

Stuft

SUNDAY TICKET BRUNCH

Mimosas



Baja Chilaquiles



Chicken &
Belgian Waffles



Maui Pulled
Pork Sliders



Starts at Stuft.

BREAKFAST

Breakfast Sandwich 12.99

Sourdough, Egg, Cheddar, Bacon Served with Tater Tots

Chicken & Belgian Waffles 13.99

Baja Chilaquiles 10.99

Tortillas seasoned with red sauce and served with fried egg.

BRUNCH

Maui Pork Sliders (3) 11.99

Pulled Pork tossed in a Hawaiian BBQ Sauce served with a Pineapple Slaw, Kings Hawaiian Roll.

Chili Dog 11.99

All beef hot dog smothered with Stuft's house chili, cheddar cheese and fries.

DRINKS

\$20 Bottle of Sparkling

Served with 3 Juices for Mimosas

\$20 Six Pack

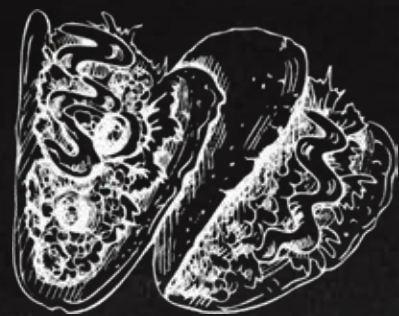
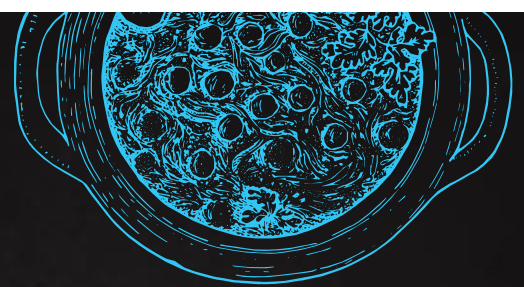
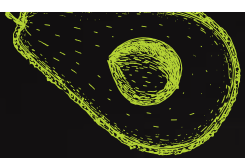
Choose any two (Budweiser, Pacifico, Negra Modelo, Miller Lite, Heineken, Corona, Corona Light, Coors)

Nachos 11.99

White corn tortilla chips, carnitas, homemade pepperjack cheese sauce, pico de gallo and sour cream.

Party Platter 20.00

(Serves 4) Southwest Eggrolls, Wings, Rib Bites and Onion Rings.



Stuft TACO TUESDAYS CART

SIDE OF
BEANS
& RICE
\$2.99

TACOS \$3

AL PASTOR, ASADA, CHICKEN, FISH, CARNITAS



\$5 ESQUITES

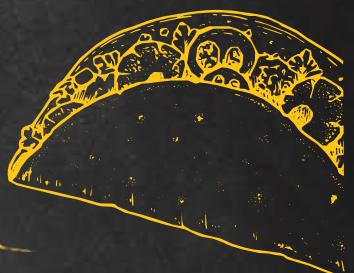
\$4.99

BOTTOMLESS
CHIPS & SALSA



NACHOS \$9.99

WHITE CORN TORTILLA CHIPS, HOMEMADE PEPPER JACK CHEESE SAUCE, PICO DE GALLO, SOUR CREAM. ADD ANY TACO MEAT FOR \$4.00



BOTTLED SODAS

\$3 JARRITOS ~ GRAPEFRUIT, MANDARIN, PINEAPPLE. MEXICAN COKE SIDRAL MUNDET (APPLE SODA)

BOTTLED BEER \$4

CORONA, PACIFICO, MODELO NEGRA



PALOMA

WITH GRAPEFRUIT JARRITOS

\$6

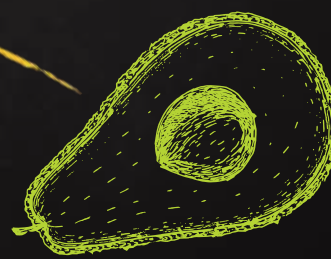


\$6 HOUSE MARGARITA



\$9

STUFT CADILLAC MARGARITA





\$29.99

PRIME RIB DINNER

EVERY WEDNESDAY NIGHT BEGINNING AT 3PM

PRIME RIB

12oz. Prime Rib in Au Jus with Mashed Potatoes and Mixed Veggies.
Served with Creamy Horseradish.

Stuft
SINCE 1976
Pizza
BAR & GRILL



STUFTPIZZABARANDGRILL.COM

OLD TOWN LA QUINTA AND
HWY 111 PALM DESERT

Wine & Dine

Thursday



\$6 **SPARKLING WINES**
Valdo Marca Oro Prosecco DOC
Brut, Italy

CHARDONNAY
Concha y Toro Frontera Chardonnay, Chile

OTHER WHITE WINES
Concha y Toro Frontera Pinot Grigio, Chile
Guinigi Pinot Grigio, D.O.C. Delle Venezie, Italy
Concha y Toro Frontera Sauvignon Blanc, Chile
Pine Ridge Chenin Viognier White Blend, CA
Fess Parker Riesling, Santa Barbara County
Beringer White Zinfandel

ITALIAN RED WINES
Poggio Basso Chianti, Italy

OTHER RED WINES
Concha y Toro Frontera
Merlot, Chile

Terrazas Reserva Malbec,
Mendoza Argentina

PINOT NOIR
Castle Rock, CA

CABERNET SAUVIGNON
Concha y Toro Frontera, Chile

\$10 **SPARKLING WINES**
Chandon Brut, CA

CHARDONNAY
Rodney Strong "Chalk Hill",
Sonoma County, CA
La Crema, Sonoma Coast, CA
Duckhorn Chardonnay, Napa Valley, CA

OTHER WHITE WINES
Cloudy Bay Sauvignon Blanc,
New Zealand
Daou Rose, Paso Robles
Emmolo Sauvignon Blanc,
Napa Valley, CA

PINOT NOIR
Meiomi, CA
Tolosa, Edna Valley, CA

ITALIAN RED WINES
Gabbiano Chianti Classico, Italy

OTHER RED WINES
Decoy Merlot, California
Opolo Mountain Zinfandel, Paso Robles
d'Arenberg "The Custodian" Grenache,
McLaren Vale, Australia
Tapestry by BV Red Blend, Paso Robles, CA
Numanthia Termes Tempranillo, Toro Spain
Melville Estate Syrah, Sta. Rita Hills, CA

CABERNET SAUVIGNON
J. Lohr, Paso Robles, CA
Justin, Paso Robles, CA
Grgich, Napa Valley, CA
Ornellaia "Le Volte"
Super Tuscan, Italy

BAJA UNCORKED
Casa Jipi Sauvignon Blanc,
San Vicente Valley, Mexico
Casa Jipi Nebbiolo,
San Vicente Valley, Mexico

***Ask About Our Chefs Featured Pairings.**