

# HAPPY HOUR

## DAILY 3PM - 6PM

Available throughout the entire restaurant.



**\$3** All Pints  
of Draft  
Beer

Mugs of draft beer are \$4.50

**\$4** Well Drinks &  
House Wines  
by the Glass

**\$5** Stuff Sangria  
& House  
Margaritas

### FOOD SPECIALS

Thai Noodles	4.49	Street Tacos [3]	6.99	Gorgonzola Chips	8.99
Stuft Taco [1]	4.49	Baja Fish Tacos [3]	6.99	Volcano Wings	8.99
Green Bean Fries	5.49	Meatball Sliders [4]	7.49	Chicken Tenders	8.99
Portabella Mushroom	5.49	Pulled Pork Sliders [4]	7.49	Crab Cakes	9.99
Bruschetta	5.99	Half Pound Cheeseburger w/ Fries	7.49	Fish and Chips	9.99
Tuscan Hummus	5.99	Calamari Steak Strips	7.49	Stuft Taco Plate	9.99
Original Stuft Sticks	5.99	Chicken Lettuce Wraps	7.49	Atlantic Salmon	10.99
Grilled Artichoke	6.99	Stuft Meatloaf	8.49	Sea Bass	11.49
Veggie Spring Rolls	6.99	Kung Pao Chicken	8.49	Cajun Shrimp and Scallops	11.49
Asiago Mac and Cheese	6.99	Prosciutto Flatbread	8.49	New York Steak [7oz.]	11.49
Southwestern Egg Rolls	6.99	Date and Bacon Flatbread	8.49	Ahi Tuna Stack	11.49
Rib Bites	6.99	Buffalo Artichoke Heart and Asparagus Flatbread	8.49	Cajun Ahi	11.49
Stuft Quesadilla	6.99			Appetizer Combo Plate	12.49

### 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 9

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

## EFFEN MULE 9

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.

## BLOOD ORANGE SOUR 10

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

## STUFT BARREL AGED MANHATTAN 10

Angels Envy 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 9

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.

## STUFT SKINNY MARGARITA 10

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

## SANCHA LOCA 10

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

## THE CUCUMBER COLLINS 10

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

## CITRUS BASIL COOLER 10

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.



# STUFT FLIGHTS

## 18 TEQUILA

### REPOSADO

Clase Azul

### AÑEJO

Fortaleza

### EXTRA AÑEJO

Avión Reserva 44

## 15 WHISKEY

### BOURBON

Maker's Mark Cask Strength

### JAPANESE

Yamazaki 12 years

### RYE

Russell's Reserve Rye



# BEER SELECTION

## TRADITIONAL TAP

			Pint   Mug
Bud Light	St. Louis, MO	4.2%	4.50   6.75
Coors Light	Golden, CO	4.2%	4.50   6.75
Stella Artois	Leuven, Belgium	5.2%	5.50   8.00
Michelob Ultra	St. Louis, MO	4.1%	4.75   7.00

## CRAFT TAPS

Firestone Double Barrel	Paso Robles, CA	5.0%	5.50   8.00
Firestone 805 Honey Blond	Paso Robles, CA	4.7%	5.50   8.00
Kilkenny [Nitro]	Kilkenny, Ireland	4.3%	5.50   8.00
Hangar 24 Orange Wheat	Redlands, CA	4.6%	5.50   8.00
Stone I.P.A	Escondido, CA	6.9%	5.50   8.00
Fat Tire	Fort Collins, CO	5.2%	5.50   8.00
La Quinta Brewing Even Par IPA	La Quinta, CA	7.2%	5.50   8.00
Mad River Jamaica Red Ale	Humboldt, CA	6.5%	5.50   8.00
Rotating Taps	Ask what's new		6.00   8.50

## OUR BOTTLE SELECTIONS

Budweiser	Heineken	Coors
Corona	Amstel Light	Hangar 24 Betty IPA
Corona Light	Pacifico	Guinness [16oz can]
Miller Lite	Negra Modelo	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
Karl Strauss Aurora Hoppyalis	IPA	7%	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
Clown Shoes "Blaecorn Unidragon"	Russian Imperial Stout	12.5%	16
Chimay Blue	Belgian Dark Ale	9%	20
Firestone Walker "Parabola"	Imperial Stout	14%	20
Firestone Walker XX Anniversary	Ale	13.8%	35

