

GRAND



Why Are There No Prices On Our Menu?

Because We're Ingredient-centric!

Customization is at the heart of the STACKED concept. Each of our menu items is a compilation of fresh, flavorful ingredients, and you, as our guest, are encouraged to combine your favorites. Our Signature Items are suggested combinations of ingredients that we have developed and enjoyed. Most of our guests modify them in some way to create exactly what they want or they create their own item from scratch. At STACKED, our guests get exactly what they want, and pay for exactly what they get. So, if you remove an ingredient from a Signature Item, you pay less. If you add an ingredient, you pay more. Simple and fair!

Don't worry, during the ordering process you will know exactly how much you will be asked to pay as you create or modify your meal. You will see how the price changes as you add or subtract ingredients.

We are honored and grateful that you are visiting our restaurant. We hope you have a wonderful experience combining your favorite ingredients to create a true masterpiece!



Some of our items contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

OUR SAUCES

At STACKED, we encourage you to combine your favorite flavors to create delicious meals, exactly the way you like. Our large variety of fresh, house-made sauces is a key component in that process. These sauces are made from scratch daily from original recipes, developed to complement select appetizers, sides, and burgers.

Be creative, indulge, and enjoy!

CLASSIC

BARBECUE SAUCE

A blend of tomato, molasses and spices, this bbq sauce has a smoky flavor.

CREAMY BARBECUE SAUCE

Our sweet, smoky barbecue sauce with a touch of ranch dressing.

STACKED SAUCE

Our version of the classic burger sauce, with a little twist.

BOLD

GARLIC AIOLI

Creamy sauce with the powerful flavor of fresh garlic.

PEPPADEW SAUCE

The tangy, sweet and slightly spicy flavor of piquante peppadews gives this sauce its distinct character.

ROASTED RED PEPPER AIOLI

Garlicky sauce with the sweet flavor of roasted red peppers.

CURRY KETCHUP

Ketchup enhanced with a special blend of curry seasonings.

SPICY

CHIPOTLE MAYO

Creamy sauce with the spicy, smoky flavor of smoked jalapeño peppers.

SRIRACHA MAYO

Spicy sriracha hot sauce combined with creamy mayonnaise.

SWEET

CRANBERRY MAYO

Sweet sauce flavored with real cranberries.

BUTTERNUT SQUASH AIOLI

Sweet and creamy, this sauce turns sweet potato fries into pumpkin pie!

HONEY MUSTARD

This house-made dressing of golden honey and mustard blended with rich, creamy mayonnaise is perfect for dipping.

TERIYAKI PINEAPPLE SAUCE

Use this sweet and savory sauce to add a tropical touch to your burger.

IN A CATEGORY OF THEIR OWN

DIJON HORSERADISH DILL SAUCE

Dijon mustard with the sweet flavor of fresh dill and a subtle horseradish bite.

ROASTED SHALLOT MAYO

A creamy sauce with a hint of mustard and sweet onion.

APPETIZERS AND SIDES

WING IT!

Grilled, medium spiced chicken wings with a smoky flavor and a hint of sweet chili glaze. Served with baby carrots and ranch dressing.

HABANERO WINGS

A spicy habanero sauce heats up these grilled chicken wings. Your mouth will appreciate the cool carrots and ranch dressing that accompany.

STACKED NACHOS

Fresh cut corn tortillas are lightly fried to order, piled high and topped with chili and pulled pork, jack & cheddar cheese, chopped tomatoes, red onions, sour cream, cilantro, and avocado.

FLYING PIGS

You can eat these meaty bites of pork right off the bone. They are lightly fried, then basted with a sweet and spicy Asian sauce. Our “pork wings” are so good they will literally fly off the plate.

CANDIED BACON

Thick cut, cherrywood-smoked bacon, basted with maple syrup and brown sugar then slowly baked until caramelized. The ultimate combination of sweet and savory.

SPINACH ARTICHOKE DIP

Spinach and artichokes, blended with cheese and garlic, then topped with a tangy tomato relish. Served with crispy tortilla chips.

THREE LITTLE PIGS

Three mini-brioche bun sandwiches with tender bbq pulled pork, caramelized onions, and roasted shallot mayo.

