



HAPPY

HOUR



DAILY 3PM - 6PM
EVERY SEAT, EVERY DAY.

\$4 ALL PINTS
OF DRAFT
BEER

\$5 STUFF SANGRIA, HOUSE
MARGARITAS, WELL DRINKS
& HOUSE WINES BY THE GLASS

\$6 ALL
MUGS
OF BEER

French Fries	3.49
Thai Noodles	4.99
Stuft Taco [1]	4.99
Onion Rings	5.49
Green Bean Fries	5.99
Portabella Mushroom	5.99
Bruschetta	7.49
Tuscan Hummus	6.49
Original Stuft Sticks	6.49
Grilled Artichoke	7.49
Asiago Mac and Cheese	7.49
Stuft Quesadilla	7.49
Street Tacos [3]	7.49

Baja Fish Tacos [3]	7.49
Southwestern Egg Rolls	7.99
Chicken Lettuce Wraps	7.99
Stuft Meatloaf	8.99
Rib Bites	9.99
Meatball Sliders [4]	9.99
Pulled Pork Sliders [4]	9.99
Half Pound Cheeseburger w/ Fries	9.99
Calamari Steak Strips	9.99
Kung Pao Chicken	9.99
Date and Bacon Flatbread	9.99
Prosciutto Flatbread	9.99
Buffalo Artichoke Heart and Asparagus Flatbread	9.99

Gorgonzola Chips	9.99
Chicken Tenders	9.99
Volcano Wings	10.49
Crab Cakes	10.99
Fish and Chips	10.99
Stuft Taco Plate	10.99
Atlantic Salmon	12.99
Soy Glazed Ono	12.99
Cajun Shrimp and Scallops	12.99
New York Steak [7oz.]	12.99
Ahi Tuna Stack	12.99
Cajun Ahi	12.99

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

TEQUILA

REPOSADO

Fortaleza

AÑEJO

Casamigos

18

EXTRA AÑEJO

Tonalá Suprema Reserva 4 Year Añejo

WHISKEY

KENTUCKY STRAIGHT BOURBON

Legent - Finished in Wine & Sherry Casks

Willet Pot Still Reserve

15

RYE

Michter's Single Barrel Rye





BEER

SELECTION

TRADITIONAL TAP

			PINT MUG
Bud Light	St. Louis, MO	4.2%	5.00 7.50
Coors Light	Golden, CO	4.2%	5.00 7.50
Michelob Ultra	St. Louis, MO	4.1%	5.00 7.50
Stella Artois	Leuven, Belgium	5.2%	6.00 9.00

CRAFT TAPS

Firestone 805 Honey Blonde	Paso Robles, CA	4.7%	6.00 9.00
Kilkenny [Nitro]	Kilkenny, Ireland	4.3%	6.00 9.00
Hangar 24 Orange Wheat	Redlands, CA	4.6%	6.00 9.00
Fat Tire	Fort Collins, CO	5.2%	6.00 9.00
Stone I.P.A	Escondido, CA	6.9%	6.00 9.00
Coachella Valley Brewing Monumentous IPA	Thousand Palms, CA	7.0%	6.00 9.00
Karl Strauss Aurora Hoppyalis IPA	San Diego, CA	7.0%	6.00 9.00
La Quinta Brewing Even Par IPA	La Quinta, CA	7.2%	6.00 9.00
Modelo Especial	Mexico	4.4%	6.00 9.00
Rotating Taps	Ask what's new		6.00 9.00

OUR BOTTLE SELECTIONS

Budweiser	Heineken	Coors
Corona	Pacifico	Hangar 24 Betty IPA
Corona Light	Negra Modelo	Guinness [16oz can]
Miller Lite	Ommision Pale Gluten-Free Beer	Stella Cidre
Angry Orchard Hard Cider	Beck's Non-Alcoholic	
North Coast 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 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 Anniversary XXI [12oz]	Ale	11.8%	25



WINES BY THE GLASS

SPARKLING WINES

HH Zonin Prosecco DOC, Zeneto, Italy	8
Mumm Brut "Prestige", Napa Valley, CA	10
Moët & Chandon "Imperial" Brut Champagne, France	15