# 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

<b>HH</b> Zonin Prosecco, Italy	<b>S</b> 8
Mumm Brut "Prestige", Napa Valley, CA	10
Laurent Perrier Brut Champagne, France	15

## CHARDONNAY

<b>HH</b> Glen Ellen "Reserve", CA	<b>G</b> 7   <b>B</b> 21
Mer Soleil "Silver" Chardonnay, Monterey, CA	10   30
La Crema, Sonoma Coast, CA	12   36
Ferrari Carano "Tre Terre", Russian River, CA	14   42

## OTHER WHITE WINES

Charles Smith Kung Fu Girl, Riesling, WA	8   24
<b>HH</b> Beringer White Zinfandel, CA	7   21
<b>HH</b> Glen Ellen "Reserve" Pinot Grigio, CA	7   21
Antinori Santa Cristina Pinot Grigio, Italy	9   27
Hess Select Sauvignon Blanc, North Coast, CA	8   24
Kim Crawford Sauvignon Blanc, Marlborough, NZ	10   30

## MERLOT

<b>HH</b> Glen Ellen "Reserve", CA	7   21
Columbia Crest H3, Horse Heaven Hills, WA	10   30
Trentadue La Storia, Alexander Valley, CA	12   36

## CABERNET SAUVIGNON

<b>HH</b> Glen Ellen "Reserve", CA	7   21
J. Lohr, Paso Robles, CA	10   28
Atlas Peak, Napa Valley, CA [Jack's Pick]	12   36
Justin, Paso Robles, CA	15   45

## ITALIAN RED WINES

<b>HH</b> Piccini Chianti, Italy	8   24
Nipozzano Riserva Chianti Rufina, Italy	11   33
Ruffino "Il Ducale" Super Tuscan, Italy	10   30

## OTHER RED WINES

<b>HH</b> Castle Rock Pinot Noir, CA	8   24
Meiomi Pinot Noir, CA	12   36
Ravenswood Zinfandel, Napa Valley, CA	10   30
Two Hands "Gnarly Dudes" Shiraz, Barossa Valley, Australia	14   42
Achaval Ferrer Malbec, Mendoza, Argentina [John's Pick]	10   30
Saved 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 2014, Italy	20
Kendall-Jackson Chardonnay 2014, CA	14
Au Bon Climat Chardonnay 2014, Santa Barbara, CA	18
Grgich Chardonnay 2012, Napa Valley, CA	24
Domaine Pillot, Chassagne Montrachet 2009, France	35
Saintsbury Pinot Noir 2012, Carneros, CA	25
Goldeneye Pinot Noir 2012, Anderson Valley, CA	35
Ken Wright Carter Vineyard Pinot Noir 2011, OR	40
Santa Margherita Chianti Riserva 2010, Italy	20
Macarini Brunate Barolo 2008, Piedmonte, Italy	40
Domaine Vieux Lazaret Châteauneuf-du-Pape 2012, France	22
Duckhorn Merlot 2013, Napa Valley, CA	35
Chateau Picard, Saint-Estephe 2011, Bordeaux, France	25
Mount Veeder Cabernet Sauvignon 2013, Napa Valley, CA	25
Robert Craig "Affinity" Cabernet Sauvignon 2012, Napa Valley, CA	42
Chimney Rock Cabernet Sauvignon 2010, Napa Valley, CA	45
Seghesio Old Vine Zinfandel 2012, Sonoma County, CA	30



