

Stuft SINCE 1976 Pizza

BAR & GRILL



STUFT'S BEER

DRAFT BEERS

	Pint 16oz.	Mug 25oz.
Kilkenny by Guinness	5.25	7.50
Stuft Honey Blonde	5.00	7.25
Shock Top Belgian Wheat	5.00	7.25
Fat Tire Ale	5.25	7.50
Firestone Double Barrel	5.25	7.50
Stone I.P.A.	5.25	7.50
Stella Artois	5.25	7.50
Michelob Ultra	4.75	7.00
Bud Light, Coors Light	4.50	6.75
Rotating Tap (Ask What's New!)		Market Price

**SECOND
LOCATION
COMING SOON**

**@ Westfield
Palm Desert**

BOTTLED & SPECIALTY BEERS

Corona Extra	Amstel Light
Corona Light	Miller Lite
Pacifico	Miller Genuine Draft
Pyramid Hefeweizen	Coors
Guinness (16oz. Can)	Budweiser
Blue Moon	Bard's Gluten Free Beer
Heineken	
Newcastle	St. Pauli's Non-Alcoholic
Negra Modelo	Beck's Non-Alcoholic
Dos XX Lager	

*** Ask About Our Specialty/Anniversary Bomber Beers**



WINES BY THE GLASS

Not Sure? Try a Wine Flight! Choose any 3 wines by the glass & get Three (4oz) pours for only \$15!

Sparkling Wines

	SPLIT
Zonin Prosecco, Italy	8
Korbel Brut, California	8
*Piper Heidsieck Brut Champagne, France	12

Chardonnay

	GLASS	BOTTLE
Castle Rock, California	7	21
Sebastiani, Sonoma County	8	24
Artesa, Carneros	10	30
La Crema, Sonoma Coast	12	36
Stags' Leap Winery, Napa Valley	14	45

Other White Wines

Beringer White Zinfandel, California	7	21
Ampelos Rose of Syrah, Santa Barbara	9	27
Charles Smith "Kung Fu" Riesling, WA	8	24
Tangent Albarino, Edna Valley	8	24
Sycamore Lane Pinot Grigio, CA	7	21
CA' Bolani Pinot Grigio, Friuli Italy	9	27
Echo Bay Sauvignon Blanc, Marlborough, New Zealand	8	24
Starmont by Merryvale Sauvignon Blanc, Napa Valley	10	30

Merlot

Pepperwood Grove, California	7	21
Trentadue Block 500 Estate, Alexander Vly	10	30
Northstar, Columbia Valley Washington	15	45

Cabernet Sauvignon

	BOTTLE	GLASS
Pepperwood Grove, California	7	21
J. Lohr, Paso Robles	9.5	28
Chandon, Napa Valley	11	35
Atlas Peak, Napa Valley <i>Jack's Pick</i>	14	45

Italian Red Wines

Marchesi di Barolo "Maraia"		
Barbera del Monferrato, Italy <i>Top 100!</i>	9	27
Poggio Basso Chianti DOCG, Italy	8	24
Tenuta di Arceno Chianti Classico, Italy	10	30
Biondi Santi "Braccalle Toscana"		
IGT Super Tuscan, Italy	10	30

Other Red Wines

Turley "El Porron" Cinsault, Lodi	10	30
Barefoot Pinot Noir, California	7	21
Napa Cellars Pinot Noir, Napa Valley	10	30
Hahn Estate "SLH" Pinot Noir, Santa Lucia Highlands, CA <i>John's Pick</i>	14	45
Bogle Petite Sirah, California	7	21
Summerland Zinfandel, Paso Robles	8	24
Chateau Tanunda Shiraz, Barossa Australia	10	30
Catena Zapata Malbec, Mendoza, Argentina	9	27
Penfold's Bin 138 GSM Red Blend, Australia (Grenache, Shiraz and Mourvedre) <i>New!</i>	14	45
Baileyana Port, Edna Valley (1/2 Btl)	5	20