BURGER BYTES

Three angus beef burgers on mini-brioche buns. Served with crisp lettuce, tomato, pickles, and red onions on the side. Option – instant cheese burger bytes by adding American cheese.

CHICKEN TENDERS

Tender chicken breasts hand-breaded and lightly fried. Try the garlic aioli, chipotle mayo, and creamy bbq sauces for dipping.

CHEESE FRIES OR CHILI CHEESE FRIES

Fries topped with cheddar and jack cheeses, or add our hearty, homemade beef and pork chili, sour cream, and green onions.

CHIPS & SALSA

Fresh, lightly fried corn tortilla chips with our roasted tomato salsa.

COLE SLAW

SIDE CAESAR OR SIDE HOUSE SALAD

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Items below are available in small or large sizes and any two can be ordered as a “combo”. Order them as a side, and they are served with your meal: as an appetizer, we will bring it right away!
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ONION STRINGS

Thin, lightly battered onion strings. Great when dipped in our creamy barbeque sauce.

HOMEMADE POTATO CHIPS

Fresh cut, thin and crispy potato chips prepared to order. So hard to choose the best sauce – we suggest chipotle mayo, sriracha mayo, garlic aioli or creamy barbeque sauce.

SWEET POTATO FRIES

You haven't lived until you've dipped them in butternut squash aioli.

FRENCH FRIES

Your choice of crispy thin or regular cut fries.

ONION RINGS

Thick-cut, sweet spanish onions, breaded, and fried to a crispy, golden brown.

SOUPS

TOMATO BISQUE

Ripe, flavorful tomatoes are blended with cream and spices and then topped with a hint of basil pesto and garlic croutons. It will warm your heart!

CHICKEN TORTILLA

Our hearty version of this classic soup with chicken, tomatoes and black beans topped with tortilla strips, Monterey jack cheese, cilantro and avocado.

CHILI

Our house-made chile with beef, pork, beans and spices.



SANDWICHES

Even we acknowledge that you probably shouldn't eat a burger every day. So, we have created some great sandwich alternatives that we think you will really enjoy. Using prime rib, short rib, chicken breast, pastrami and pulled pork as the base, you can truly create the sandwich of your dreams!

PRIME RIB SANDWICH

Thinly sliced prime rib, roasted to medium rare, on a rustic French roll topped with caramelized onions. Served with horseradish sauce and au jus on the side.

SHORT RIB SANDWICH

Braised short ribs with carmelized onion, Roma tomato, greenleaf lettuce, onion strings and horseradish mayo on a rustic French roll. Served with coleslaw.

PASTRAMI SANDWICH

Thinly-sliced pastrami on marble rye with pickles, coleslaw, and spicy brown mustard.

PULLED PORK

Tender barbeque pulled pork piled on a brioche bun with coleslaw and crispy onion strings.

HOT CHICK

A blackened chicken breast paired with roasted red pepper aioli, red onions, fresh Roma tomatoes and green leaf lettuce on a whole wheat bun.

SANTA FE CHICKEN SANDWICH

A tender, charbroiled chicken breast stacked with pepper jack cheese, roasted poblano pepper, grilled tomato, avocado, and black bean mix. Served on a brioche bun with roasted red pepper aioli.

CHICKEN COBB SANDWICH

A grilled chicken breast topped with green leaf lettuce, Point Reyes bleu cheese, bacon, avocado, and tomatoes on a fresh brioche bun with garlic aioli.

SALADS

Salads, more than most food items, are very personal. They are a combination of fresh lettuces, vegetables, cheeses and other ingredients that are meant to be customized to your personal taste. Below are some creations we developed for you to enjoy. Order them as-is or customize them exactly the way you want. You can even create your own salad from the large variety of fresh ingredients and then choose one of our flavorful, house-made dressings. You can elect to have the dressing tossed with the salad or on the side. Consider this section of our menu to be your own personal salad bar – but you don't have to get out of your seat to enjoy it.

HOUSE

A classic romaine and iceberg lettuce mix, red cabbage, cucumber, red onion, grape tomatoes, carrots, croutons and your choice of dressing.

CAESAR

Chilled romaine lettuce, fresh parmesan cheese, and oven-baked crisp croutons tossed with our house-made Caesar dressing.