CHARDONNAY

HH Glen Ellen "Reserve", CA	7 21
Rodney Strong "Chalk Hill", Sonoma County, CA	10 30
La Crema, Sonoma Coast, CA	12 36
Mer Soleil Reserve Chardonnay, Santa Lucia Highlands, CA	14 42

OTHER WHITE WINES

Hedonism Rose by Gerard Bertrand, France	9 27
HH Woodbridge White Zinfandel, CA	7 21
Charles Smith Kung Fu Girl, Riesling, WA	8 24
HH Concha y Toro Frontera Pinot Grigio, Chile	7 21
Antinori Santa Cristina Pinot Grigio, Italy	9 27
HH Concha y Toro Frontera Sauvignon Blanc, Chile	7 21
Kim Crawford Sauvignon Blanc	
Marlborough, New Zealand	10 30

HH = HAPPY HOUR

PINOT NOIR

HH Castle Rock, CA	8 24
Meiomi, CA	12 36
Au Bon Climat "ABC", Santa Barbara County, CA	14 42

CABERNET SAUVIGNON

HH Glen Ellen "Reserve", CA	7 21
J. Lohr, Paso Robles, CA	10 28
Franciscan, Napa Valley, CA	12 36
Justin, Paso Robles, CA	15 45

ITALIAN RED WINES

HH Bolla Chianti, Italy	8 24
Il Molino de Grace Chianti Classico, Italy	12 36
Ruffino "Il Ducale" Super Tuscan, Italy	10 30

OTHER RED WINES

HH Glen Ellen "Reserve" Merlot, CA	7 21
Trentadue La Storia, Merlot, Alexander Valley, CA	12 36
7 Deadly Zins Zinfandel, Lodi	9 27
Mollydooker "Blue Eyed Boy" Shiraz, Australia	14 42
Achaval Ferrer Malbec, Mendoza, Argentina [John's Pick]	10 30
Saved Red Zinfandel Blend, CA	10 30

HALF BOTTLE SELECTION

Champagne Lanson Brut Rose NV, France	40
King Estate Pinot Gris 2017, OR	16
Santa Margherita Pinot Grigio 2017, Italy	20
Kendall-Jackson Chardonnay 2016, CA	14
Frank Family Chardonnay 2016, Carneros, CA	24
Grgich Hills Chardonnay 2014, Napa Valley, CA	30
Saintsbury Pinot Noir 2016, Carneros, CA	25
Goldeneye Pinot Noir 2014, Anderson Valley, CA	35
Felsina Chianti Classico 2016, Italy	20
La Gerla Brunello di Montalcino 2013, Italy	40

Macarini Brunate Barolo 2013, Piedmonte, 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 2014, Napa Valley, CA	30
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

J Brut Rose NV, Russian River Valley, CA	
Veuve Clicquot Yellow Label Champagne, France	
Alban Viognier 2013, Central Coast, CA	
Caymus Conundrum White 2016, CA [Liter]	
Venica Pinot Grigio 2017, Italy	
Cakebread Cellars Sauvignon Blanc 2016, Napa Valley, CA	
Duckhorn Sauvignon Blanc 2017, Napa Valley, CA	
Cloudy Bay Sauvignon Blanc 2017	
Marlborough, New Zealand [91 Points WS, 90 Points RP]	
Rombauer Chardonnay 2016, Carneros, CA	
Beringer Private Reserve Chardonnay 2012, Napa Valley, CA	
Drouhin Vaudon Montmain Premier Cru 2010, Chablis, CA	
Far Niente Chardonnay 2012, Napa Valley, CA	
Kosta Browne One Sixteen Chardonnay 2012	
Russian River Valley, CA	120