****House Wines 50% OFF on Happy Hour****

HALF BOTTLE SELECTION

Charles Heidsieck Brut Reserve, France	30	Santa Margherita Chianti Classico, Italy	18
Champagne Lanson Brut Rose, France	40	Villa Antinori "Toscana" Super Tuscan, Italy	18
Santa Margherita Pinot Grigio, Italy	20	Zenato Amarone della Valpolicella Classico 2006, Valpolicella, Italy *95 Points RP, 94 WS*	50
Kendall-Jackson Chardonnay, California	14	Domaine Vieux Lazaret Chateuneuf-Du-Pape 2009, France *90 Pts RP*	22
Au Bon Climat Chardonnay, Santa Barabara	18	Duckhorn Merlot 2008, Napa Valley	35
Chalk Hill Chardonnay, Sonoma County	21	Chateau Reignac, Bordeaux Superior 2006, France	18
Grgich Chardonnay, Napa Valley	24	Stags' Leap Winery Cab. Sauvignon, Napa Valley	32
Domaine Pillot, Chassagne Montrachet 2009, France	38	Grgich Zinfandel, Napa Valley	22
Domaine Drouhin Pinot Noir 2008, Willamette Valley, Oregon	30	Chalk Hill Estate Red 2007, Russian River Valley *95 Pts Parker*	55
Goldeneye Pinot Noir by Duckhorn, Anderson Vly	35		
Ken Wright "Carter Vineyard" Pinot Noir, OR	40		

RESERVE WINES

White Wines

Veuve Clicquot Yellow Label Champagne, France	75
Santa Margherita Pinot Grigio 2012, Italy	35
Rubicon "Blancaneaux" Blend 2010, Rutherford	45
Groth Sauvignon Blanc 2011, Napa Valley	30
Cloudy Bay Sauvignon Blanc 2012, Marlborough, New Zealand **91 Points WS, 90 RP**	35
Cakebread Cellars Sauv. Blanc 2012, Napa	38
Spottswoode Sauvignon Blanc 2011, Napa	45
Mer Soleil "Silver" Chardonnay 2011, Central Cst	32
Rombauer Chardonnay 2012, Carneros	45
Foxen "Tinaquaic Vineyard" Chard. 2009, Santa Maria	48
Brewer Clifton "Sea Smoke Vineyard" Chardonnay 2009, Sta. Rita Hills **93 Points RP**	59
Far Niente Chardonnay 2010, Napa	60
Varner "Home Block" Chardonnay, Santa Cruz Mountains *95 Pts*	62
Chateau Montelena Chardonnay 2008, Napa	65
Paul Hobbs Chardonnay 2010, Russian River	69
Ramey "Hyde" Chardonnay 2008, Carneros	75

Light to Medium Bodied Red Wines

Erath Estate Pinot Noir 2010, Willamette Valley OR	38
Paul Hobb's "Crossbarn" Pinot Noir 2011, Sonoma	42
Belle Glos "Clark & Telephone Vineyard" Pinot Noir 2012, Santa Maria Valley	45
Etude Pinot Noir 2009, Carneros	48
Beaux Freres Pinot Noir 2007, Willamette Vly, OR	52
Maranet by Dumol Pinot Noir 2012, Russian River	55
Siduri "Gary's Vineyard" Pinot Noir 2010, SLH	65
Brewer-Clifton "Cargasacchi Vineyard" Pinot Noir 2009 Sta. Rita Hills **94 Points WA**	70
Donum Pinot Noir 2008, Russian River *94 WS*	72
Patz and Hall "Hyde Vineyard" Pinot Noir 2007, Sonoma Coast **92 Points WS**	74
Roar "Gary's Vineyard" Pinot Noir 2009, Santa Lucia Highlands	75
Sea Smoke "Southing" Pinot Noir 2009, Sta. Rita Hills, Santa Barbara County	76
Domaine Serene "Evenstad Reserve" Pinot Noir 2008, Willamette Vly, OR *93 Pts WS, 92 RP*	85
Kosta Browne Pinot Noir 2010, Russian River *93 Points WS*	115
Kosta Browne Pinot Noir 2009, Sonoma Coast *95 Points WS* #1 WINE of 2011 WS Top 100	175
Numanthia Termes Tempranillo 2008, Spain *91 WS*	40
Ruffino Ducale "Oro" Chianti Classico 2008, Italy	48
Renato Ratti "Marcenasco" Barolo 2007, Piedmont, Italy	69
Pio Cesare Barolo 2006, Piedmont, Italy *94 RP*	75
Feudo Principi di Butero Nero D'Avola 2005, Sicily	40
Ruffino "Modus" Super Tuscan 2007, Italy *96 WS*	55
IL Poggione Rosso di Montalcino 2010, Italy	38
Casanova di Neri Brunello di Montalcino 2007, Italy	65
Leonetti Cellar Sangiovese 2008, Walla Walla Vly, WA	89
Marchesi de Frescobaldi Castelfgiocondo Brunello di Montalcino 2004, Tuscany, Italy *95 Points WS*	95

