.99**

Prepared Mild [Plain], Hot or Hot as Hell and served with your choice of Ranch or Blue Cheese.





Stuft Taco

TACOS



Prosciutto Flatbread

FLATBREADS

HH ENJOY ALL THESE ITEMS FOR HAPPY HOUR

STUFT TACO

5.99

Your choice of Beer-Battered Alaskan Cod, Grilled Wahoo, Carne Asada, Chicken or Carnitas in a Flour Tortilla with Cabbage, fresh Pico de Gallo, Cheddar Cheese and a Serrano-Garlic Sauce.

STUFT TACO PLATE

12.99

Two Stuft Tacos w/ rice and beans.

STREET TACOS

8.99

Three Carne Asada Tacos in Corn Tortillas with Onions and Cilantro. Served with Salsa Verde. Substitute Carnitas or Chicken.



▲ BAJA FISH TACOS

8.99

Three Grilled Fish Tacos served in Corn Tortillas, Pico de Gallo, Cabbage and Sour Cream. Served with Salsa Verde.

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DATE AND BACON FLATBREAD

12.99

Our dough rolled thin and covered with Garlic, Olive Oil, Mozzarella and Brie Cheese, Diced Bacon and Dates.

PROSCIUTTO FLATBREAD

12.99

Our dough rolled thin and covered with Garlic, Olive Oil, fresh Mozzarella, Prosciutto, Italian Herbs and Basil.

BUFFALO ARTICHOKE HEART AND ASPARAGUS FLATBREAD

12.99

Our dough rolled thin and covered with Garlic, Olive Oil, Mozzarella, Asparagus and Artichoke Hearts tossed in Buffalo Sauce and topped with fresh Mozzarella.

ORIGINAL STUFT STICKS

7.99

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

SOUPS

SOUP OF THE DAY

3.99 | 5.99

Mon-Chicken Noodle
Tue-Chicken Tortilla
Wed-Albondigas
TH-Beef & Barley

Fri-Loaded Potato
Sat-White Bean, Sausage & Kale
Sun-Pozole

VEGGIE SOUP CHILI

3.99 | 5.99
3.99 | 5.99

SMALL PLATES



Pulled Pork Sliders



Ahi Tuna
Poke Stack



Half Pound Cheeseburger

HH ENJOY ALL THESE ITEMS FOR HAPPY HOUR

KUNG PAO CHICKEN 12.99

Sautéed Chicken with Stir Fry Vegetables and Cashews in a homemade Kung Pao Sauce. Served with Jasmine White Rice or Brown Rice. Also substitute Rice for our Thai Noodles! Substitute Shrimp or Scallops. Add 3.00

AHI TUNA POKE STACK 14.99

Stacked diced Ahi Tuna, Avocado, Seaweed Salad, Green Onions and a Sweet Soy Reduction. Served with a side of Wasabi and Ginger.

CITRUS HERB ATLANTIC SALMON 14.99

Fresh Salmon grilled and drizzled with a Citrus Herb Glaze. Served with Brown Rice. Also Available Blackened.

CRAB CAKES 13.99

Blue Crab with Diced Peppers crusted with our Homemade Croutons for a nice kick. Served with our Signature Tartar Sauce.

ASIAGO MAC & CHEESE 9.99

Penne Pasta with our Signature Asiago Spinach Artichoke Sauce. Topped with Parmesan Cheese and cooked golden brown.

NY STEAK 14.99

7 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

STUFF MEATLOAF 12.99

Traditional Meatloaf with a Stuff Pizza twist. Served with Mashed Potatoes.

THAI NOODLES 7.99

Angel Hair Pasta with a mix of Garlic, Red Pepper Flakes, Rice Vinegar, Sesame Oil, Cilantro, Soy Sauce and Cashews. Served chilled.

SOY GLAZED ONO 14.99

Pan Seared Ono served with Stir Fry Veggies and Brown Rice.

CAJUN AHI 14.99

Ahi Tuna Seared Rare in Cajun Spices and sliced thin on a bed of Cabbage. Served with Seaweed Salad, Soy Reduction, Wasabi and Ginger.

FISH AND CHIPS 13.99

Beer-Battered Alaskan Cod served with French Fries and Tartar Sauce.

