

HAPPY HOUR

DAILY 3pm - 6pm

Available throughout the entire restaurant.



Draft Beers

Pint Starting at 2.25

Mug Starting at 3.38



Select Wine by the glass & well drinks starting at 4



FOOD SPECIALS

Thai Noodles	3.99	Stuft Quesadilla	6.99	Buffalo Artichoke Heart and Asparagus Flatbread	8.49
Green Bean Fries	3.99	Street Tacos (3)	6.99	Chicken Tenders	8.49
Stuft Taco (1)	4.49	Baja Fish Tacos (3)	6.99	Crab Cakes	9.49
Bruschetta	4.49	Stuft Meatloaf	6.99	Fish and Chips	9.74
Portabella Mushroom	4.49	Half Pound Cheeseburger w/ Fries	7.49	Stuft Taco Plate	9.99
Tuscan Hummus	5.99	Gorgonzola Chips	7.49	Sea Bass	10.99
Original Stuft Sticks	5.99	Volcano Wings	7.49	Atlantic Salmon	10.99
Grilled Artichoke	6.49	Calamari Steak Strips	7.49	Cajun Shrimp and Scallops	10.99
Meatball Sliders (4)	6.49	Chicken Lettuce Wraps	7.49	New York Steak (7oz.)	10.99
Pulled Pork Sliders (4)	6.49	Kung Pao Chicken	7.49	Ahi Tuna Stack	10.99
Veggie Spring Rolls	6.49	Prosciutto Flatbread	8.49	Cajun Ahi	10.99
Asiago Mac and Cheese	6.74	Date and Bacon Flatbread	8.49	Appetizer Combo Plate	12.49
Southwestern Eggrolls	6.74	Chorizo Flatbread	8.49		
Rib Bites	6.74				

◀ SMALL PIZZAS

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



COCKTAILS

STUFT SANGRIA | 8

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

CAUCASIAN ON VACATION | 8

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

AMERICAN JACKASS | 9

We stole the recipe from Moscow and made it our own, Blue Ice Potato Vodka, Bundaberg Ginger Beer and fresh lime. Or try something different by substituting – Elijah Craig Bourbon, Casamigos Blanco Tequila, or your choice of spirit.

RETAIL THERAPY | 9

This refreshing blend of Partida Silver Tequila, fresh lime, grapefruit, Stiegle Radler, served over ice with a salted rim might be just the relief you need.

STUFT BARREL AGED Whiskey Manhattan | 9

High West Silver OMG Pure Rye Whiskey blended with Antica Sweet Vermouth and Bitters, barrel aged to achieve the perfect mix of oak, spice and subtle sweetness.

COCONUT MANGO MAI TAI | 8

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

BLACK (OUT) FRIDAY | 10

The Captain and the Sailor meet with Castillo Coconut Rum, Castillo Silver Rum and "grog" mix topped off with nothing else but Meyers Dark Rum to sail you away...
[Limited Servings]

SANCHA LOCA | 9

She may look pretty in pink but be forewarned... Served Up with Sauza Hornitos Plata Tequila, pomegranate and ginger liqueurs, fresh orange juice and squeezed limes.

SMOKIN HOT MARIA! | 8

Our signature Stuft bloody mix with El Silencio Mezcal makes up the perfect combo of hot and smoke. Served with all garnishes and of course, bacon.

THE CUCUMBER COLLINS | 9

Hendricks Gin, fresh cucumbers, soda, and Collins mix shaken hard and served tall. Also great with American Harvest Organic Vodka.

CITRUS BASIL COOLER | 9

Never think of gin the same after this fresh, savory and crisp blend of Right Gin, basil, limes, St. Germain Elderflower, soda water and pink grapefruit.



BEER SELECTION

TRADITIONAL TAP

			Pint Mug
Bud Light	St. Louis, MO	4.2%	4.50 6.75
Coors Light	Denver, CO	4.2%	4.50 6.75
Stella Artois	Leuven, Belgium	5.2%	5.25 7.50
Michelob Ultra	St. Louis, MO	4.1%	4.75 7.00

CRAFT TAPS

Firestone Double Barrel	Paso Robles, CA	5.0%	5.25 7.50
Firestone 805 Honey Blond	Paso Robles, CA	4.7%	5.25 7.50
Kilkenny (Nitro)	Kilkenny, Ireland	4.3%	5.25 7.50
Stone I.P.A	Escondido, CA	6.9%	5.25 7.50
Shock Top	St. Louis, MO	5.2%	5.25 7.50
Fat Tire	Fort Collins, CO	5.2%	5.25 7.50
La Quinta Brewing One Eleven Pale Ale	La Quinta, CA	5.5%	5.25 7.50
Rotating Tap			Market Price
Rotating IPA Tap			Market Price