BOTTLE

Full Bodied Red Wines

BOTTLE

Andrew Will Cabernet Franc 2011, Columbia Valley	40
Northstar Merlot 2008, Columbia Valley, WA	38
PlumpJack Merlot 2006, Napa Valley	69
Paloma Spring Mtn. Merlot 2008, Napa *93 WS*	75
Two Hands "Sexy Beast" Cabernet 2010, Australia	45
Robert Craig "Affinity" Cabernet 2010, Napa Valley	60
Antica by Antinori Cabernet Sauv. 2009, Napa	65
Concha y Toro "Don Melchor" Cabernet Sauvignon 2008, Chile	75
B Cellars "Oakville" Cabernet Sauvignon 2006, Napa	79
Dunn Cabernet 2007, Howell Mountain Napa	85
Caymus Vineyards Cabernet Sauvignon 2011, Napa	90
Showket Cabernet Sauvignon 2007, Napa Valley	96
PlumpJack Cabernet Sauv. 2009, Oakville-Napa	105
Paul Hobbs Cabernet Sauvignon 2008, Napa	110
Silver Oak Cabernet Sauvignon 2007, Napa	115
Anderson's Conn Valley "Reserve" Cabernet 2008, Napa Valley **98 Points RP**	125
Robert Mondavi "Reserve" Cabernet Sauvignon 2007, Napa **95 Points WS, RP and WE**	130
Caymus Special Selection Cabernet Sauvignon 2010, Napa **93 Points RP, 96 Points WS**	140
Joseph Phelps "Insignia" Cabernet Sauvignon 2008, Napa **97 Points RP, 94 Points WS**	200
Quilceda Creek Cabernet Sauvignon 2008, Columbia Valley, WA **99 Pts RP**	225
Penfold's Bin 389 Cabernet Shiraz 2010, Australia	75
Twelftree Shiraz 2010, McLaren Vale, Australia	42
Stolpman "Hilltops" Syrah 2010, Santa Ynez	60
Ojai "Melville Vineyard" Syrah 2009, Sta. Rita Hills	70
Mollydooker "Carnival of Love" Shiraz 2011, Australia	69
Two Hands "Bella's Garden" Shiraz 2009, Barossa Valley, Australia **94 Points WS**	75
Orin Swift "Saldo" Zinfandel 2010, California	38
Turley "Old Vine" Zinfandel 2011, California	45
Seghesio "Home Ranch" Zinfandel 2010, Alexander Valley **92 Pts WS**	56
Achval Ferrer Malbec, Mendoza, Argentina	38
Treana Bordeaux Red Blend 2009, Paso Robles	45
Faust Cabernet Blend 2010, Napa Valley	50
Paraduxx C Blend Red Wine 2009, Napa	58
Ch. St. Jean Cinq Cepages Blend 2009, Sonoma	65
Spring Valley "Uria" Blend 2009, Columbia Vly, WA	68
Quintessa Rutherford Red Blend 2008, Napa	125
Opus One Red Blend 2010, Napa Valley	250
Lewis "Alec's Blend" Syrah Blend 2009, Napa *94 Pt WS*	75
Dominus Estate "Napanook" Proprietary Red Wine 2008, Napa **93 Points RP**	75
Villa Creek "The Avenger" 2010, Paso Robles	78
Chateau Gloria Bordeaux Red Blend 2008, Bordeaux, France **93 Points RP**	85
Chateau Leoville-Las Cases Bordeaux 2003, St. Julien, Bordeaux, France **97 Points WS*	250
Stags' Leap Winery Petite Sirah 2009, Napa	48
Turley "Hayne Vineyard" Petite Sirah 2009, Napa	85



APPETIZERS

Tomato Bruchetta 5.99

Fresh Garlic, Tomato, Basil, Parmesan Cheese, Extra Virgin Olive Oil Served with Ciabatta Bread.

Tuscan Hummus Plate 7.99

Homeade Roasted Red Pepper Hummus Served with Marinated Cucumbers, Tomatoes, Feta Cheese and Pita Wedges.