HARVEST GRAIN SALAD

Healthy with a kick! This salad combines butter lettuce, mixed grains (red quinoa, red rice, bell peppers, roasted tomatoes, carrots, petite peas, shallots and roasted garlic) with grilled chicken, avocado, and cilantro, tossed with our sweet and spicy honey chipotle dressing.

BBQ CHICKEN SALAD

Fresh iceberg and romaine lettuce tossed with tender grilled chicken breast, grape tomatoes, jicama black beans, cilantro, and jack cheese in creamy barbecue dressing then topped with our crispy onion strings and barbecue sauce.

CRANBERRY WALNUT SALAD

Fresh spinach with grilled chicken breast, Applewood smoked bacon, avocado, red onions, dried cranberries, walnuts, and Point Reyes bleu cheese tossed with our house-made cranberry walnut dressing.

ASIAN CHICKEN SALAD

Grilled chicken breast tossed with Napa cabbage, red cabbage, carrots, water chestnuts, green onion, roasted red peppers, toasted almonds, toasted sesame seeds, wonton strips, and our house-made Asian dressing with a hint of peanut.

TIP OF THE ICEBERG

Three wedges of iceberg lettuce, topped with Applewood smoked bacon, hard boiled egg, Point Reyes bleu cheese, fresh Roma tomatoes, dried cranberries, candied pecans, and our creamy herb dressing.

SWEET 'N' SMOKEY SALMON COBB

Honey smoked salmon, roasted red pepper, dried sweet corn, currants, toasted pepitas and mixed grains on a bed of butter lettuce with creamy herb dressing.

THE WRANGLER

Crispy fried chicken tenders combined with butter lettuce, pepper jack cheese, avocado, jicama, red onion, roasted red pepper, dried sweet corn, cilantro, black beans, crisp tortilla strips and Southwestern dressing.

COW IN THE GARDEN

This salad combines flat iron steak, spring lettuce mix, Point Reyes bleu cheese, sundried tomatoes, cucumber, red onion, toasted pepitas, bleu cheese and balsamic vinaigrette dressings, topped with crispy onion strings.

MEDITERRANEAN

A refreshing combination of crisp, chilled romaine lettuce, feta cheese, fresh Roma tomatoes, cucumber, red onion and kalamata olives tossed lightly with our champagne vinaigrette.

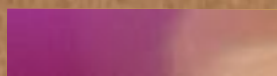


STACK YOUR OWN SALAD



LETTUCES

- Iceberg Lettuce
- Romaine Lettuce
- Romaine Iceberg Lettuce Mix
- Chopped Lettuce Mix
- Spring Lettuce Mix
- Butter Lettuce
- Napa Cabbage
- Spinach



VEGETABLES

- Carrots
- Avocado
- Mushrooms
- Cucumber
- Artichoke Hearts
- Roma Tomatoes
- Grape Tomatoes
- Sundried Tomatoes
- Red Onion
- Green Onions
- Green Bell Pepper
- Red Bell Pepper
- Roasted Red Pepper
- Pepperoncinis
- Jicama
- Water Chestnuts
- Dried Sweet Corn
- Fresh Basil
- Cilantro
- Red Cabbage



NUTS

- Candied Pecans
- Toasted Almonds
- Walnuts
- Toasted Sesame Seeds
- Toasted Pepitas

OTHER

- Croutons
- Tortilla Strips
- Wonton Strips
- Onion Strings
- Black Beans
- Mixed Grains



PROTEINS

- Grilled Chicken Breast
- Blackened Chicken Breast
- Fried Chicken Tenders
- Grilled Salmon
- Blackened Salmon
- Honey Smoked Salmon
- Grilled Shrimp
- Cajun Shrimp
- Flat Iron Steak
- Applewood Smoked Bacon
- Hard Boiled Egg



CHEESES

- Jack Cheese
- Sharp Cheddar Cheese
- Point Reyes Bleu Cheese
- Pepper Jack Cheese
- Feta Cheese
- Smoked Gouda Cheese
- Fresh Parmesan Cheese
- Daiya Non-Dairy Cheese



FRUITS

- Black Olives
- Kalamata Olives
- Dried Cranberries
- Currants
- Mandarin Oranges
- Strawberries