LIGHT TO MEDIUM-BODIED RED WINES

Duck Hunter Pinot Noir 2018, Marlborough New Zealand	
Belle Glos Clark & Telephone Vineyard Pinot Noir 2015	
Santa Maria Valley, CA	
Archery Summit Premier Cuvee Pinot Noir 2014	
Willamette Valley, OR	
Flowers Pinot Noir 2016, Sonoma Coast, CA	
Mellville Carrie's Pinot Noir 2009, Santa Rita Hills, CA	
Sea Smoke Southing Pinot Noir 2013, Santa Rita Hills	
Santa Barbara County, CA	
EnRoute by Far Niente Pinot Noir 2012	
Russian River Valley, CA	
Domaine Serene Evenstad Reserve Pinot Noir 2011	
Willamette Valley, OR	
McIntyre Vineyards Estate Block 3 Pinot Noir 2012	
Santa Lucia Highlands, CA	
Kosta Browne Pinot Noir 2015, Russian River Valley, CA	
Numanthia Termes Tempranillo 2010, Spain	
Ruffino Ducale Oro Chianti Classico 2012, Italy	
Pio Cesare Barolo 2011, Piedmonte, Italy	
Ruffino Modus Super Tuscan 2011, Italy	
Allegrini Poggio Al Tesoro "Sondraia" 2015	
Bolgheri Superiore, Italy [95 Points WS]	
Avignonesi Rosso Di Montepulciano 2011, Italy [91 Points WS]	
Argiano Brunello Montalcino 2013, Italy	
Cassanova di Neri Tenuta Nuova Brunello di Montalcino 2007	
Italy [93 Points WS]	120

B

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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
Paloma Spring, CA Mountain Merlot 2008	
Napa Valley, CA [93 Points WS]	75
Atlas Peak Cabernet Sauvignon 2016, Napa Valley, CA	36
Gehricke Cabernet Sauvignon 2016, Knights Valley, CA	38
Louis Martini Cabernet Sauvignon 2015, Alexander Valley, CA	40
Grgich Cabernet Sauvignon 2014, Napa Valley, CA	58
L'Ecole No. 41 Cabernet Sauvignon 2013, Walla Walla Valley, WA	45
Frank Family Cabernet Sauvignon 2014, Napa Valley, CA	65
Beringer Knights Valley Reserve Cabernet Sauvignon 2010	
Sonoma County, CA [94 Points WS, 94 Points RP]	72
Cade by Plumpjack Cabernet Sauvignon 2010, Napa Valley, CA	78
Etude Cabernet Sauvignon 2014, Napa Valley, CA	85
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
Ojai Melville Vineyard Syrah 2009, Santa Rita Hills, CA	58
Alban "Patrina" Estate Syrah 2012, Edna Valley, CA	70
Mollydooker Carnival of Love 2012 Shiraz	
Australia [#2 WS Top 100, 95 Points]	125
Orin Swift Saldo Zinfandel 2015, CA	38
Turley "Old Vines" Zinfandel 2015, CA	45
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
Flora Springs Trilogy Red Blend 2014, Napa Valley, CA	55
The Prisoner Red Blend 2017, Napa Valley, CA	60
Chateau 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
Chateau Leoville-Las Cases Bordeaux 2003, St. Julien	
Bordeaux, France [97 Points WS]	250
Opus One Red Blend 2014, Napa Valley, CA	250
Stags' Leap Winery Petite Sirah 2014, Napa Valley, CA	48

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48



Green Bean Fries



Gorgonzola Chips

APPETIZERS

HH ENJOY ALL THESE ITEMS FOR HAPPY HOUR

▼ **TOMATO BRUSCHETTA** **9.99**

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



TUSCAN HUMMUS PLATE **8.99**

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

GREEN BEAN FRIES **7.99**

Onion Battered Green Beans served with Chipotle Ranch Dipping Sauce.

CALAMARI STEAK STRIPS **12.99**

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

STUFF QUESADILLA **10.99**

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

GORGONZOLA CHIPS **9.99 | 12.99**

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

RIB BITES **11.99**

Baby Back Ribs glazed with Barbeque Sauce.

GARLIC CHICKEN LETTUCE WRAPS **10.99**

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 **12.99**

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

GRILLED ARTICHOKE **9.99**

Steamed and Flash Grilled Artichoke served with Herb Mayonnaise Sauce.

SOUTHWESTERN EGG ROLLS **10.99**

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** **12.99**

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





Stuft Taco

TACOS

HH ENJOY ALL THESE ITEMS FOR HAPPY HOUR

STUFT TACO

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

5.99

STUFT TACO PLATE

Two Stuft Tacos w/ rice and beans.