# RESERVE WINES

## WHITE WINES

	<b>B</b>
J Brut Rose NV, Russian River Valley, CA	50
Veuve Clicquot Yellow Label NV Champagne, France	75
Alban Viognier 2013, Central Coast, CA	36
Conundrum White Blend 2013, CA	25
Jermann Pinot Grigio 2014, Italy	35
Cloudy Bay Sauvignon Blanc 2014, Marlborough, New Zealand	35
Cliff Lede Sauvignon Blanc 2013, Napa Valley, CA	38
Twomey Sauvignon Blanc 2015, Sonoma/Napa, CA	40
Kendall Jackson [Jackson Estate] Chardonnay 2013, Santa Maria Valley, CA	30
Morgan "Double L" Chardonnay 2013, Santa Lucia Highlands, CA	36
Beringer Private Reserve Chardonnay 2014, Napa Valley, CA	40
Rombauer Chardonnay 2014, Carneros, CA	45
Chateau Montelena Chardonnay 2008, Napa Valley, CA	60
Far Niente Chardonnay 2013, Napa Valley, CA	65
Mount Eden Vineyards Chardonnay 2012, Santa Cruz Mountains, CA [#5 Wine Spectator Top 100 – WS 95 Points]	78
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
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	38
Fel Pinot Noir 2012, Anderson Valley, CA	40
Tudor Pinot Noir 2011, Santa Lucia Highlands, CA	45
Morgan "Gary's Vineyard" Pinot Noir 2013, Santa Lucia Highlands, CA	50
Point & Line Reserve Pinot Noir 2014, Santa Rita Hills, CA	55
Alexana "Revana Vineyard" Pinot Noir 2013, Dundee Hills, OR	70
Navarro "Deep End" Pinot Noir 2014, Anderson Valley, CA	75
Sea Smoke Cellars Southing Pinot Noir 2014, Santa Rita Hills, Santa Barbara County, CA	80
Penner Ash "Shea Vineyard" Pinot Noir 2013, Yamhill-Carlton, OR	85
Kosta Browne Pinot Noir 2014, Russian River Valley, CA	130
Kosta Browne Pinot Noir 2014, Sonoma Coast, CA	130
Numanthia Tempranillo 2010, Spain	45
Ruffino Ducale Oro Chianti Classico 2011, Italy	48
Pio Cesare Barolo 2011, Piedmont, Italy [94 Points RP]	75
Luigi Einaudi Terlo Barolo 2009, Piedmont, Italy	90
Gaja "Dagromis" Barolo 2012, Piedmont, Italy	95
Feudo Principi di Butero Nero D'Avola 2005, Sicily	40
Ruffino Modus Super Tuscan 2009, Italy	55
Il Poggione Rosso di Montalcino 2012, Italy	38
Torre Fosca Brunello di Mantalcino 2010, Italy	60
Banfi Brunello di Montalcino 2011, Italy	98
Accordini Igino "le Bessole" Amarone della Valpolicella 2007, Italy	50

## FULL-BODIED RED WINES

Carr Camp Four Vineyard Cabernet Franc 2012, Santa Ynez Valley, CA	40
Jeff Runquist Petit Verdot 2014, Stanislaus County, CA	40
Browne Merlot 2012, Columbia Valley, WA	45
Paloma Spring Mountain Merlot 2009, Napa Valley, CA	75
Rubus Cabernet Sauvignon 2012, Napa Valley, CA	40
Ramian Cabernet Sauvignon 2011, Napa Valley, CA	45
Frog's Leap Cabernet Sauvignon 2013, Napa Valley, CA	70
Beringer Knights Valley Reserve 2010, Knights Valley, CA [94 Points WS]	75
BV Georges De Latour Private Reserve Cabernet 2010, Napa Valley, CA	80
Rodney Strong Brothers Vineyard Cabernet Sauvignon 2011, Alexander Valley, Sonoma County, CA	85
Caymus Vineyards Cabernet Sauvignon 2014, Napa Valley, CA [1 Liter]	95

Silver Oak Cabernet 2012, Alexander Valley, CA	100
Stanton "Oakville" Cabernet Sauvignon 2010, Napa Valley, CA	105
Corison Cabernet 2013, Napa Valley, CA	110
La Jota Cabernet 2011, Napa Valley, CA	115
Robert Mondavi Reserve Cabernet Sauvignon 2007, Napa Valley, CA [95 Points RP, 94 Points WS]	130
Anakota "Helena Dakota" Cabernet 2012, Knights Valley, CA [96 Points RP]	145
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 Points RP]	225
Beckmen "Purisma Mountain Vineyard" Syrah 2013, Ballard Canyon, CA	40
Mollydooker "Blue Eyed Boy" Shiraz 2014, McLaren Vale, Australia	45
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, McLaren Vale, Australia [93 Points WS]	75
Alban "Patrina" Syrah 2012, Edna Valley, CA [94 Points RP]	80
Mollydooker Carnival of Love Shiraz 2011, Australia	99
Orin Swift Saldo Zinfandel 2013, CA	38
Turley "Juvenile" Zinfandel 2014, CA	40
Hartford "Old Vine" Zinfandel 2015, Russian River Valley, CA	45
Carlisle "Montafi Ranch" Zinfandel 2014, Russian River Valley, CA	65
Achaval Ferrer Malbec 2013, Mendoza, Argentina	38
Casey Flat Ranch Blend 2011, Capay Valley, CA	40
Gemstone Estate Cabernet Blend 2012, Napa Valley, CA	58
Rodney Strong "Symmetry" Red Blend 2012, Alexander Valley, CA	70
Quintessa Rutherford Red Blend 2009 Vintage, Napa Valley, CA	150
Opus One Red Blend 2011, Napa Valley, CA	250
Tablas Creek Vineyard "Esprit De Tablas" 2012, Paso Robles, CA	75
Villa Creek Avenger 2010, Paso Robles, CA	78
Saxum "Broken Stones" Red Blend 2012, Paso Robles, CA [97 Points RP]	150
Chateau Gloria Bordeaux Red Blend 2008, Bordeaux, France [93 Points RP]	85
Chateau Leoville Las Cases Bordeaux Red Blend 2003, St. Julien, France [97 Points WS & 96 Points RP]	250
Stags Leap Winery Petite Sirah 2012, Napa Valley, CA	48
Turley "Hayne Vineyard" Petite Syrah 2009, Napa Valley, CA	85