GRILLED PORTABELLA MUSHROOM 8.99

Balsamic Marinated and Grilled Portabella Mushroom with melted Smoked Gouda Cheese and Roasted Red Bell Peppers served over a bed of Spinach and Arugula.

▼ MEATBALL SLIDERS 12.99

Four Sliders served on Brioche Buns with Sautéed Mushrooms, Onions and Roasted Red Bell Peppers. Topped with Mozzarella and our homemade Marinara.



PULLED PORK SLIDERS 12.99

Four sliders served on Brioche Buns with Slow Roasted Pulled Pork and Barbeque Sauce. Served with Coleslaw.

HALF POUND CHEESEBURGER 11.99

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.

CAJUN SHRIMP AND SCALLOPS 14.99

Shrimp and Scallops Sautéed in a Cajun Garlic Butter Sauce served with White Rice.

Want just Shrimp or Scallops? No problem!



The Wedge Salad



Greek Salad

SALADS

Turn Any Salad into a "PIADINA" by Adding a Hearth-Baked Pizza Shell Under Your Salad. Add 2.99. Available Dressings: Ranch, Thousand Island, Blue Cheese, Italian, Caesar, Balsamic Vinaigrette, Chipotle Ranch, Ginger-Soy, & Chipotle Honey Mustard. Our salads are meant to be shared! Add Grilled Chicken Breast 4.99 / Add Blackened Salmon 7.99 / Add Shrimp [6] 5.99

DINNER SALAD 5.99 | 8.99

Romaine and Iceberg Lettuce with Tomatoes, Carrots, Cucumbers and Croutons. Dressing of choice.

CAESAR SALAD 5.99 | 8.99

Our take on the Tijuana classic! Crisp Hearts of Romaine Lettuce, Parmesan Cheese and Croutons tossed in our Caesar Dressing.

THE WEDGE SALAD 8.99

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.

CAPRESE SALAD 8.99

Fresh Tomatoes, fresh Mozzarella and Basil all drizzled with Balsamic Vinegar and Pesto Oil.

ROASTED BEET SALAD 9.99

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.

GORGONZOLA STEAK SALAD 15.99

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.

TACO SALAD 12.99

Roasted Chicken served with Shredded Iceberg Lettuce, Refried Pinto Beans, Mexican Rice, Pico de Gallo and Cheddar Cheese. Served with Sour Cream and Salsa Verde in a crispy Tortilla Shell. Substitute Carne Asada or Carnitas. Add 1.99

GREEK SALAD 12.99

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.

ASIAN CHICKEN SALAD 9.99 | 12.99

Roasted Chicken on fresh Iceberg Lettuce, Napa Cabbage, Julienned Carrots, Mandarin Oranges, crispy Wontons, Green Onions, fresh Cilantro all tossed in Ginger Soy Dressing.

COBB SALAD 9.99 | 12.99

Roasted Chicken, Bacon, Tomatoes, Avocado, Egg, Gorgonzola Cheese and Green Onions all chopped and tossed in Balsamic Vinaigrette.

▼ ANTIPASTO SALAD 9.99 | 13.99

Salami, Pepperoni and Ham mixed with Mixed Greens, Artichoke Hearts, Black Olives, Cucumber, Tomatoes, Pepperoncinis, Red Onions and Mozzarella Cheese, tossed in Italian Dressing.



CALAMARI SPINACH SALAD 9.99 | 12.99


Golden Fried Calamari Steak Strips on a bed of Spinach with Tomatoes, Gorgonzola, Avocado, Mango and Balsamic Vinaigrette.

SOUTHWEST CHICKEN SALAD 9.99 | 13.99

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.

SUMMER SALAD 9.99 | 12.99

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.



Linguine and Clams

PASTAS

GLUTEN-FREE PASTA! [Spaghetti or Penne] Add 1.50

NEW ORLEANS CHICKEN AND SHRIMP 17.99

Chicken, Shrimp, fresh Bell Peppers, Green Onions and fresh Herbs tossed in Linguini with our Creole Sauce.

SPICY ITALIAN SAUSAGE PASTA 14.99

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.

SPAGHETTI BOLOGNESE 8.99 | 13.99

Our Hearty homemade Meat Sauce made with Beef, Pork, Applewood Bacon, Carrots and Tomatoes blended with our Signature Marinara Sauce served over Spaghetti.