Green Bean Fries 4.99

Onion Battered Green Beans. Served with Chipolte Ranch.

Calamari Steak Strips 9.99

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

Stuft Quesadilla 8.99

Seasoned Chicken, Cheddar Cheese & Pico de Gallo. Served with Fresh Avocado and Homemade Salsa.

Substitute Shrimp or Steak. Add 2.49

Gorgonzola Chips 9.99

Homemade Potato Chips Smothered in Melted Gorgonzola Cheese, and Topped with Fresh Tomatoes, Bacon, Red and Green Onions & Cilantro.

Rib Bites 8.99

Baby Back Rib Bites Glazed with Barbeque Sauce.

Garlic Chicken Lettuce Wraps 9.99

Marinated Garlic Chicken, Celery, Cilantro, Peanuts, Mushrooms, Green Onions, Red Pepper Flakes & Chestnuts. Served with Iceberg Lettuce Leaves for Rolling & Our Ginger Soy Dressing.

Volcano Wings 9.99

Prepared Mild, Hot or Hot as Hell and Served with Your Choice of Ranch or Blue Cheese.

Chicken Tenders 10.99

Golden-Fried Chicken Tenders & French Fries. Served with Ranch, Chipotle Honey Mustard or BBQ Sauce.

*Try them Buffalo Style!

Grilled Artichoke 7.99

Steamed and Flash Grilled Artichoke Served with Garlic Butter and a Herb Mayonnaise Dipping Sauce.

Southwestern Egg Rolls 8.99

Chicken, Monterrey Jack, Black Beans, Corn, Onions, Bell Peppers & Jalapenos in a Flour Tortilla and Fried to a Golden Crisp. Served with a Chipolte Ranch Dipping Sauce.

The Appetizer Combo Plate 15.99

A Combination of Volcano Wings, Calamari Steak Strips, Onion Rings & Zucchini. Served With Marinara, Pesto Ranch & Spinach-Artichoke Sauces.

TACOS

Stuft Taco 5.99

Your Choice of Beer-Battered Alaskan Cod, Grilled Sea Bass, Steak, Chicken or Carnitas in a Flour Tortilla with Cabbage, Fresh Pico de Gallo, Cheddar Cheese and a Serrano-Garlic Sauce.

Stuft Taco Plate (2 tacos w/ rice & beans) 12.99

Street Tacos 7.99

Three Carne Asada Tacos in Corn Tortillas with Onions and Cilantro. Served with Salsa Verde.

Korean-Style Tacos 8.99

A Refreshing Twist on an All Time Favorite! Your Choice of Two Beef or Chicken Tacos Marinated with a Korean Sauce and Topped with Cabbage.

Baja Fish Tacos 8.99

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





SMALL PLATES

Kung Pao Chicken 9.99

Sauteed Chicken with Stir Fry Vegetables and Cashews in a homemade Kung Pao Sauce Served with Jasmine White Rice. **Substitute Shrimp or Scallops Add 3.00**

Ahi Tuna Poke Stack 13.99

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

Citrus Herb Atlantic Salmon 13.99

Fresh Salmon Grilled and Drizzled with a Citrus Herb Glaze. Served with Side Salad, Rice or Coleslaw.

***Also Available Blackened.**

Crab Cakes 11.99

Blue Crab with Diced Peppers Crusted with Our Signature Croutons for a Nice Kick Served with Our Homemade Tartar Sauce.

Asiago Mac & Cheese 8.99

Penne Pasta with Our Asiago and Spinach Cheese Sauce. Topped with Shredded Parmesan Cheese.

7-oz. NY Steak 13.99

New York Steak Grilled to Your Preference and Served with Your Choice of Side Salad, Rice or Mashed Potatoes. **Would You Like it "Dirty?" (Topped with Melted Gorgonzola, Sauteed Onions & Mushrooms.) Add 1.50**

Stuft Meatloaf 8.99

Traditional Meatloaf with a Stuft "Pizza" Twist Served with Mashed Potatoes.

Thai Noodles 4.99

Angel Hair Pasta with a Mix of Garlic, Red Pepper Flakes, Rice Vinegar, Sesame Oil, Cilantro, Soy Sauce and Salted Cashews. **SERVED CHILLED.**

Add Chicken or Korean-Style Beef 3.99

Cajun Ahi 13.99

Seared Rare in Cajun Spices and Sliced on a Bed of Cabbage with Seaweed Salad, Soy Reduction, Wasabi & Ginger.

