

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
Stuff 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	Stuff Taco Plate	9.99
Original Stuff Sticks	5.99	Chicken Lettuce Wraps	7.49	Atlantic Salmon	10.99
Grilled Artichoke	6.99	Stuff 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
Stuff 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

STUFF 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.

STUFF 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.

STUFF 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.



STUFF FLIGHTS

16 TEQUILA REPOSADO

Clase Azul

AÑEJO

Fortaleza

18 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
Stone I.P.A	Escondido, CA	6.9%	5.50 8.00
Hangar 24 Orange Wheat	Redlands, CA	4.6%	5.50 8.00
Fat Tire	Fort Collins, CO	5.2%	5.50 8.00
Karl Strauss Aurora Hoppyalis IPA	San Diego, CA	7.0%	5.50 8.00
La Quinta Brewing Even Par IPA	La Quinta, CA	7.2%	5.50 8.00
Coachella Valley Brewing Co.			
Phoenix Vienna style Lager	Thousand Palms, CA	6%	5.50 8.00
Mad River Jamaica Red Ale	Humboldt, CA	6.5%	5.50 8.00
Modelo Especial	Mexico	4.4%	5.50 8.00
Rotating Tap	Ask what's new		6.00 8.50

OUR BOTTLE SELECTIONS

Budweiser	Heineken	Hangar 24 Betty IPA
Corona	Amstel Light	Guinness [16oz can]
Corona Light	Pacifico	Stiegl Radler [16oz can]
Miller Lite	Negra Modelo	Beck's Non-Alcoholic
Stella Cidre	Angry Orchard Hard Cider	
Ommision Pale	Coors	
Gluten-Free Beer		

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
Mother Earth Brew Co. "Boo Koo"	IPA	6.5%	12
Stone Brewing Limited Release	Ask what's new		14
Great Divide Brewing Co. "YETI"	Imperial Stout	9.5%	14
Anderson Valley Wild Turkey	Bourbon Barrel Stout	6.9%	14
Clown Shoes "Blaecorn Unidragon"	Russian Imperial Stout	12.5%	16
Firestone Walker "Sucaba"	Barley Wine Ale [v.2016]	13.4%	20
Firestone Walker XIX 19th Anniversary	Barrel aged beer	13.8%	35
Firestone Walker XX 20th Anniversary	Barrel aged beer	13%	35
Firestone "Velvet Merkin"	Barrel Aged Oatmeal Stout	8.5%	14
Coachella Valley Brewing "Monumentous"	IPA	7%	14
Coachella Valley Brewing "Condition Black"	Imperial Black IPA	8%	14
Coachella Valley Brewing "Harvester"	Imperial IPA	9%	18



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
Mumm Brut "Prestige", Napa Valley, CA		10
Laurent Perrier Brut Champagne, France		15

CHARDONNAY

HH Glen Ellen "Reserve", CA	G B	7 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
HH Beringer White Zinfandel, CA		7 21
HH 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

HH 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

HH 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

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

OTHER RED WINES

HH 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

Charles Heidsieck Brut Reserve 2008, France	30
Champagne Lanson Brut Rose NV, France	40
Santa Margherita Pinot Grigio 2016, Italy	20
Kendall-Jackson Chardonnay 2014, CA	14
Au Bon Climat Chardonnay 2014, Santa Barbara, CA	18
Grgich Chardonnay 2012, Napa Valley, CA	24
Saintsbury Pinot Noir 2012, Carneros, CA	25
Goldeneye Pinot Noir 2010, Anderson Valley, CA	35
Santa Margherita Chianti Riserva 2009, Italy	20
Macarini Brunate Barolo 2013, Piemonte, Italy	40
Domaine Vieux Lazaret Châteauneuf-du-Pape 2012, France	25
Duckhorn Merlot 2013, Napa Valley, CA	35
Chateau Picard, Saint-Estephe 2011, Bordeaux, France	25
Mount Veeder Cabernet Sauvignon 2012, Napa Valley, CA	25
Stags Leap Wine Cellars "Artemis" Cabernet Sauvignon 2013, Napa Valley, CA	40
Chimney Rock Cabernet Sauvignon 2010, Napa Valley, CA	45
Seghesio Old Vine Zinfandel 2012, Sonoma County, CA	30



RESERVE WINES

WHITE WINES

	B
J Brut Rose NV, Russian River Valley, CA	50
Veuve Clicquot Yellow Label Champagne, France	75
Alban Viognier 2013, Central Coast, CA	36
Treana White Wine [Marsanne/Viognier] 2013, Central Coast, CA	25
Jovino Pinot Gris 2013, Wilamette Valley, OR	30
Cloudy Bay Sauvignon Blanc 2013, Marlborough, New Zealand [91 Points WS, 90 RP]	35
Cakebread Cellars Sauvignon Blanc 2015, Napa Valley, CA	38
Duckhorn Sauvignon Blanc 2014, Napa Valley, CA	45
Morgan "Double L" Chardonnay 2013, Santa Lucia Highlands, CA	36
Rombauer Chardonnay 2014, Carneros, CA	45
Beringer Private Reserve Chardonnay 2012, Napa Valley, CA	48
Drouhin Vaudon Montmain Premier Cru 2010, Chablis, CA	55
Far Niente Chardonnay 2012, Napa Valley, CA	65
Mount Eden Vineyards Chardonnay 2012, Santa Cruz Mountains, CA [#5 Wine Spectator Top 100 – WS 95 Points]	78
Kosta Browne One Sixteen Chardonnay 2012, Russian River Valley, CA	120