DRESSINGS

- Ranch Dressing
- Balsamic Vinaigrette Dressing
- Italian Dressing
- Bleu Cheese Dressing
- Caesar Dressing
- Thousand Island Dressing
- Creamy Herb Dressing
- Honey Mustard Dressing
- Champagne Vinaigrette Dressing
- Cranberry Walnut Dressing
- Southwestern Dressing
- Asian Dressing
- Fat Free Italian Dressing
- Lite Sweet Vidalia Onion Dressing
- Lite Asian Dressing
- Oil and Vinegar Cruets

BURGERS

We are very pleased to serve fresh, 100% Angus Chuck burgers. Angus Chuck is extremely high quality, with only a very small percentage of beef qualifying for this superior classification. It is noticeably more flavorful, juicy and tender than regular beef; therefore we believe it makes for the best quality, tastiest burgers around. We grill our burgers to your specification and pair them with your choice of several types of freshly-baked buns and loads of topping, cheese and sauce selections. If you prefer, we also serve freshly ground salmon, turkey, or veggie burgers. Below are some creations we developed for you to enjoy. Order them as-is or customize them exactly the way you want.

SIMPLE STACK OR DOUBLE STACK

One or two juicy angus beef patties, green leaf lettuce, fresh Roma Tomatoes, pickles and our signature STACKED sauce on a brioche bun.

TWOSOME

Two patties (1/3 pound total) of fresh, angus beef, seared on our grill and sandwiched between layers of cheddar and American cheeses, caramelized onions, and pickles. Served on a soft potato bun with STACKED sauce.

Or, why not add a patty and make it a Threesome!

STACK 'N' BLEU

Angus beef on a brioche bun with roasted shallot mayo, topped with bleu cheese, Applewood smoked bacon and crispy onion strings with a drizzle of balsamic glaze.

WAKE UP CALL

Angus beef topped with Swiss cheese, Applewood smoked bacon, a fried egg, and our homemade potato chips. Served on a fresh pretzel bun with roasted red pepper aioli.

BBQ BACON CHEESEBURGER

Our version of this burger standard – grilled angus beef topped with cheddar cheese, Applewood smoked bacon, tomato, onion strings and our barbecue sauce on a brioche bun.

PEPPER STACK

Angus beef covered with pepper jack cheese, topped with roasted poblano pepper, grilled tomato, grilled onion, and our zesty roasted red pepper aioli. Served on a brioche bun.

GHOST PEPPER BURGER

If spicy and bold flavors don't scare you, then our Ghost Pepper Burger is perfect for you! Sure, the ghost pepper is the second spiciest pepper in the world. But, combining it with red onion, tomato, green leaf lettuce, and our fresh angus beef patty creates an incredible burger. As if it wasn't flavorful enough, we add our tangy peppadew sauce and serve it on a brioche bun.

JALAPEÑO BURGER

Our fresh, angus beef patty is accompanied by tomato, red onion, green leaf lettuce, and spiced with jalapeño bacon, pepper jack cheese, chipotle mayo, then sprinkled with jalapeños for even more heat.

MAC 'N' CHEESE BURGER

Angus beef topped with toasted parmesan bread crumbs, STACKED Mac 'n' Cheese, Applewood smoked bacon, Roma tomato and red onion on a brioche bun.

HAWAIIAN BURGER

Our version of an island favorite! Jack cheese tops our angus beef patty along with canadian bacon, grilled fresh pineapple, tomato, red onion, teriyaki pineapple sauce on a brioche bun.

PASTRAMI BURGER

Tender, flavorful pastrami tops this angus burger along with Swiss cheese, coleslaw, pickles, and spicy brown mustard on a pretzel bun.

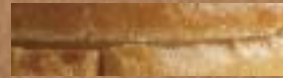
GOBBLER

A juicy turkey burger smotherd with jack cheese then topped with green leaf lettuce, fresh Roma tomato and cranberry mayo.

UPSTREAM

Our fresh ground, moist salmon burger is accompanied by Dijon horseradish dill sauce, green leaf lettuce, fresh Roma tomato and red onion between a brioche bun.

STACK YOUR OWN BURGER



BUNS

- Brioche Bun
- Pretzel Bun
- Lettuce Wrap
- Potato Bun
- Whole Wheat Bun
- Gluten Free Bun
- No Bun



PATTIES

- Angus Beef
- Turkey Burger
- Grilled Chicken Breast
- Blackened Chicken Breast
- Salmon Burger
- Blackened Salmon Burger
- Veggie Burger (Vegan)



CHEESES

- American Cheese
- Sharp Cheddar Cheese
- Jack Cheese
- Bleu Cheese
- Swiss Cheese
- Pepper Jack Cheese
- Ghost Pepper Cheese
- Smoked Gouda Cheese
- Daiya Non Dairy Cheese



LETTUCES

- Green Leaf Lettuce
- Iceberg Lettuce



SAUCES

- STACKED Sauce
- BBQ Sauce
- Chipotle Mayo
- Sriracha Mayo
- Roasted Shallot Mayo
- Cranberry Mayo
- Roasted Red Pepper Aioli
- Garlic Aioli
- Teriyaki Pineapple Sauce
- Peppadew Sauce
- Dijon Horseradish Dill Sauce
- Curry Ketchup
- Peanut Butter



TOPPINGS

- BBQ Pulled Pork
- Pastrami
- Applewood Smoked Bacon
- Canadian Bacon
- Cherrywood Smoked Bacon
- Jalapeño Bacon
- Avocado
- Roma Tomatoes
- Pickles
- Sautéed Mushrooms
- Caramelized Onions
- Red Onion
- Onion Rings
- Onion Strings
- Roasted Red Pepper
- Roasted Poblano Pepper
- Jalapeños
- Grilled Pineapple
- Coleslaw
- Fried Egg
- Mac 'n' Cheese
- Homemade Potato Chips
- Chili



CONDIMENTS

- Ketchup
- Mayonnaise
- Ranch Dressing
- Yellow Mustard
- Grey Poupon Dijon Mustard
- Thousand Island
- Sriracha Sauce
- A-1 Sauce



MAC 'N' CHEESE BURGER

PIZZA

Pizza is all about the crust, sauce and cheese. Our pizza crust is made fresh daily using the finest ingredients, and is hand tossed to order. It is thin, crispy on the bottom, with a delicate chew. We use premium whole-milk mozzarella cheese, and our tomato sauce is light, fresh and flavorful. Below are some creations we developed for you to enjoy.

Order them as-is or customize them exactly the way you want.

MARGHERITA

Our version of this classic pizza is enhanced with fresh, creamy burrata cheese that complements the traditional toppings of mozzarella, fresh Roma tomato, and fresh basil.

SPICY CHICKEN PIZZA

Tender pieces of chicken breast marinated in our tangy and spicy wing sauce as well as mozzarella cheese, green onions and roasted red and green peppers. A drizzle of garlic sriracha sauce adds some extra kick.

PASTRAMI PIZZA

This may be our best pizza yet! Imagine our fresh hot pizza crust, generously topped with tender, flavorful pastrami, mozzarella and Swiss cheeses, mouth popping dill pickles, house-made garlic sauce, then finally drizzled with a spicy brown mustard. Try it, and see if you agree.

CRAN-BRIE CHICKEN

A unique, amazingly flavorful combination – grilled chicken breast, cranberry sauce and fresh rosemary meet mozzarella cheese, smoked gouda cheese and brie.

MAC 'N' CHEESE

Mac 'n' Cheese accompanied by mozzarella and bleu cheese and topped with crisp Applewood smoked bacon and Italian bread crumbs.

FIERY SHRIMP

Garlic sauce with blackened shrimp, mozzarella cheese, fresh parmesan cheese, roasted red peppers and green onions.

MEAT-A-TARIAN

Classic pepperoni, fresh meatballs and pork andouille topped with mozzarella cheese, our pizza sauce and roasted red and green peppers.

GET YOUR GREEK ON

Grilled chicken breast atop basil pesto sauce with mozzarella and feta cheeses, sundried tomatoes and plump kalamata olives.

BBQ CARNITAS

Tender pulled pork smothered in bbq sauce, over a duo of mozzarella and smoked gouda cheeses, topped with pico de gallo, crunchy onion strings and green onions.

THE BBQ

Grilled chicken breast drizzled with tangy bbq sauce, topped with mozzarella and smoked gouda cheeses, fresh Roma tomatoes, red onion, and cilantro.

STACK YOUR OWN PIZZA



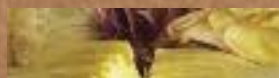
CRUSTS

- STACKED Pizza Crust
- Gluten Free Crust



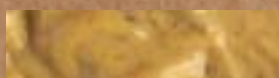
SAUCES

- Pizza Sauce
- Basil Pesto Sauce
- BBQ Sauce
- Garlic Sauce



VEGETABLES

- Mushrooms
- Green Bell Peppers
- White Onion
- Red Onion
- Roasted Garlic
- Artichoke Hearts
- Green Onions
- Roma Tomatoes
- Sundried Tomatoes
- Roasted Red & Green Peppers
- Jalapeños
- Fresh Basil
- Cilantro
- Avocado



SAUCES FOR DIPPING

- Garlic Aioli
- Ranch
- Roasted Red Pepper Aioli
- Sriracha Mayo



OTHER

- Black Olives
- Pineapple
- Kalamata Olives
- Onion Strings



CHEESES

- Mozzarella Cheese
- Fresh Parmesan Cheese
- Asiago Cheese
- Feta Cheese
- Sharp Cheddar Cheese
- Smoked Gouda Cheese
- Brie Cheese
- Daiya Non-Dairy Cheese



PROTEINS

- Pepperoni
- Italian Sausage
- Pork Andouille
- Meatballs
- Applewood Smoked Bacon
- Canadian Bacon
- Jalapeño Bacon
- Grilled Chicken Breast
- Blackened Chicken Breast
- Cajun Shrimp
- Pulled Pork
- Honey Smoked Salmon
- Egg



PASTRAMI PIZZA

STACKED MAC

Our STACKED Mac is not what you think. Yes, it is our version of Mac 'n' Cheese, but it is so much more. Mac 'n' Cheese has never been this flavorful, as we offer an array of ingredients that will surely make your mouth water. Made from scratch with a base of large elbow macaroni mixed with cheddar, American and pepper jack cheeses, and topped with a parmesan bread crumb crust. We encourage you to use your creativity to design the most exciting, flavorful Stacked Mac you can imagine.

LOBSTER MAC 'N' CHEESE

Rich and creamy, with lobster, Roma tomato, fresh garlic and basil.

CHIPOTLE STACKED MAC

We start with our STACKED Mac and kick it up with the spicy, smokey flavor of chipotle. Then we add pork andouille, jalapeno bacon, Roma tomatoes and red onion.

EGG ON YOUR FACE

Pork Andouille and pepper jack cheese baked with roasted red and green peppers, French fries, green onions, topped with an over-medium egg, and homemade potato chips.

BACON CHEESEBURGER, NO BUN!

Ground angus beef, Applewood smoked bacon, American cheese, onions, all baked to a cheesy, creamy perfection.

CAJUN SHRIMP

Cajun-style shrimp, pepper jack cheese, roasted red peppers, and chopped green onions.

ROSEMARY'S CHICKEN

Tender grilled chicken with roasted garlic and a hint of fresh rosemary.

CHICKEN PESTO

Traditional Mac 'n' Cheese with the fresh, rich flavor of basil pesto. Then we add grilled chicken breast, fresh mushrooms, diced Roma tomato, and fresh roasted garlic.

STACK YOUR OWN MAC

PASTA

- Macaroni
- Gluten Free Macaroni



PROTEINS

- Applewood Smoked Bacon
- Canadian Bacon
- Jalapeño Bacon
- Italian Sausage
- Pork Andouille
- Ground Beef
- Meatballs
- Flat Iron Steak
- Grilled Chicken
- Blackened Chicken
- Pulled Pork
- Cajun Shrimp
- Fried Egg



OTHER

- Fresh Parmesan Cheese
- Bleu Cheese
- Extra Cheese
- Black Olives
- Parmesean Bread Crumbs



VEGETABLES

- Roasted Red Peppers
- Roasted Garlic
- Red Onion
- Green Onion
- Caramelized Onions
- Onion Strings
- Mushrooms
- Sauteed Mushrooms
- Roma Tomatoes
- Sundried Tomatoes
- Avocado
- Jalapeños
- Cilantro
- Fresh Basil
- Dried Sweet Corn

CAJUN SHRIMP MAC 'N' CHEESE



KIDS'

MINI BURGERS

Two angus beef burgers on mini-brioche buns. Served with iceberg lettuce, pickles, Roma tomatoes, baby carrots, french fries, ranch and ketchup – Everything is served on the side.

MINI CHEESE BURGERS

Two angus beef burgers topped with American cheese on mini-brioche buns. Served with iceberg lettuce, pickles, Roma tomatoes, baby carrots, french fries, ranch and ketchup – Everything is served on the side.

CHEESE PIZZA

PEPPERONI PIZZA

CHICKEN TENDERS

Tender fried chicken tenders, baby carrots, french fries, ranch and ketchup.

GRILLED CHEESE

American cheese on grilled sourdough bread served with french fries, baby carrots plus ranch and ketchup.



MAC 'N' CHEESE

Kraft Mac 'N' Cheese served with baby carrots, french fries, ranch and ketchup.

ICE CREAM SANDWICHES

Try one of our incredible "Themed" Signature Ice Cream Sandwiches topped with whipped cream and served open-faced, or STACK your own traditional ice cream sandwich by pairing two of our warm, freshly-baked, gourmet cookies with your favorite flavor of premium ice cream. But, the joy doesn't stop there. Choose one of our sauces – hot fudge, caramel, or our amazing peanut butter sauce – to dip your ice cream sandwich into. You won't be sorry!

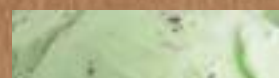


PEANUT BUTTER HEAVEN

SIGNATURE ICE CREAM STACKS

- Peanut Butter Heaven
- Black & White
- Chocolate Decadence

STACK YOUR OWN SANDWICH



COOKIES

- Chocolate Chip Cookie
- Double Chocolate Cookie
- White Chocolate Chip Macadamia Nut Cookie
- Peanut Butter with Reese's Pieces Cookie
- Snickerdoodle Cookie
- Gluten-free Chocolate Chip Cookie

ICE CREAMS

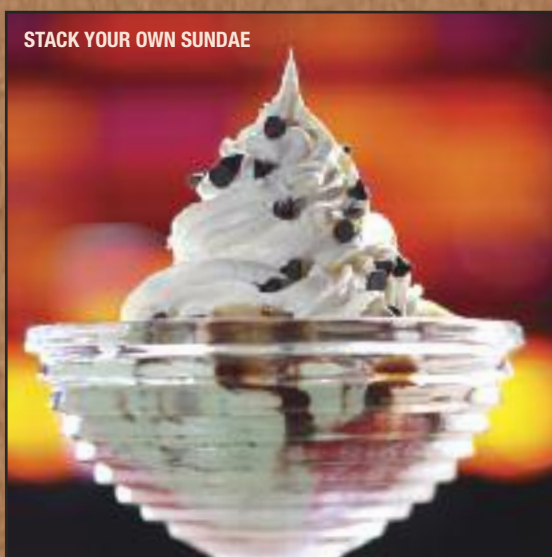
- Vanilla Ice Cream
- Fudge Swirl w/Peanut Butter Cups Ice Cream
- Double Fudge Brownie Ice Cream
- Real Strawberry Ice Cream
- Mint Chocolate Chip Ice Cream
- Coffee Ice Cream

SAUCES FOR DIPPING

- Caramel
- Hot Fudge
- Peanut Butter

SUNDAES

Who are we to tell you what to put on your Ice Cream Sundae? We provide the best quality ingredients, like premium ice cream, Ghirardelli chocolate sauce, Reese's peanut butter cups, Oreo cookies, and many others. You tell us what you want on your sundae and we will make it just the way you like it!



STACK YOUR OWN SUNDAE

STACK YOUR OWN SUNDAE

ICE CREAMS

- Vanilla Ice Cream
- Fudge Swirl w/Peanut Butter Cups Ice Cream
- Double Fudge Brownie Ice Cream
- Real Strawberry Ice Cream
- Mint Chocolate Chip Ice Cream
- Coffee Ice Cream

- Marshmallows
- Oreos
- Chocolate Chip Cookie
- White Chocolate Chip Macadamia Nut Cookie
- Snickerdoodle Cookie
- Gluten-free Chocolate Chip Cookie
- Reese's Peanut Butter Cups
- Peanut Butter with Reese's Pieces Cookie
- Cherries
- Strawberries
- Bananas
- Toasted Almonds
- Peanuts
- Toasted Coconut
- Sprinkles
- Whipped Cream

SAUCES

- Chocolate Sauce
- Hot Fudge Sauce
- Peanut Butter Sauce
- Caramel Sauce
- Strawberry Sauce

TOPPINGS

- Chocolate Chips
- White Chocolate Chips

SHAKES

We start with your choice of several great flavors of premium ice cream. Then, literally act like a kid in a candy shop as you choose from our long list of sauces, candies, nuts and cookies to mix into your custom shake. We even have some healthy fresh fruits to mix in, if you'd like. If you are indecisive, you can let us do the work and simply select one of our fantastic signature shakes below.

MINT CHOCOLATE CHIP

A rich, refreshing blend of chocolate chips and mint topped with a generous dollop of whipped cream.

PEANUT BUTTER & CHOCOLATE

A delicious blend of peanut butter, rich chocolate sauce and whipped cream.

TOASTED MARSHMALLOW

Toasted marshmallows and whipped cream.

MOCHA ALMOND FUDGE

Coffee, fudge, toasted almonds and whipped cream.

MUDSLIDE

Coffee shake with caramel, Oreos, chocolate sauce and whipped cream.

NUTELLA BANANA

A rich creamy blend of Nutella and banana.

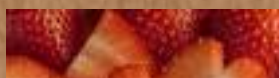
COOKIE BUTTER

You have to try cookie butter! It has a slight gingerbread cookie flavor!

TURTLE CHEESECAKE

A delicious blend of cheesecake, caramel, chocolate, and candied pecans!

STACK YOUR OWN SHAKE



SHAKE BASES

- Vanilla
- Chocolate
- Strawberry
- Peanut Butter
- Coffee
- Cookie Butter
- Cheesecake Batter
- Nutella
- Mint

MIX-INS

- Chocolate Sauce
- Peanut Butter
- Caramel
- Reese's Peanut Butter Cups
- Peanut Butter with Reese's Pieces Cookie
- Graham Cracker Crumbs
- Chocolate Chips
- Double Chocolate Chips
- White Chocolate Chips
- Chocolate Chip Cookie
- White Chocolate Chip Macadamia Nut Cookie
- Snickerdoodle Cookie
- Gluten-free Chocolate Chip Cookie
- Marshmallows
- Oreos
- Strawberries
- Bananas
- Toasted Almonds
- Peanuts
- Toasted Coconut
- Malt
- Whipped Cream



MUDSLIDE SHAKE

BECOME A STACKED FRIEND AND ENJOY EXCLUSIVE BENEFITS:

SAVE YOUR FAVORITES. If you have created a special item with all of your favorite ingredients, you can save it to your favorites and recall it anytime you visit a STACKED restaurant. Not only does this make your visit more efficient, but you will never have to wonder, "Did I put Caramelized Onions on that burger, or was it Roasted Red Peppers?"

HAVE EXCLUSIVE ACCESS TO SPECIAL BEERS AND OTHER ITEMS. When you log in as a STACKED Friend, you will not only see your saved favorites, but we will display very select specialty beers and other items that are exclusively available to STACKED Friends.

SAVE MONEY BY TAKING ADVANTAGE OF SPECIAL PROMOTIONS. From time to time we will display specially priced items for STACKED Friends only.

ENTER OUR BEST BURGER, PIZZA, SALAD AND MAC N CHEESE CONTESTS. See how your creations stack up against the competition. You have the opportunity to win great prizes and have your masterpiece become one of STACKED's Signature Items!

BE THE RECIPIENT OF A "RANDOM STACK OF KINDNESS." Every week in our restaurant several STACKED Friends will be randomly selected to receive a "Random Stack of Kindness" which could range from a free dessert to a complimentary meal for your entire party.

HAVE EXCLUSIVE ACCESS TO SPECIAL EVENTS. We frequently host special tastings for beer, wine and new food items to keep our menu fresh and current.



STACKED INFO

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Order from home or the office – ready in 15 minutes! Be sure to park in one of our convenient Take Out Parking Spaces.



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www.foodwellbuilt.com

Save time and pre-order before you leave your office or home! Great for a quick meal or large parties!



CALL AHEAD WAIT

To save time, call up to an hour before you leave the office or home and place your name on the wait list!



GUEST WIFI AVAILABLE

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