

Appetizers

Seared Tuna

Ahi tuna steak seared rare with cajun seasoning and sliced over crispy wontons with sesame seeds and avocados. Finished with an asian glaze and wasabi aioli \$15

Meatball Sliders

Juicy meatballs with zesty tomato sauce and baked provolone cheese. Served on mini pretzel rolls. \$8

Bruschetta

Toasted garlic bread served with our signature blend of tomatoes, basil, garlic and sprinkled with pecorino romano cheese \$10

Sweet Potato Tots

Served with whole grain honey mustard and sriracha ketchup. \$8

Stuffed Portabella

Crab & cheese stuffed portabella cap served with roasted garlic sauce. \$12 *Gluten Free

Toasted Raviolis

Raviolis filled with spicy cheese and lightly fried. Served with zesty tomato sauce. \$8

Buffalo Wings.....Well Sort Of

Mini pork shank wings tossed in your choice of house cajun garlic buffalo sauce or a honey barbeque sauce. Served with fried haystack onions and a side of ranch dressing \$13
*Gluten Free when served without the onions

Roasted Garlic Romano Fries

French fries tossed in roasted garlic and herbs; sprinkled with romano cheese and served with chipotle aioli and sriracha ketchup. \$8

Stacks Sticks

Warm and soft freshly baked breadsticks tossed in parmesan cheese and served with your choice of alfredo, pizza, or nacho cheese sauce. \$9

Spinach Artichoke Dip

Bubbling spinach artichoke dip served with apple slices & tortilla chips \$10 *Gluten Free

Soft Pretzel Bites

Little Bavarian nuggets of heaven served with nacho cheese and whole grain honey mustard. \$7

Fresh Potato Chips

Served with french onion dip. \$6 *Gluten Free

Sandwiches

Served with choice of garlic fries, potato chips, sweet potato tots, or grapes.

Tuscan Chicken Sandwich

Breaded chicken breast topped with fresh tomatoes, basil, melted provolone cheese, and pesto aioli. Served on a focaccia roll \$12

Grilled Portabella Sandwich

Grilled portabella mushroom cap with provolone cheese, sautéed peppers, sautéed onions, and a pesto aioli on a focaccia roll. \$12

Mediterranean Chicken Sandwich

Grilled chicken breast topped with crumbled goat cheese, pesto aioli, and caramelized onions on a pretzel roll. \$12

Italian Beef Sandwich

Slow roasted italian beef topped with melted mozzarella cheese on a toasted french roll. Served with a side of au jus and giardiniera. \$12

Stacks Burger

Half pound angus burger grilled and topped with cheddar cheese, crumbled bacon, & fried onions. Served on a pretzel roll with chipotle aioli. Can be ordered "pink" or "no pink." \$13

Bruschetta Burger

Half pound angus burger grilled and topped with tomato basil cruda and melted gorgonzola cheese. Served on a pretzel roll with baby spinach and a pesto aioli. Can be ordered "pink" or "no pink." \$13

Salads

Make any salad a wrap (not gluten free) and choose a side: roasted garlic fries, potato chips, sweet potato tots, or grapes.

Spinach Salad

Baby spinach with roasted pine nuts, tomatoes, bacon, and goat cheese. Served with warm bacon dressing \$13

Steak Salad

Grilled steak, roasted walnuts, tomatoes, gorgonzola cheese, apple slices, mixed greens, and crisp romaine lettuce. Served with balsamic vinaigrette. \$17 *Gluten Free

Grilled Salmon Salad

Grilled salmon filet atop a bed of mixed greens, tomatoes, goat cheese, golden raisins, and roasted cashews. Served with raspberry vinaigrette. \$17 *Gluten Free

Grilled Chicken Salad

Romaine and mixed greens with grilled chicken, bacon, avocado, cucumbers, tomatoes, pasta, cheddar cheese and balsamic vinaigrette. \$14

Specialties

Stuffed Chicken

Two chicken breasts stuffed with pancetta, spinach, sun-dried tomatoes, pine nuts, and a blend of cheeses. Served atop mashed potatoes and broccoli. Finished with a roasted garlic sauce. \$19 *Gluten Free

Stackin Cheddar

Penne pasta with our cheesy white cheddar sauce and bacon; baked with crispy panko. \$12

Stacks Filet

Hand cut filet mignon grilled and topped with bubbling gorgonzola cheese and a tomato basil cruda.