OUR BOTTLE SELECTIONS

Budweiser	Heineken	Coors
Corona	Amstel Light	New Castle
Corona Light	Pacifico	Guinness [16oz can]
Miller Lite	Negra Modelo	Stiegl Radler [16oz can]
Stella Cidre	Becks Non-Alcoholic	
Old Rasputin Imperial Stout		

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
Stone Brewing Spotlight Series	Ask what's new	12	
Stone Brewing Collaboration Series	Ask what's new	12	
Coachella Valley Brewing Harvester	Imperial IPA	9.0%	16
Ironfire Brewing Co. Outcast Dead	Barrel Aged Imperial Red 2013	10.5%	23
Firestone XIII Anniversary		12.0%	25



WINES BY THE GLASS

Not Sure? Try a Wine Flight!
Choose any 3 Wines by the Glass
and Get 3 (4oz.) pours for Only \$15!

SPARKLING WINES

HH Zonin Prosecco, Italy	S	8
HH Korbel Sparkling, Napa Valley, CA		8
Laurent Perrier NV Brut Champagne, France		15

CHARDONNAY

HH Pacific Bay, Central Valley, Chile	G	7	B	21
St. Francis, Sonoma County, CA		8		24
La Crema, Sonoma Coast, CA		12		36
Chalk Hill, Sonoma Coast, CA		15		45

OTHER WHITE WINES

Charles Smith Kung Fu Girl, Riesling, WA		8		24
HH Beringer White Zinfandel, CA		7		21
HH Sycamore Lane Pinot Grigio, CA		7		21
Maso Canali Pinot Grigio, Trentino, Italy		9		27
Noble Vines 242 Sauvignon Blanc, Monterey, CA		7		22
Kim Crawford Sauvignon Blanc, Marlborough, NZ		9.5		28

MERLOT

HH Pacific Bay, Central Valley, Chile		7		21
Toad Hollow, Russian River Valley, CA		9		27
Trentadue La Storia, Alexander Valley, CA		12		36

CABERNET SAUVIGNON

HH Pacific Bay, Central Valley, Chile		7		21
J. Lohr, Paso Robles, CA		10		28
Atlas Peak, Napa Valley, CA [Jack's Pick]		12.5		38
Beringer Knights Valley, Sonoma County, CA		15		45

ITALIAN RED WINES

Fontanafredda Briccotondo Barbera, Italy		9		27
HH Caposaldo Chianti DOCG, Italy		8		24
Da Vinci Chianti Riserva, Italy		11		33
Banfi Centine Super Tuscan, Italy		8		24

OTHER RED WINES

Chateau de Bel Traditional Bordeaux Superieur, France		10		30
HH Castle Rock Pinot Noir, Carneros		7		21
Edna Valley Pinot Noir, Paragon Central Coast, CA		10		30
Mi Sueno Pinot Noir, Russian River Valley, CA		15		45
Turley Juvenile Zinfandel, CA		12		36
Mollydooker Blue Eyed Boy Shiraz, McLaren Vale, Australia [John's Pick]		15		45
Pascual Toso Malbec, Mendoza, Argentina		8		24
Bogle Essential Red Zinfandel Blend, CA		8		24



HH = HAPPY HOUR

HALF BOTTLE SELECTION

Nicolas Feuillatte Brut Reserve NV Champagne, France	30
Champagne Lanson Brut Rose NV, France	40
Santa Margherita Pinot Grigio 2012, Italy	20
Kendall-Jackson Chardonnay 2012, CA	14
Au Bon Climat Chardonnay 2012, Santa Barbara, CA	18
Grgich Chardonnay 2011, Napa Valley, CA	24
Domaine Pillot, Chassagne Montrachet 2009, France	35
Goldeneye Pinot Noir 2010, Anderson Valley, CA	35
Ken Wright Carter Vineyard Pinot Noir 2011, OR	40
Santa Margherita Chianti Riserva 2009, Italy	20
Macarini Brunate Barolo 2008, Piedmonte, Italy	40
Domaine Vieux Lazaret Châteauneuf-du-Pape 2010, France [90 Pts RP, 91 Pts WS]	22
Duckhorn Merlot 2011, Napa Valley, CA	35
Chateau Picard, Saint-Estephe, Bordeaux, France	25
Stags Leap Winery Cabernet Sauvignon 2012, Napa Valley, CA	32
Chimney Rock Cabernet Sauvignon 2009, Napa Valley, CA	45
Seghesio Old Vine Zinfandel 2009, Sonoma County, CA	30