SPAGHETTI AND MARINARA 10.99

Meatballs. Add 3.00

CHICKEN AND BROCCOLI 14.99

Sautéed Chicken, Broccoli, Sun-Dried Tomatoes and Garlic tossed in Penne with a Pesto Basil Cream Sauce.

MEAT LASAGNA 14.99

A generous portion of homemade, fresh and delicious Lasagna. Made with our signature Italian Sausage, Ground Beef and our homemade Marinara Sauce.

LINGUINE AND CLAMS 18.99

Littleneck Clams simmered in Garlic Butter with Roma Tomatoes and Fresh Basil served over Linguine.

THE GREEK SCAMPI 17.99

Shrimp, Artichoke Hearts, Tomatoes, Bell Peppers, Kalamata Olives, Onions, Capers and fresh Basil tossed in a Greek Feta Sauce over a bed of Angel Hair Pasta.

FETTUCCINE ALFREDO 10.99


Roasted Chicken. Add 2.99 • Grilled Shrimp. Add 4.99

VEGGIE POMODORO 13.99

Angel Hair Pasta, fresh Tomato, Basil, Garlic, Squash, Zucchini, Grated Parmesan and Herbs.
Roasted Chicken. Add 2.99 • Grilled Shrimp. Add 4.99

SEAFOOD CIOPPINO 22.99

Sautéed Clams, Shrimp, Scallops and fresh Fish with Garlic, Tomatoes and fresh Basil. Served over Angel Hair Pasta.



Roast Beef Sandwich (Pick Two Lunch Special)

SANDWICHES

Served with your choice of Chips, Fries, Side Caesar or Dinner Salad or Coleslaw. For Onion Rings or Green Bean Fries add \$1.
Bread options: Wheat, Sourdough, Rye, Brioche Bun and French Roll.

CRISPY FISH SANDWICH 11.99

Golden Fried, Beer-Battered Alaskan Cod with Tartar Sauce, Tomato, Cheddar Cheese and Lettuce served on a Brioche Bun.

TUNA MELT 11.99

Albacore Tuna with Melted White Cheddar Cheese on Grilled Sourdough Bread.

GRILLED CHICKEN AND AVOCADO SANDWICH 12.99

Grilled Chicken Breast, Avocado, Pepper Jack Cheese, Tomato, Lettuce and Herb Mayonnaise on a Brioche Bun.

PASTRAMI SANDWICH 11.99

Pastrami, Melted Swiss Cheese, Caramelized Onions served on Marbled Rye Bread.

▼ BARBECUE PULLED PORK SANDWICH 11.99

Slow Roasted Pulled Pork served with Barbeque Sauce and Onion Strings on a Brioche Bun.



CLUB SANDWICH 12.99

Roasted Turkey, Applewood Bacon, Provolone Cheese, Tomatoes, Lettuce and Herb Mayonnaise on Toasted Sourdough Bread.

MAMA'S MEATBALL SANDWICH 12.99

Meatballs, Roasted Red Bell Peppers, Marinara Sauce and Melted Provolone Cheese served on a French Roll.

ORTEGA ROAST BEEF DIP 12.99

Hot Roast Beef with Melted White Cheddar and Roasted Ortega Green Chiles served on a French Roll with Au Jus Sauce for dipping.

AHI SANDWICH 14.99

Blackened Ahi Tuna, Avocado, Soy Reduction, Wasabi Aioli and Cabbage served on a Brioche Bun.

DINNER

SPECIALTIES

FILET MIGNON 19.99

7 oz. Petite Filet Mignon grilled to your preference. Served with Garlic Mashed Potatoes and Asparagus with a Mushroom Demi-Glace.

POLLO PARMIGIANA 17.99

Parmesan Crusted Chicken Breast with Melted Mozzarella and homemade Marinara served over a bed of Linguini with Sautéed Veggies.

BONE IN RIBEYE 29.99

14 oz. Bone in Ribeye Steak grilled to your preference. Served with Gorgonzola Mashed Potatoes and Sautéed Mixed Veggies.

SEA BASS PICCATA 17.99

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.

CHICKEN ARTICHOKE PICCATA 17.99

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.