# APPETIZERS

**HH** ENJOY ALL THESE ITEMS FOR HAPPY HOUR

## **TOMATO BRUSCHETTA | 7.99 ▶**

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 | 6.99**

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.

## **STUFT 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 | 8.99 | 11.99**

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 | 11.99**

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 Jalapeños in a Flour Tortilla and Fried to a golden crisp. Served with a Chipotle Ranch Dipping Sauce.

## **◀ VOLCANO WINGS | 11.99**

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

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## 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.

## 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 | 10.99**

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 | 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 | 10.99**

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

## **THAI NOODLES | 5.99**

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 | 9.99**

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 | 9.99**

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 | 14.99**

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 | 7.99

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 | 8.99

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 | 14.99

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 | 8.99 | 11.99

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 | 8.99 | 11.99

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

## GREEK SALAD | 11.99

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 | 8.99 | 12.99

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 | 8.99 | 11.99

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

## SOUTHWEST CHICKEN SALAD | 8.99 | 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 | 8.99 | 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.

## 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.

# 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.

## 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

## 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.

## LINGUINI AND CLAMS | 17.99

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

## 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, 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.

## 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 | 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.

## ▼ 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 | 16.99 | 20.99

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

## EVERYTHING...

## BUT THE KITCHEN SINK | 13.99 | 20.99 | 25.99

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 | 11.99 | 18.99 | 22.99

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

## THE HEAVYWEIGHT | 12.99 | 19.99 | 24.99

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

## BLACKENED CHICKEN | 11.99 | 18.99 | 22.99

Cajun Chicken, Pepperoni, Red Onion and Mozzarella.

## ▼ THE CLASSIC

## STUFF SPECIAL | 11.99 | 18.99 | 22.99

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

## THE VEGETARIAN | 10.99 | 16.99 | 20.99

Freshly Sautéed Zucchini, Mushrooms, Tomato and Squash.

## 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 | 18.99 | 22.99

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

1.25

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

Stuft'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 | 19.99 | 24.99

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

## THE MARGHERITA | 10.99 | 16.99 | 20.99

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

## THE MEDITERRANEAN | 12.99 | 19.99 | 24.99

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

## THE NAPA VALLEY | 12.99 | 19.99 | 24.99

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 | 18.99 | 22.99

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 | 16.99 | 20.99

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

## BOSS HAWG | 11.99 | 18.99 | 22.99

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

## CHICKEN PESTO | 11.99 | 18.99 | 22.99

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

## PIZZA SCAMPI | 12.99 | 18.99 | 24.99

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 | 18.99 | 22.99

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

## THAI CHICKEN PIZZA | 11.99 | 18.89 | 22.99

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 | 18.99 | 22.99

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 | 10.99 | 16.99 | 20.99

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

## THE CHICKEN

### ALFREDO | 11.99 | 18.99 | 22.99

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 | 3.00**

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 | 3.25**

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

## **VOSS STILL WATER [500ml] | 3.00**

## **COFFEE / HOT TEA | 3.00**

## **SAN PELLEGRINO**

## **SPARKLING [500ml] | 3.50**

## **ICED TEA | 3.00**

## **MILK | 3.00**

## **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 served with a 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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