Served over romano mashed potatoes and asparagus.

\$26*Gluten Free Medium-well and well done filets will be butterflied prior to cooking.

Blackened Salmon

Blackened & grilled salmon filet served over parmesan herb risotto and sautéed asparagus. Finished with a mediterranean cruda. \$19 *Gluten Free

Osso Bucco

Tender roasted pork served over romano mashed potatoes and sautéed asparagus.

Finished with a pan jus sauce. \$22 *Gluten Free

Vegan Pasta

Penne pasta sautéed with spinach, tomato basil cruda, asparagus, balsamic onions, roasted peppers, & vegan marinara sauce. \$15

Specialty Pizza

11 inch

Italian Beef Pizza

Roasted italian beef, spicy giardiniera, and pizza sauce baked with a blend of cheeses. \$15

Buffalo Chicken Pizza

Grilled chicken, cajun garlic buffalo sauce, bacon, gorgonzola cheese, caramelized onions, and mozzarella cheese. \$15

Chicken Bruschetta Pizza

Grilled chicken, fresh tomatoes, basil, romano cheese, and baked with mozzarella cheese \$15

Spinach Pizza

Fresh leaf spinach tossed with our special blend of herbs and garlic then baked with pizza sauce, mozzarella and goat cheese. \$14

Bambinos

Chicken Tenders

All white meat chicken tenders with fries or broccoli \$7

Grilled Cheese Sandwich

Grilled cheese panini with fries or broccoli \$7

Pizza

Cheese or pepperoni pie \$7

Baked Mac & Cheese

Penne pasta baked with our white cheddar sauce. \$7

Desserts

Mixed Berry White Chocolate Bread Pudding

Exactly what you think.....served warm with vanilla bean ice cream. \$8

Cookie Skillet

Freshly baked chocolate chip cookie topped with vanilla bean ice cream, chocolate sauce, and caramel sauce. Built for sharing. \$11

Caramel Apple Blossoms

Caramel cinnamon apples wrapped in puff pastry. Served with vanilla bean ice cream \$8

Molten Chocolate Cake

Warm and gooey chocolate cake. Served with vanilla bean ice cream and topped with biscotti crumbs \$8

Private event facilities available at Stacks.
Gratuity may be added to parties of six or more
#stacksvalpo

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sunday Brunch Menu

appetizers:

Breakfast Poutine // 16

roasted garlic fries, white cheddar cheese curds, cheesy sausage gravy, bacon, & a fried egg.

Mini Croissant Sliders // 14

flakey croissants baked with bacon, egg, & melted American cheese.

Fruit Plate // 16

strawberries, raspberries, blueberries, melon, grapes, blackberries, & whipped cream cheese dip. GF

Muffin Sliders // 14

fried chicken, ham, & cheddar sliders on mini blueberry muffin tops with maple aioli.

Breakfast Eggrolls // 14

eggrolls stuffed with scrambled eggs, bacon, & cheddar cheese. served with chipotle aioli dipping sauce.

Stuffed Potatoes // 14

bacon wrapped red potatoes stuffed with chopped filet tips, cheese, & chorizo. GF

sandwiches/tacos/burritos:

Chicken & Waffle Sandwich // 17

panko and herb crusted chicken breast topped with shaved honey ham, melted cheddar, whole grain honey mustard, & maple aioli on belgian waffles. served with sweet potato tots.

Breakfast Burrito // 16

scrambled eggs, bacon, melted cheddar, roasted peppers, guac, & pico. served with sweet potato tots.

Biscuit & Gravy Burger // 16

our version starts with a cheddar biscuit/roll hybrid, grilled prime burger, cheesy sausage gravy, bacon, & a fried egg. served with sweet potato tots.