CHUCK'S HOMEMADE BABY BACK RIBS 17.99 | 22.99 ▶

Seasoned, slow roasted, finished on the grill and basted in Barbeque Sauce. Served with Coleslaw and Fries.

SIDES

French Fries
Onion Rings
Garlic Mashed Potatoes
Rice [Steamed Jasmine White,
Brown Rice or Mexican Rice]

3.49
5.49
2.99
2.99

Gorgonzola Mashed Potatoes
Coleslaw
Jalapeño Sweet Corn
Refried Pinto Beans
Mixed Vegetables

3.99
1.99
2.50
2.99
3.99



Pollo Parmigiana



Filet Mignon



ORIGINAL

COMBINATIONS



Pepperoni Pizza

THE HAWAIIAN 12.49 | 19.99 | 23.49

Simple, but tasty... Canadian Bacon and Pineapple.

EVERYTHING...BUT THE KITCHEN SINK 15.99 | 23.99 | 29.99

Want to get loaded? Pepperoni, Italian Sausage, Canadian Bacon, Salami, Mushrooms, Black Olives, Red Onions, Bell Peppers, Tomatoes, Pineapple and extra Cheese.

AMERICAN BBQ CHICKEN PIZZA 12.99 | 20.99 | 24.99

Chicken, Barbecue Sauce, Sliced Red Onions, Cilantro, Mozzarella and Smoked Gouda Cheese.

THE HEAVYWEIGHT 13.99 | 21.99 | 26.99

Only for the Hearty – Pepperoni, Canadian Bacon, Salami, Italian Sausage and Meatball.

BLACKENED CHICKEN 12.99 | 20.99 | 24.99

Cajun Chicken, Pepperoni, Red Onion and Mozzarella.

▼ THE CLASSIC STUFF SPECIAL 13.99 | 21.99 | 26.99

Pepperoni, Italian Sausage, Mushrooms, Red Onions, Bell Peppers and fresh Tomatoes.

THE VEGETARIAN 12.99 | 20.99 | 24.99

Freshly Sautéed Zucchini, Mushrooms, Tomato and Squash.

BREAKFAST PIZZA 12.99 | 20.99 | 24.99

Everyone likes to eat breakfast for dinner... Now you can! Our Signature Pizza Sauce, Mozzarella, Scrambled Eggs, Applewood Bacon, Green Onions, Cilantro and a dash of Cholula Hot Sauce.

SOUTH OF THE BORDER [SOB] 13.99 | 21.99 | 26.99

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.

QUATTRO FORMAGGIO 12.49 | 19.99 | 23.49

Our Signature Pizza Sauce with Mozzarella, Parmesan, Ricotta and Feta Cheese.



▲ Thin Crust [Pepperoni]

◀ Regular Crust

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

9.99

16.49

18.99

ADDITIONAL TOPPINGS

1.25

1.75

2.25

MEATS

Pepperoni, Italian Sausage, Meatballs, Canadian Bacon,
Pulled Pork, Ground Beef, Applewood Smoked Bacon, Salami,
Anchovies, Grilled Chicken, Cajun Chicken, Prosciutto, Pastrami,
Steak, Shrimp

CHEESES

Mozzarella, Fresh Mozzarella, Cheddar, Smoked Gouda,
Feta, Brie, Goat, Asiago, Ricotta, Parmesan

PIZZA SAUCES

Stuff's Signature Red Sauce, Creamy Alfredo, Pesto,
Barbecue Sauce, Spicy Thai Sauce, Olive Oil and Garlic

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 1.50

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





GOURMET

COMBINATIONS

THE FOUR SEASONS 13.99 | 21.99 | 26.99

An Italian classic. Our Signature Pizza Sauce, Mozzarella, Prosciutto, Artichoke Hearts, Mushrooms, Black Olives and drizzled with Olive Oil.

THE MARGHERITA 12.49 | 19.99 | 23.49

The original Italian Pizza. Our Signature Pizza Sauce, Roma Tomatoes, Mozzarella, fresh Basil, fresh Garlic and Parmesan Cheese.

THE MEDITERRANEAN 13.99 | 21.99 | 26.99

Grilled Chicken, Pesto Sauce, Spinach, Artichokes, Kalamata Olives, Caramelized Onions and Mozzarella.