RESERVE WINES

WHITE WINES

	B
Veuve Clicquot Yellow Label NV Champagne, France	75
Jovino Pinot Gris 2012, Willamette Valley, OR	30
Rubicon Blancaneaux Blend 2010, Rutherford, Napa Valley, CA	45
Cloudy Bay Sauvignon Blanc 2014, Marlborough, New Zealand	35
Cakebread Cellars Sauvignon Blanc 2013, Napa Valley, CA	38
Spottswoode Sauvignon Blanc 2011, Napa Valley, CA	45
Mer Soleil Silver Chardonnay 2013, Central Coast, CA	32
Rombauer Chardonnay 2013, Carneros	45
Foxen Tinaquaic Vineyard Chardonnay 2009, Santa Maria, CA	48
Brewer-Clifton Sea Smoke Cellars Chardonnay 2009, Santa Rita Hills, CA [93 Points RP]	59
Chateau Montelena Chardonnay 2008, Napa Valley, CA	60
Varner Home Block Chardonnay, Santa Cruz, CA [95 Pts]	62
Far Niente Chardonnay 2013, Napa Valley, CA	65
Sanguis Loner Chardonnay 2011, Santa Rita Hills, CA	80
Kosta Browne One Sixteen Chardonnay 2013, Russian River Valley, CA	120



RESERVE WINES

LIGHT TO MEDIUM-BODIED RED WINES

Solena Grand Cuvee Pinot Noir 2012, Willamette Valley, OR [92Points WS]	38
Paul Hobbs Crossbarn Pinot Noir 2012, Sonoma County, CA	42
Belle Glos Clark & Telephone Vineyard Pinot Noir 2013, Santa Maria, CA	55
Maranet by Dumol Pinot Noir 2012, Russian River Valley, CA	55
Siduri Gary's Vineyard Pinot Noir 2010, Santa Lucia Highlands, CA	65
Brewer-Clifton Cargasacchi Vineyard Pinot Noir 2009 Santa Rita Hills, CA [94 Points WA]	68
Patz & Hall Hyde Vineyard Pinot Noir 2007, Carneros, CA [92 Points WS]	74
Roar Garys' Vineyard Pinot Noir 2009, Santa Lucia Highlands, CA	75
Sea Smoke Cellars Southing Pinot Noir 2012, Santa Rita Hills, Santa Barbara County, CA	80
Domaine Serene Evenstad Reserve Pinot Noir 2008, Willamette Valley, OR [93 Pts WS, 92 RP]	90
Kosta Browne Pinot Noir 2011, Russian River Valley, CA	115
Kosta Browne Pinot Noir 2009, Sonoma Coast, CA [95 Points WS] #1 WINE of 2011 WS Top 100	175
Numanthia Termes Tempranillo 2010, Spain	40
Ruffino Ducale Oro Chianti Classico 2008, Italy	48
Renato Ratti Marcanasco Barolo 2007, Piedmont, Italy	69
Luigi Einaudi Terlo Barolo 2009, Piedmont Italy	90
Feudo Principi di Butero Nero D'Avola 2005, Sicily	40
Antinori Guado al Tasso Il Bruciato Super Tuscan 2012, Italy	32
Ruffino Modus Super Tuscan 2009, Italy	55
Il Poggione Rosso di Montalcino 2012, Italy	38
Marchesi de Frescobaldi Castelgiocondo Brunello di Montalcino 2004, Tuscany, Italy [95 Points WS]	95
Cassanova di Neri Tenuta Nuova Brunello di Montalcino 2007, Italy [93 Pts WS]	120
Leonetti Cellar Sangiovese 2008, Walla Walla Valley, WA	89

FULL-BODIED RED WINES

Carr Camp Four Vineyard Cabernet Franc 2012, Santa Ynez Valley, CA	40
Jeff Runquist Petit Verdot 2012, Stanislaus County, CA	40
Qupé Sawyer Lindquist Vineyard Grenache 2010, Edna Valley, CA	38
PlumpJack Merlot 2012, Napa Valley, CA	69
Paloma Spring Mountain Merlot 2009, Napa Valley, CA	75
Rubus Cabernet Sauvignon 2012, Napa Valley, CA	40