Costa Rican Sea Bass 13.99

Flaky Corvina White Sea Bass Lightly Seasoned and Grilled, Served with Tartar Sauce and Your Choice of a Side Salad, Rice or Coleslaw.

Fish & Chips 12.99

Beer Battered Alaskan Cod Served with French Fries.

Grilled Portabella Mushroom 5.99

Balsamic-Marinaded and Grilled Portabella Mushroom with Melted Smoked Gouda Cheese and Roasted Red Peppers Served over a Bed of Spinach and Arugula.

Meatball Sliders 7.99

Four Sliders Served on Focaccia Rolls with Sauted Mushrooms, Onions and Roasted Red Bell Peppers. Topped with Mozzarella and Our Homemade Marinara.

1/2 lb. Cheeseburger 6.25

Beef Patty with Your Choice of Cheese, Tomato, Onion, Lettuce & Herb Mayo on a Homemade Bun. No side.

FLATBREADS

Date and Bacon Flatbread 10.99

Our Dough Rolled Thin and Covered with Garlic, Olive Oil, Mozzarella, Brie, Diced Bacon and Dates.

Prosciutto Flatbread 10.99

Our Signature Pizza Crust Rolled Thin and Covered with Garlic, Olive Oil, Fresh Mozzarella, Prosciutto, Italian Herbs and Basil.

Chorizo Flatbread 10.99

Our Dough Rolled Thin and Covered with Our Signature Pizza Sauce, Garlic, Red Onion, Chorizo and Fresh Pico de Gallo.

Original Stuft Sticks & Dipping Sauce 7.99

We Brush our Fresh Dough with Garlic & Olive Oil, then Sprinkle with Cheese & Parsley and Bake in the Oven. Served with Pesto Ranch, Marinara & Spinach-Artichoke.



SANDWICHES

Served with Your Choice of Fresh Chips, French Fries, Side Salad or Coleslaw. For Onion Rings or Green Bean Fries Please Add 1.00.
Bread Options: Wheat, Sourdough, Rye, Jalapeño-Cheddar, Homemade Bun and French Roll.

Classic Club Sandwich 10.99
Roasted Turkey, Applewood Bacon, Provolone Cheese, Tomatoes, Lettuce, Herb Mayonnaise on Toasted Sourdough.

Bravo Cheeseburger 9.99
1/2 lb. Beef Patty with Your Choice of Cheese, Tomato, Onion, Bib Lettuce & Herb Mayonnaise on a Homemade Bun.

Try Western Style - Add Bacon, Onion Ring & BBQ Sauce 1.50



Crispy Fish Sandwich 9.99
Beer-Battered and Golden-Fried Alaskan Cod with Tartar Sauce, Tomato, Melted Cheddar Cheese & Bib Lettuce Served on a Homemade Bun.

Grilled Chicken & Avocado Sandwich 10.99
Grilled Chicken Breast, Avocado, Pepper Jack, Fresh Tomato, Bib Lettuce & Herb Mayonnaise on Homemade Bun.

Tuna Melt 9.99
Tuna with Melted White Cheddar Cheese on Grilled Sourdough.

BBQ Pulled Pork Sandwich 8.99
Slow Roasted Pulled Pork Served with BBQ Sauce and Onion Strings on a Homemade Bun.

Mama's Meatball Sandwich 10.99
Meatballs, Roasted Peppers, Marinara Sauce & Melted Provolone Served on a French Roll.

Ortega Roast Beef Sandwich 10.99
Hot Roast Beef with White Cheddar & Roasted Ortega Green Chiles Served on Grilled Jalapeno-Jack Cheese Bread Served with Au Jus for Dipping.

Grilled Veggie Sandwich 10.99
Seasoned and Grilled Slices of Portabella Mushroom, Zucchini and Squash. Topped with Melted Pepper Jack Cheese, Sautéed Onions & Sun-Dried Tomatoes. Served on Homemade Bun.

Steak Sandwich 13.99
Charbroiled 7 oz. Choice Flat Iron Steak, Grilled Onions, Gorgonzola, Fresh Tomato, Leaf Lettuce & Mayonnaise Served on Homemade Bun.