12.99

STREET TACOS

Three Carne Asada Tacos in Corn Tortillas with Onions and Cilantro. Served with Salsa Verde. Substitute Carnitas or Chicken.

8.99



▲ BAJA FISH TACOS

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

8.99

Prosciutto Flatbread



FLATBREADS

HH ENJOY ALL THESE ITEMS FOR HAPPY HOUR

DATE AND BACON FLATBREAD

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

12.99

PROSCIUTTO FLATBREAD

Our dough rolled thin and covered with Garlic, Olive Oil, fresh Mozzarella, Prosciutto, Italian Herbs and Basil.

12.99

BUFFALO ARTICHOKE HEART AND ASPARAGUS FLATBREAD

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

12.99

ORIGINAL STUFT STICKS

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

7.99

SOUPS

SOUP OF THE DAY

Mon-Chicken Noodle
Tue-Chicken Tortilla
Wed-Albondigas
TH-Beef & Barley

3.99 | 5.99

Fri-Loaded Potato
Sat-White Bean, Sausage & Kale
Sun-Pozole

VEGGIE SOUP CHILI

3.99 | 5.99
3.99 | 5.99

SMALL PLATES

HH ENJOY ALL THESE ITEMS FOR HAPPY HOUR

KUNG PAO CHICKEN 12.99

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 14.99

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

CRAB CAKES 13.99

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

ASIAGO MAC & CHEESE 9.99

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 12.99

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

THAI NOODLES 7.99

Angel Hair Pasta with a mix of Garlic, Red Pepper Flakes, Rice Vinegar, Sesame Oil, Cilantro, Soy Sauce and Cashews. Served chilled.

Ahi Tuna
Poke Stack



Half Pound Cheeseburger



SOY GLAZED ONO 14.99

Pan Seared Ono 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 13.99

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

GRILLED PORTABELLA MUSHROOM 8.99

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 12.99

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 12.99

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

HALF POUND CHEESEBURGER 11.99

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!



The Wedge Salad



Greek Salad

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 7.99 / Add Shrimp [6] 5.99

DINNER SALAD 5.99 | 8.99

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

CAESAR SALAD 5.99 | 8.99

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

THE WEDGE SALAD 8.99

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 8.99

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

ROASTED BEET SALAD 9.99

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 15.99

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.

TACO SALAD 12.99

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

GREEK SALAD 12.99

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.

ASIAN CHICKEN SALAD 9.99 | 12.99

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 9.99 | 12.99

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

▼ ANTIPASTO SALAD 9.99 | 13.99

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 9.99 | 12.99


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

SOUTHWEST CHICKEN SALAD 9.99 | 13.99

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 9.99 | 12.99

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.

Linguine and Clams

PASTAS

GLUTEN-FREE PASTA! [Spaghetti or Penne] Add 1.50

NEW ORLEANS CHICKEN AND SHRIMP 17.99

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

SPICY ITALIAN SAUSAGE PASTA 14.99

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 8.99 | 13.99

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 10.99

Meatballs. Add 3.00

CHICKEN AND BROCCOLI 14.99

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

MEAT LASAGNA 14.99

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

LINGUINE AND CLAMS 18.99

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

THE GREEK SCAMPI 17.99

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 10.99


Roasted Chicken. Add 2.99 • Grilled Shrimp. Add 4.99

VEGGIE POMODORO 13.99

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

SEAFOOD CIOPPINO 22.99

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

Roast Beef Sandwich (Pick Two Lunch Special)

SANDWICHES

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

CRISPY FISH SANDWICH 11.99

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

TUNA MELT 11.99

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

GRILLED CHICKEN AND AVOCADO SANDWICH 12.99

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

PASTRAMI SANDWICH 11.99

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

▼ BARBECUE PULLED PORK SANDWICH 11.99

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



CLUB SANDWICH 12.99

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

MAMA'S MEATBALL SANDWICH 12.99

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

ORTEGA ROAST BEEF DIP 12.99

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 14.99

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

DINNER

SPECIALTIES

FILET MIGNON

19.99

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

POLLO PARMIGIANA

17.99

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

17.99

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

17.99

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 RIBS

17.99 | 22.99 ▶

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

SIDES

French Fries
Onion Rings
Garlic Mashed Potatoes
Rice [Steamed Jasmine White,
Brown Rice or Mexican Rice]

3.49
5.49
2.99
2.99

Gorgonzola Mashed Potatoes
Coleslaw
Jalapeño Sweet Corn
Refried Pinto Beans
Mixed Vegetables

3.99
1.99
2.50
2.99
3.99



Pollo Parmigiana



Filet Mignon



ORIGINAL

COMBINATIONS



Pepperoni Pizza

THE HAWAIIAN 12.49 | 19.99 | 23.49

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

EVERYTHING...BUT THE KITCHEN SINK 15.99 | 23.99 | 29.99

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 12.99 | 20.99 | 24.99

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

THE HEAVYWEIGHT 13.99 | 21.99 | 26.99

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

BLACKENED CHICKEN 12.99 | 20.99 | 24.99

Cajun Chicken, Pepperoni, Red Onion and Mozzarella.

▼ THE CLASSIC STUFF SPECIAL 13.99 | 21.99 | 26.99

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

THE VEGETARIAN 12.99 | 20.99 | 24.99

Freshly Sautéed Zucchini, Mushrooms, Tomato and Squash.

BREAKFAST PIZZA 12.99 | 20.99 | 24.99

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] 13.99 | 21.99 | 26.99

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 12.49 | 19.99 | 23.49

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.

CHEESE PIZZA

ADDITIONAL TOPPINGS

S | 9"

9.99

1.25

M | 12"

16.49

1.75

L | 15"

18.99

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 Napa Valley

THE FOUR SEASONS 13.99 | 21.99 | 26.99

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

THE MARGHERITA 12.49 | 19.99 | 23.49

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

THE MEDITERRANEAN 13.99 | 21.99 | 26.99

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

THE NAPA VALLEY 13.99 | 21.99 | 26.99

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! 12.99 | 20.99 | 24.99

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

POPEYE'S SPECIAL 12.99 | 20.99 | 24.99

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

MEXICAN PIZZA 12.99 | 20.99 | 24.99

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

THE WHITE PIZZA 12.99 | 20.99 | 24.99

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

INDIAN CURRY AND GROUND LAMB PIZZA 12.99 | 20.99 | 24.99

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!]

BOSS HAWG 12.99 | 20.99 | 24.99

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

CHICKEN PESTO 12.99 | 20.99 | 24.99

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

PIZZA SCAMPI 13.99 | 21.99 | 26.99

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

SANTA FE CHICKEN 12.99 | 20.99 | 24.99

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

THE MAUI 12.99 | 20.99 | 24.99

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

THAI CHICKEN PIZZA 12.99 | 20.99 | 24.99

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 12.99 | 20.99 | 24.99

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 12.49 | 19.99 | 23.49

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

THE CHICKEN ALFREDO 12.99 | 20.99 | 24.99

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



Stuff This



BEVERAGES

SODA	3.25	VOSS	3.50
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Orange Crush, Mug Root Beer, Raspberry Iced Tea, Lemonade.		Still Water [500ml]	
REPUBLIC OF TEA	4	ICED TEA	3.25
Pomegranate Green Tea and Passion Fruit Green Tea.		COFFEE / HOT TEA	3.25
JUICE	3.50	MILK	3.25
Orange, Apple, Cranberry, Pineapple, Grapefruit or Tomato.		SAN PELLEGRINO	3.50
		Sparkling [500ml]	
		RED BULL	3
		Sugar-Free also available.	

DESSERTS

GLUTEN-FREE BROWNIE	7	NEW YORK CHEESECAKE	7
Toffee crusted, served warm with Vanilla Ice Cream.		Traditional New York Cheesecake served with a Raspberry Drizzle.	
CHOCOLATE MOUSSE	7	STUFF THIS	7
Homemade Chocolate Mousse topped with Whipped Cream and Shaved Chocolate.		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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