B Ramian Cabernet Sauvignon 2011, Napa Valley, CA	45
Faust Cabernet Sauvignon 2012, Napa Valley, CA	55
Frog's Leap Cabernet Sauvignon 2012, Napa Valley, CA	70
Concha y Toro Don Melchor Cabernet Sauvignon 2008, Chile	75
Rodney Strong Brothers Vineyard Cabernet Sauvignon 2011, Alexander Valley, Sonoma County, CA	85
Caymus Vineyards 40th Cabernet Sauvignon 2012, Napa Valley, CA	90
Showket Cabernet Sauvignon 2007, Napa Valley, CA	96
PlumpJack Cabernet Sauvignon 2011, Oakville-Napa Valley, CA	105
Paul Hobbs Cabernet Sauvignon 2008, Napa Valley, CA	110
Robert Mondavi Reserve Cabernet Sauvignon 2007, Napa Valley, CA [95 Points WS, RP and WE]	130
Hewitt Cabernet Sauvignon 2010, Napa Valley, CA [95 Pts WS]	130
Caymus Special Selection Cabernet Sauvignon 2010, Napa Valley, CA [93 Points RP, 96 Points WS]	140
Lewis Reserve Cabernet Sauvignon 2011, Napa Valley, CA	175
Joseph Phelps Insignia Cabernet Sauvignon 2008, Napa Valley, CA [97 Points RP, 94 Points WS]	200
Quilceda Creek Cabernet Sauvignon 2008, Columbia Valley, WA [99 Pts RP]	225
Penfolds Bin 389 Cabernet Shiraz 2010, Australia	75
Two Hands Gnarly Dudes Shiraz 2011, Barossa Valley, Australia	42
Stolpman Hilltops Syrah 2010, Santa Ynez, CA	60
Ojai Melville Vineyard Syrah 2009, Santa Rita Hills, CA	70
Two Hands Lily's Garden Shiraz 2010, McClaren Vale, Australia [93 PointsWS]	75
Mollydooker Carnival of Love Shiraz 2011, Australia	99
Orin Swift Saldo Zinfandel 2013, CA	38
Turley Old Vine Zinfandel 2013, CA [91 Pts RP]	45
Seghesio Home Ranch Zinfandel 2011, Alexander Valley, CA [91 Pts WS]	60
Achaval Ferrer Malbec 2013, Mendoza, Argentina	38
Casey Flat Ranch Blend 2011, Capay Valley, CA	40
Alpha Omega II Red Blend 2010, Napa Valley, CA	50
Flora Springs Trilogy Red Blend, Napa Valley, CA	60
Spring Valley Uriah Blend 2009, Columbia Valley, WA	68
Quintessa Rutherford Red Blend 2009 Vintage, Napa Valley, CA	150
Opus One Red Blend 2010, Napa Valley, CA	250
Sanguis Levity Syrah Blend 2009, Santa Barbara, CA	75
Villa Creek Avenger 2010, Paso Robles, CA	78
Chateau Gloria Bordeaux Red Blend 2008, Bordeaux, France [93 Points RP]	85

APPETIZERS

HH ENJOY ALL THESE ITEMS FOR HAPPY HOUR

TOMATO BRUSCHETTA | 6.99 ▶

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

TUSCAN HUMMUS PLATE | 7.99

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

GREEN BEAN FRIES | 5.99

Onion Battered Green Beans. Served with Chipotle Ranch.

CALAMARI STEAK STRIPS | 9.99

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

STUFF QUESADILLA | 8.99

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

GORGONZOLA CHIPS | 7.99 | 10.99

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



VEGGIE SPRING ROLLS | 8.99

Served on a bed of Cabbage with a Sweet Thai Chili Sauce.

RIB BITES | 8.99

Baby Back Rib Bites glazed with Barbeque Sauce.

GARLIC CHICKEN LETTUCE WRAPS | 9.99

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 | 10.99

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

GRILLED ARTICHOKE | 8.99

Steamed and Flash Grilled Artichoke served with Herb Mayonnaise Sauce.

SOUTHWESTERN EGG ROLLS | 8.99

Chicken, Monterey Jack, Black Beans, Corn, Onions, Bell Peppers and Jalapenos in a Flour Tortilla and Fried to a golden crisp. Served with a Chipotle Ranch Dipping Sauce.