PASTAS

New Orleans Chicken & Shrimp 16.99
Chicken, Shrimp, Fresh Bell Peppers, Green Onions & Fresh Herbs Tossed in Linguini with our Creole Sauce.

Meat Lasagna 12.99
One Pound of Homemade, Fresh & Delicious Lasagna! You'll have Leftovers!

All Veggie Lasagna 11.99
Homemade with Ricotta, Mozzarella, Zucchini, Squash, Spinach, Mushrooms, Red Onion and Carrots.

Bowl of Steamers & Mussels 16.99
Steamed Littleneck Clams and New Zealand Greenlip Mussels Simmered in Garlic Butter with Roma Tomatoes & Fresh Basil.
**Want only clams or mussels? No problem!*

Linguini & Clams 17.99
Fresh Littleneck Clams Simmered in Garlic Butter with Roma Tomatoes, Fresh Basil & Served Over Linguini. **Substitute Mussels? Just Ask!*

Spaghetti Bolognese Half 6.99 Full 12.99
Our Hearty Homemade Meat Sauce Made with Beef, Pork, Applewood Bacon, Carrots and Tomatoes Blended with Our Signature Marinara Sauce Served over Spaghetti.

Spaghetti & Marinara 8.99

Spaghetti & Meatballs 12.99

The Greek Scampi 16.99
Shrimp, Artichoke Hearts, Tomatoes, Bell Peppers, Kalamata Olives, Onions, Capers & Fresh Basil Tossed in a Greek Feta Sauce over Angel Hair Pasta.

Spicy Italian Sausage Pasta 12.99
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.

Chicken & Broccoli 13.99
Sautéed Chicken, Broccoli, Sun-Dried Tomatoes & Garlic Tossed in Penne with a Pesto Basil Cream Sauce.

Fettuccine Alfredo 9.99
Grilled Chicken. Add 3.50 / Shrimp. Add 4.00 / Fresh Veggies. Add 2.00

Italian Herb Spaghetti Pomodoro 9.99
Fresh Tomato, Basil, Garlic, Grated Parmesan and Herbs.
Fresh Veggies. Add 2.00 / Shrimp. Add 4.00

Seafood Cioppino 21.99
Sautéed Clams, Mussels, Shrimp, Scallops & Fresh Fish with Garlic, Tomatoes and Fresh Basil. Served Over Angel Hair Pasta.



NEW! NOW OFFERING GLUTEN FREE PASTA!

(Spaghetti, Fettuccine, or Penne). Add 1.50



CREATE YOUR OWN PIZZA

Small Pizzas Only Come Thin Crust. Medium & Large Can Be Thin Crust or Regular Crust.

Build Your Own Pizza

Cheese Pizza

Additional Toppings

	Small - 9"	Medium - 12"	Large - 15"
Cheese Pizza	8.99	14.99	16.99
Additional Toppings	1.00	1.50	2.00

Meats: Pepperoni • Italian Sausage • Meatballs • Canadian Bacon • Pulled Pork • Ground Beef • Chorizo • 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 • Jalapenos • Cilantro • Zucchini • Squash • Bean Sprouts • Julienned Carrots • Apples • Avocado • Banana Peppers • Broccoli • Mixed Greens • Green Olives • Kalamata Olives • Roasted Red Peppers • Sundried Tomatoes • Sliced Tomatoes • Arugula • Dates

Cheeses: Mozzarella • Fresh Mozzarella • Cheddar • Smoked Gouda • Feta • Brie • Goat • Asiago • Ricotta • Parmesan

Pizza Sauces: Stuff's Signature Red Sauce • Creamy Alfredo • Pesto • BBQ Sauce • Spicy Thai Sauce • Olive Oil and Garlic

ORIGINAL COMBINATIONS

	Small	Medium	Large
The "Classic" Stuff Special	11.99	17.49	21.99
Pepperoni, Italian Sausage, Mushrooms, Red Onions, Bell Peppers & Fresh Tomatoes.			



The Hawaiian	10.99	15.99	19.99
Simple, but Tasty...Canadian Bacon & Pineapple.			

Everything... But the Kitchen Sink	12.99	19.99	25.99
Want to get loaded? Pepperoni, Italian Sausage, Ham, Bacon, Salami, Mushrooms, Black Olives, Red Onions, Bell Peppers, Tomatoes, Pineapple & Extra Cheese!			