RESERVE WINES

LIGHT TO MEDIUM-BODIED RED WINES

Siduri Pinot Noir 2014, Russian River Valley, CA	32
Raptor Ridge "Barrel Select" Pinot Noir 2013, Willamette Valley, OR	35
Paul Hobb's Crossbarn Pinot Noir 2012, Sonoma County, CA	42
Belle Glos Clark & Telephone Vineyard Pinot Noir 2015, Santa Maria Valley, CA	45
Archery Summit Premier Cuvee Pinot Noir 2014, Willamette Valley, OR	48
Flowers Pinot Noir 2013, Sonoma Coast, CA	65
Mellville Carrie's Pinot Noir 2009, Santa Rita Hills, CA	70
Siduri Garys' Vineyard Pinot Noir 2012, Santa Lucia Highlands, CA	75
Dutton Goldfield Foxden Pinot Noir 2012, Russian River Valley, CA	79
Sea Smoke Southing Pinot Noir 2013, Santa Rita Hills, Santa Barbara County, CA	80
EnRoute by Far Niente Pinot Noir 2012, Russian River Valley, CA	85
Domaine Serene Evenstad Reserve Pinot Noir 2011, Willamette Valley, OR	90
McIntyre Vineyards Estate Block 3 Pinot Noir 2012, Santa Lucia Highlands, CA	95
Kosta Browne Pinot Noir 2011, Russian River Valley, CA	130
Kosta Browne Pinot Noir 2011, Sonoma Coast, CA	130
Numanthia Termes Tempranillo 2010, Spain	40
Ruffino Ducale Oro Chianti Classico 2008, Italy	48
Pio Cesare Barolo 2011, Piedmonte, Italy	70
Avignonesi Rosso Di Montepulciano 2011, Italy [91 points WS]	40
Ruffino Modus Super Tuscan 2011, Italy	55
Fuedo Principi di Butero Nero D'Avola 2005, Sicily	38
Cassanova di Neri Tenuta Nuova Brunello di Montalcino 2007, Italy [93 Pts WS]	120

FULL-BODIED RED WINES

Runquist Petit Verdot 2012, Stanislaus County, CA	40
Orin Swift "Abstract" Grenache, Syrah & Petite Sirah 2015, CA	45
Sineann Champoux Vineyard Merlot 2012, WA	46
Miner Stagecoach Vineyard Merlot 2010, Napa Valley, CA	55
Paloma Spring, CA Mountain Merlot 2008, Napa Valley, CA [93 Points WS]	75
Louis Martini Cabernet Sauvignon 2014, Alexander Valley [97 Points RP]	40

L'Ecole No. 41 Cabernet Sauvignon 2013, Walla Walla Valley, WA	45
Frank Family Cabernet Sauvignon 2013, Napa Valley, CA	65
Beringer Knights Valley Reserve Cabernet Sauvignon 2010, Sonoma County, CA [94 Points WS, 94 Points RP]	72
Concha y Toro Don Melchor Cabernet Sauvignon 2008, Chile	75
Cade by Plumpjack Cabernet Sauvignon 2010, Napa Valley, CA	80
Silver Oak Cabernet Sauvignon 2012, Alexander Valley, CA	89
Caymus Cabernet Sauvignon 2014, Napa Valley, CA	99
Anderson's Conn Valley Reserve Cabernet Sauvignon 2008, Napa Valley, CA [98 Points RP]	125
Joseph Phelps Insignia Cabernet Sauvignon 2010, Napa Valley, CA [97 Points WE]	200
Quilceda Creek Cabernet Sauvignon 2010, Columbia Valley, WA [99 Points RP]	225
Stolpman Hilltops Syrah 2010, Santa Ynez, CA	50
Ojai Melville Vineyard Syrah 2009, Santa Rita Hills, CA	58
Two Hands Lily's Garden Shiraz 2010, McClaren Vale, Australia [93 Points WS]	65
Alban "Patrina" Estate Syrah 2012, Edna Valley, CA	70
Mollydooker Carnival of Love 2012 Shiraz, Australia [#2 in Wine Spectator Top 100, 95 Pts]	125
Orin Swift Saldo Zinfandel 2015, CA	38
Rosenblum Rockpile Zinfandel 2013, Sonoma County, CA	50
Carlisle "Papera Ranch" Zinfandel 2013, Russian River Valley, CA [96 Points WS]	65
Bramare Malbec 2013, Lujan de Cuyo, Argentina	58
Franciscan "Magnificat" Meritage 2013, Napa Valley, CA	48
Flora Springs Trilogy Red Blend 2010, Napa Valley, CA	55
The Prisoner Red Blend, Napa Valley, CA	60
Ch. St. Jean Cinq Cepages Blend 2009, Sonoma County, CA	65
Spring Valley, Fredrick Cabernet Blend 2009, Columbia Valley, WA	68
Penfold's Bin 389 Cabernet Shiraz 2010, Australia	75
Chateau Gloria Bordeaux Red Blend 2008, Bordeaux, France [93 Points RP]	85
Quintessa Rutherford Red Blend 2008, Napa Valley, CA	125
Chateau Leoville-Las Cases Bordeaux 2003, St. Julien, Bordeaux, France [97 Points WS]	250
Opus One Red Blend 2010, Napa Valley, CA	250
Stags' Leap Winery Petite Sirah 2014, Napa Valley, CA	48

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.

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 | 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

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

HH ENJOY ALL THESE ITEMS FOR HAPPY HOUR

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

HH ENJOY ALL THESE ITEMS FOR HAPPY HOUR

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, Peppercinins, 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

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 | 19.99 | 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 | 18.99 | 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

ICED TEA | 3.00

COFFEE / HOT TEA | 3.00

MILK | 3.00

SAN PELLEGRINO

RED BULL | 3.50

SPARKLING [500ml] | 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



Like us on Facebook 