THE NAPA VALLEY 13.99 | 21.99 | 26.99

Canadian Bacon, Smoked Applewood Bacon, Caramelized Onions, Mushrooms, Slow-Cooked Apples, Mozzarella and Brie Cheese. Garnished with a Mango drizzle. Award Winner [Most Unique Pizza in La Quinta!]

THAT'S GOUDA CHICKEN PIZZA! 12.99 | 20.99 | 24.99

Homemade Alfredo Sauce, Grilled Chicken, Tomatoes, Gouda Cheese, Garlic and Green Onions.

POPEYE'S SPECIAL 12.99 | 20.99 | 24.99

Popeye would have enjoyed this one... Sausage, fresh Spinach, Caramelized Onions and Mushrooms.

MEXICAN PIZZA 12.99 | 20.99 | 24.99

Ground Beef, Beans, Mozzarella, Pico de Gallo and Cilantro. Garnished with a drizzle of Cholula Hot Sauce.

THE WHITE PIZZA 12.99 | 20.99 | 24.99

Rich and Creamy Alfredo Sauce, Mozzarella, Spinach, Mushrooms and Caramelized Onions.

INDIAN CURRY AND GROUND LAMB PIZZA 12.99 | 20.99 | 24.99

All kinds of fun spices blended together with Ground Lamb, Roasted Red Peppers, Caramelized Onions, Mozzarella and Goat Cheese. Award Winner [Most Unique Pizza in La Quinta!]

BOSS HAWG 12.99 | 20.99 | 24.99

A combination of Pulled Pork, our house Red Sauce, BBQ Sauce, Onion Rings and Mozzarella.

CHICKEN PESTO 12.99 | 20.99 | 24.99

Homemade Alfredo and Pesto Sauce, Grilled Chicken, Tomatoes, Pine Nuts, Mozzarella and Ricotta Cheese.

PIZZA SCAMPI 13.99 | 21.99 | 26.99

Rich and Creamy Alfredo Sauce, Sautéed Shrimp Scampi, Tomatoes, Basil, Mozzarella and Parmesan Cheese.

SANTA FE CHICKEN 12.99 | 20.99 | 24.99

Olive Oil and Garlic Base, Grilled Chicken, Pico de Gallo and Mozzarella. Garnished with Sour Cream and fresh Avocado.

THE MAUI 12.99 | 20.99 | 24.99

Pepperoni, Canadian Bacon, Pineapple, Tomatoes, Green Onions and Cilantro.

THAI CHICKEN PIZZA 12.99 | 20.99 | 24.99

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.

THE GREEK ISLE PIZZA 12.99 | 20.99 | 24.99

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.

THE GOURMET MONROE 12.49 | 19.99 | 23.49

Parsley and Garlic Olive Oil Sauce, Mozzarella, Ricotta and Parmesan Cheese, Garlic and Red Onions.

THE CHICKEN ALFREDO 12.99 | 20.99 | 24.99

Homemade Alfredo Sauce, Grilled Chicken, Tomatoes, Mushrooms, Garlic and Parmesan Cheese.



Stuff This



BEVERAGES

SODA	3.25	VOSS	3.50
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Orange Crush, Mug Root Beer, Raspberry Iced Tea, Lemonade.		Still Water [500ml]	
REPUBLIC OF TEA	4	ICED TEA	3.25
Pomegranate Green Tea and Passion Fruit Green Tea.		COFFEE / HOT TEA	3.25
JUICE	3.50	MILK	3.25
Orange, Apple, Cranberry, Pineapple, Grapefruit or Tomato.		SAN PELLEGRINO	3.50
		Sparkling [500ml]	
		RED BULL	3
		Sugar-Free also available.	

DESSERTS

GLUTEN-FREE BROWNIE	7	NEW YORK CHEESECAKE	7
Toffee crusted, served warm with Vanilla Ice Cream.		Traditional New York Cheesecake served with a Raspberry Drizzle.	
CHOCOLATE MOUSSE	7	STUFF THIS	7
Homemade Chocolate Mousse topped with Whipped Cream and Shaved Chocolate.		Vanilla, Coffee and Mocha Almond Fudge Ice Cream layered over an Oreo Cookie Crust.	
SEASONAL SORBET	7		
Ask your server what flavor we have today.			
PEANUT BUTTER BLONDIE	7		
Served Warm with Vanilla Ice Cream			



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