American BBQ Chicken Pizza	10.99	17.49	20.99
Chicken, BBQ Sauce, Sliced Red Onions, Cilantro, Mozzarella & Smoked Gouda Cheeses.			

The Heavyweight	12.99	19.99	23.99
Only for the Hearty – Pepperoni, Ham, Salami, Italian Sausage & Meatball.			

The Meatball Pie	10.99	18.49	21.99
Meatballs, Marinara Sauce, Mozzarella & Parmesan Cheeses.			

	Small	Medium	Large
Blackened Chicken	11.99	19.49	21.99
Cajun Chicken, Pepperoni, Red Onion & Mozzarella.			

The Vegetarian	10.99	17.49	19.99
Freshly Sauteed Zucchini, Mushrooms, Tomato & Squash.			

Pepperoni and Sausage	10.99	17.99	20.99
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Pepperoni, Sausage & Mushroom	11.99	19.49	22.99
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Breakfast Pizza	10.99	16.99	20.99
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)	11.99	16.99	20.99
We Start with a Base of Pizza Sauce and Beans, Then add Chicken, Mozzarella, Cheddar Cheese, Pico De Gallo, Bell Peppers, Black Olives, and Jalapenos. After it's Cooked We Garnish It with Lettuce and Sour Cream.			

Quattro Formaggio	10.99	16.99	20.99
Our Signature Pizza Sauce with Mozzarella, Parmesan, Ricotta and Feta Cheeses!			



GOURMET COMBINATIONS

	<u>Small</u>	<u>Medium</u>	<u>Large</u>
The Four Seasons	12.99	19.49	22.99
An Italian Classic! Our Signature Pizza Sauce, Mozzarella, Prosciutto, Artichoke Hearts, Mushrooms, Black Olives & Drizzled with Olive Oil.			
The Margherita	9.99	17.49	19.99
The Original Italian Pizza! Our Signature Pizza Sauce, Roma Tomatoes, Mozzarella, Fresh Basil, Fresh Garlic & Parmesan Cheese.			
The Mediterranean	11.99	19.49	22.99
Grilled Chicken, Pesto Sauce, Spinach, Artichokes, Kalamata Olives, Caramelized Onions & Mozzarella.			
The Napa Valley	12.99	19.49	22.99
Canadian Bacon, Smoked Applewood Bacon, Caramelized Onions, Mushrooms, Slow-Cooked Apples, Mozzarella & Brie Cheeses. Garnished with a Mango Drizzle. Most Unique Pizza in La Quinta!			
That's Gouda Chicken Pizza!	11.99	18.49	21.99
Homemade Alfredo Sauce, Grilled Chicken, Tomatoes, Gouda Cheese, Garlic & Green Onions.			
Popeye's Special	11.99	18.99	22.99
Popeye Would Have Enjoyed This One.... Sausage, Fresh Spinach, Caramelized Onions & Mushrooms.			
Mexican Pizza	11.99	18.99	22.99
Ground Beef, Beans, Mozzarella, Pico De Gallo & Cilantro. Garnished with a Drizzle of Cholula Hot Sauce.			
Boss Hawg	11.99	18.49	20.99
A Combination of Pulled Pork, Our House Red Sauce, BBQ Sauce, Onion Rings & Mozzarella.			
Chicken Pesto	11.99	18.49	21.99
Homemade Alfredo & Pesto Sauce, Grilled Chicken, Tomatoes, Pine Nuts, Mozzarella & Ricotta Cheeses.			
Pizza Scampi	12.99	19.49	22.99
Rich and Creamy Alfredo Sauce, Sautéed Shrimp Scampi, Tomatoes, Basil, Mozzarella & Parmesan Cheeses.			