Breakfast Tacos // 16

double decker corn tortillas with melted pepperjack inside. fluffy cheddar egg scramble, chopped filet tips, pico, cilantro lime crema, sliced serranos. served with sweet potato tots. GF

Stacks Breakfast Sandwich // 16

cheesy scrambled eggs, gilled capicola, whipped cream cheese, fried hasbrown, & hot honey drizzle on a toasted brioche bun. served with sweet potato tots. please don't modify this sandwich.

french toast/omelets/pancakes/crepes:

Fruity Pebble French Toast // 14

fruity pebble french toast with fresh berries & fresh whipped cream.

Crepes // 14

1. stuffed with nutella, peanut butter, & bananas. served with fresh whipped cream.
2. stuffed with fresh berries & whipped cream cheese filling. served with fresh whipped cream.

Omelet //

1. veggie omelet with spinach, onions, peppers, & tomatoes. choice of cheddar, pepper jack, or goat cheese. topped with crème fresh & sliced avocado. served with roasted red potatoes. GF 13
2. denver omelet with ham, cheddar, peppers, & onions. served with roasted red potatoes. GF 14
3. pablano fiesta omelet with roasted poblanos, pork carnitas, roasted red peppers, onions, & pepperjack. topped with sliced avocado & serrano. GF 15

Pancakes // 14

1. bananas foster style with fresh bananas, house made rum caramel sauce, crushed biscotti, & whipped cream.
2. chocolate chip pancakes with fresh strawberries, chocolate sauce, & whipped cream.

steak/seafood/skillets/grill

Steak & Eggs //

grilled filet mignon (\$28) or 24oz tomahawk ribeye(\$52) with bacon roasted potatoes, cheddar bacon egg scramble, & lemon parm sauce.

Chilaquiles // 24

corn tortillas sautéed with scrambled eggs & tomatillo salsa verde. topped with grilled steak, avocado, queso fresco, & sunny side up egg. GF

Lobster Benedict // 28

english muffins topped with oven roasted tomatoes, sautéed spinach, lobster, poached eggs, & lemon parmesan sauce. served with sautéed asparagus.

Shakshuka a la Mexicana // 16

eggs poached in a tomato sauce made with olive oil, peppers, & onions. finished with sliced avocado & cotija cheese. served with grilled corn tortillas. GF

Godfather Skillet // 17

sliced italian sausage, cappicola sausage, roasted potatoes, sautéed peppers, sautéed onions, pepper jack, & scrambled eggs. GF

Veggie Skillet // 14

roasted potatoes, brussels, avocado, tomato cruda, sautéed spinach, zucchini, cheddar, & scrambled eggs. GF

Filet Tip Skillet // 24

sautéed filet tips, roasted potatoes, sautéed peppers, sautéed onions, cheddar, & scrambled eggs. GF

Deconstructed Chicken Pot Pie // 19

tender chicken with asiago stuffed gnocchi, lemon parmesan sauce, & crispy pancetta.

Ribs // 17/24

half or full slab with tangy bbq sauce and sweet potato tots.

Snow Crab Legs // 34

2lb snow crab, asparagus, melted butter, & cheese garlic bread. (gluten free without the bread)

libations

Mimosa Bucket // 40

bottle of bollicini prosecco with juices.

Chambong Pair // 14

two champagne & orange juice chambongs.

Cappuccino Martini // 10

stoli vanilla, espresso, & a touch of cream.

Breakfast Shot // 7

jameson & buttershots with an oj chaser & piece of bacon .

Mimosa Margarita // 10

casamigos, bubbly, orange juice, citrus, & salted rim.

Modelo Michelada // 9

Flamin Hot Cheeto Bloody Mary // 9

Beermosa // 8

blanche de bruxelles wheat beer with orange juice.

St. Germain Spritzer // 10

st. germain, prosecco, soda water, & cucumber.

Beef Bomb Shot // 6

jameson with au jus chaser.

Kiwi Ramos Gin Fizz // 10

hendricks, fresh lemon, kiwi simple syrup, touch of cream, froth.

French 75 // 10

vodka or gin, fresh lemon, bubbly.