◀ **VOLCANO WINGS | 10.99**

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

THE APPETIZER COMBO PLATE | 15.99

A combination of Volcano Wings, Calamari Steak Strips, Onion Rings and Veggie Spring Rolls. Served with Marinara, Ranch and Sweet Thai Chili Sauce.



TACOS

HH ENJOY ALL THESE ITEMS FOR HAPPY HOUR

STUFF TACO | 5.99

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

STUFF TACO PLATE

(TWO TACOS W/ RICE AND BEANS) | 12.99

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.



FLATBREADS

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DATE AND BACON FLATBREAD | 10.99

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

PROSCIUTTO FLATBREAD | 10.99 ▲

Our dough 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, Red Onion, Chorizo and fresh Pico de Gallo.

ORIGINAL STUFF 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.

BUFFALO ARTICHOKE HEART AND ASPARAGUS FLATBREAD | 10.99

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

SOUPS

SOUP OF THE DAY | 2.99 | 4.99

VEGGIE SOUP | 2.99 | 4.99

CHILI SOUP | 2.99 | 4.99

SMALL PLATES

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KUNG PAO CHICKEN | 9.99

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 | 13.99

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

CRAB CAKES | 12.99

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

ASIAGO MAC & CHEESE | 8.99

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

NY STEAK | 13.99

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 | 9.99

Traditional Meatloaf with a Stuff 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 Cashews. Served chilled.

SEA BASS | 14.99

Pan Seared Sea Bass 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 | 12.99

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

GRILLED PORTABELLA MUSHROOM | 6.99

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 | 8.99

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 | 8.99

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

HALF POUND CHEESEBURGER | 9.99

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 | 13.99

Shrimp and Scallops Sautéed in a Cajun Garlic Butter Sauce Served with White Rice.
Want just Shrimp or Scallops? No problem!

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 6.99 / Add Shrimp (6) 4.99

DINNER SALAD | 4.99 | 7.99

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

CAESAR SALAD | 4.99 | 7.99

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

THE WEDGE SALAD | 6.99

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 | 7.99

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

ROASTED BEET SALAD | 7.99

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 | 13.99

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.

ASIAN CHICKEN SALAD | 7.99 | 10.99

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 | 7.99 | 11.99

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

GREEK SALAD | 10.99

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.

TACO SALAD | 11.99

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

ANTIPASTO SALAD | 7.99 | 12.99

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

CALAMARI SPINACH SALAD | 7.99 | 11.99

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

SOUTHWEST CHICKEN SALAD | 7.99 | 12.99

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 | 7.99 | 11.99

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.



SANDWICHES

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

CLUB SANDWICH | 10.99

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

CRISPY FISH SANDWICH | 9.99

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

TUNA MELT | 9.99

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

GRILLED CHICKEN AND

AVOCADO SANDWICH | 10.99

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

PASTRAMI SANDWICH | 10.99

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

PASTAS

NOW OFFERING
GLUTEN-FREE PASTA!
(Spaghetti, Fettuccine or
Penne) Add 1.50

NEW ORLEANS CHICKEN AND SHRIMP | 16.99

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

SPICY ITALIAN SAUSAGE PASTA | 13.99

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.

PANCETTA PASTA | 14.99

Sautéed Pancetta, Mushrooms, Asparagus and Garlic all tossed in Angel Hair Pasta in a light Parmesan and Olive Oil Sauce. Topped with Basil.

SPAGHETTI BOLOGNESE | 6.99 | 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 AND MARINARA | 9.99

Meatballs. Add 3.00

BARBECUE PULLED PORK SANDWICH | 10.99

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

MAMA'S MEATBALL SANDWICH | 10.99

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

ORTEGA ROAST BEEF DIP | 11.99

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 | 13.99

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

CHICKEN AND BROCCOLI | 13.99

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

MEAT LASAGNA | 12.99

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

BOWL OF STEAMERS AND MUSSELS | 16.99

Steamed Littleneck Clams and New Zealand Green Lip Mussels simmered in Garlic Butter with Roma Tomatoes and fresh Basil. *Want only clams or mussels? No problem! Linguini. Add 1.00

THE GREEK SCAMPI | 16.99

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 | 9.99

Grilled Chicken. Add 2.99 / Grilled Shrimp. Add 4.99

VEGGIE POMODORO | 12.99

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

SEAFOOD CIOPPINO | 21.99

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

DINNER SPECIALTIES

FILET MIGNON | 18.99

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

POLLO PARMIGIANA | 15.99

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

PRIME RIBEYE STEAK | 24.99

12 oz. Prime Ribeye Steak grilled to your preference. Served with Gorgonzola Mashed Potatoes and a Grilled Portabella Mushroom.

SEA BASS PICCATA | 15.99

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 | 15.99

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.

PEPPER CRUSTED AHI STEAK | 18.99

Black Pepper Crusted Yellowfin Tuna with an Orange Soy Glaze served with a Vegetable Spring Roll and Steamed Jasmine White Rice.

▼ CHUCK'S HOMEMADE

BABY BACK RIB | 16.99 | 21.99

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

SIDES

French Fries	2.99
Onion Rings	4.99
Garlic Mashed Potatoes	2.99
Gorgonzola Mashed Potatoes	3.99
Rice (Steamed Jasmine White, Brown Rice or Mexican Rice)	2.99
Coleslaw	1.99
Jalapeño Sweet Corn	2.50
Refried Pinto Beans	2.99
Mixed Vegetables	3.99



ORIGINAL COMBINATIONS

THE HAWAIIAN | 10.99 | 15.99 | 19.99

Simple, but tasty... Canadian Bacon and 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 and extra Cheese.

AMERICAN BBQ

CHICKEN PIZZA | 10.99 | 17.49 | 20.99

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

THE HEAVYWEIGHT | 12.99 | 19.99 | 23.99

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

THE MEATBALL PIE | 10.99 | 18.49 | 21.99

Meatballs, Marinara Sauce, Mozzarella and Parmesan Cheeses.

BLACKENED CHICKEN | 11.99 | 19.49 | 21.99

Cajun Chicken, Pepperoni, Red Onion and Mozzarella.

▼ THE CLASSIC

STUFF SPECIAL | 11.99 | 17.49 | 21.99

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

THE VEGETARIAN | 11.99 | 17.49 | 19.99

Freshly Sautéed Zucchini, Mushrooms, Tomato and Squash.

PEPPERONI

AND SAUSAGE | 10.99 | 17.99 | 20.99

PEPPERONI, SAUSAGE

AND MUSHROOM | 10.99 | 19.49 | 22.99

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 Jalapeños. 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 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	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
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 | 12.99 | 19.49 | 22.99

An Italian classic. Our Signature Pizza Sauce, Mozzarella, Prosciutto, Artichoke Hearts, Mushrooms, Black Olives and 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 and Parmesan Cheese.

THE MEDITERRANEAN | 11.99 | 19.49 | 22.99

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

THE NAPA VALLEY | 12.99 | 19.49 | 22.99

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! | 11.99 | 19.49 | 21.99

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

◀ POPEYE'S SPECIAL | 11.99 | 18.99 | 22.99

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

MEXICAN PIZZA | 11.99 | 18.99 | 22.99

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

THE WHITE PIZZA | 10.99 | 17.99 | 19.99

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

BOSS HAWG | 11.99 | 18.49 | 20.99

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

CHICKEN PESTO | 11.99 | 18.49 | 21.99

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

PIZZA SCAMPI | 12.99 | 19.49 | 22.99

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

SANTA FE CHICKEN | 11.99 | 18.99 | 22.99

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

THE MAUI | 11.99 | 18.49 | 20.99

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

THAI CHICKEN PIZZA | 11.99 | 18.49 | 21.99

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 | 11.99 | 18.49 | 21.99

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 | 11.99 | 18.49 | 19.99

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

THE CHICKEN

ALFREDO | 11.99 | 18.49 | 21.99

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

INDIAN CURRY AND 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 Cheese.

Award Winner [Most Unique Pizza in La Quinta!]



BEVERAGES

SODA | 2.75

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

REPUBLIC OF TEA | 4.00

Pomegranate Green Tea and Passion Fruit Green Tea.

JUICE | 3.00

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

FIJI STILL WATER | 2.99

ICED TEA | 2.75

COFFEE / HOT TEA | 2.50

MILK | 2.50

SAN PELLEGRINO SPARKLING | 3.50

RED BULL | 3.50

Sugar-Free also available.

DESSERTS

GLUTEN-FREE BROWNIE | 7

Toffee crusted, served warm with Vanilla Ice Cream.

NEW YORK CHEESECAKE | 7

Traditional New York Cheesecake with a hint of Vanilla Ice cream, topped with Whipped Cream and Raspberry Drizzle.

CHOCOLATE MOUSSE | 7

Homemade Chocolate Mousse topped with Whipped Cream and Shaved Chocolate.

STUFF THIS | 7 ▼

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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