	<u>Small</u>	<u>Medium</u>	<u>Large</u>
Santa Fe Chicken	11.99	18.99	22.99
Olive Oil & Garlic Base, Grilled Chicken, Pico de Gallo & Mozzarella. Garnished with Sour Cream & Fresh Avocado.			
The Maui	11.99	18.49	20.99
Pepperoni, Canadian Bacon, Pineapple, Tomatoes, Green Onions & Cilantro.			
Thai Chicken Pizza	11.99	18.49	21.99
A Taste of the Exotic... Grilled Chicken Marinated in a Spicy Peanut-Ginger & Sesame Sauce, Julienned Carrots, Roasted Peanuts, Bean Sprouts, Green Onions, Cilantro & Mozzarella.			
The Greek Isle Pizza	11.99	18.49	21.99
A Combination of Pesto & Tomato Sauce, Melted Mozzarella, Roasted Red Peppers & Sun-Dried Tomatoes. Garnished with Baby Lettuce, Feta Cheese & our Balsamic Vinaigrette Dressing.			
The White Pizza	10.99	17.49	19.99
Rich & Creamy Alfredo Sauce, Mozzarella, Spinach, Mushrooms & Caramelized Onions.			
The Gourmet Monroe	11.99	18.49	19.99
Parsley & Garlic Olive Oil Sauce, Mozzarella, Ricotta & Parmesan Cheeses, Garlic & Red Onions.			
The Chicken Alfredo	11.99	18.49	21.99
Homemade Alfredo Sauce, Grilled Chicken, Tomatoes, Mushrooms, Garlic & Parmesan Cheese.			
Indian Curry & Ground Lamb Pizza	11.99	18.99	22.99
All Kinds of Fun Spices Blended Together with Ground Lamb, Roasted Red Peppers, Caramelized Onions, Mozzarella and Goat Cheeses. **Award Winner** Most Unique Pizza in La Quinta!			

GLUTEN FREE THIN CRUST PIZZA

A Flavorful, Herb Infused 12- or 14-Inch Thin Crust Baked to a Golden Brown and Topped 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.)



DINNER SPECIALTIES

Chef's Feature Fish Market Price

Pepper Crusted Ahi Steak 18.99
Black Pepper Crusted Fresh Yellowfin Tuna with an Orange Soy Glaze Served with a Vegetable Spring Roll and Steamed Jasmine White Rice.

Pollo Parmigiana 15.99
Parmesan Crusted Chicken Breast with Melted Mozzarella & Homemade Marinara Served On a Bed of Linguini With Sauteed Vegetables.

Chuck's Homemade Baby Back Ribs 1/2 Rack 16.99 / Full Rack 21.99
Seasoned, Slow-Roasted & Basted in Homemade BBQ Sauce and Finished on the Grill. Served with Coleslaw & Fries.

Prime Ribeye Steak 24.99
12 oz. Prime Ribeye Steak Grilled to Your Preference. Served with Gorgonzola Mashed Potatoes and a Grilled Portabella Mushroom.

Seabass Piccata 15.99
Pacific Seabass Dusted in Seasoned Flour & Sauteed with White Wine, Lemon, Capers & Artichoke Hearts. Drizzled with a Light Cream Sauce. Served with Garlic Mashed Potatoes and Sauteed Mixed Vegetables.

Mahi Mahi 17.99
Sake and Sweet Soy Marinated Mahi Mahi Served with Stir Fry Mixed Veggies and Steamed Jasmine White Rice.

Chicken Artichoke Piccata 15.99
Tender Chicken Breast Sautéed in White Wine, Lemon, Capers & Artichoke Hearts. Drizzled with a Light Lemon Cream Sauce. Served with Garlic Mashed Potatoes and Sauteed Mixed Vegetables.

Prime N.Y. Steak 24.99
12 oz. Prime New York Steak Grilled to Your Preference. Wild Mushroom Demi Glace Served with Grilled Onions, Mixed Vegetables and Fingerling Potatoes.



SIDES

Garlic Mashed Potatoes 2.99
Gorgonzola Mashed Potatoes 3.99
Rice (Steamed Jasmine White, Chef's Rice or Mexican Rice) 2.99
Fries 2.99
Onion Rings 4.99

Coleslaw 1.99
Jalapeno Sweet Corn 2.50
Refried Pinto Beans 2.99
Mixed Veggies 3.99
Fried Zucchini 4.99

BEVERAGES

Soda 2.75
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Orange Crush, Mug Root Beer, Raspberry Iced Tea, Lemonade

Republic of Tea (500ml) 4.00
Pomegranate Green Tea and Passion Fruit Green Tea.

Juice 3.00
Orange, Apple, Cranberry, Pineapple, Grapefruit or Tomato.

Iced Tea 2.75 **Milk** 2.50 **Coffee/ Hot Tea** 2.50 **San Pellegrino Sparkling (375ml)** 3.50 **Fiji Still Water (500ml)** 2.99
Red Bull 3.50 **Sugar Free Red Bull** 3.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness