

GRAND



APPETIZERS & SIDES

WING IT!



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 cheeses, chopped tomatoes, red onion, 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.

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.

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.

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.

BURGER OR CHEESEBURGER BYTES

Three angus beef burgers on mini-brioche buns. Served with crisp lettuce, tomato, pickles, and red onions on the side. Cheese or no cheese – that’s up to you!

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 fire roasted salsa. Option – Add our house-made guacamole.

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”. Select a side and order as an appetizer or with meal.
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ONION STRINGS

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

SWEET POTATO FRIES

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

GARLIC PARMESAN FRIES

Your choice of any of our fries tossed with fresh garlic and topped with fresh parmesan and green onions.

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.

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

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.

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, couscous, 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. Topped off with crispy tortilla chips.

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.

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 ranch 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
- Bleu Cheese Dressing
- Caesar Dressing
- Thousand Island Dressing
- Honey Mustard Dressing
- Champagne Vinaigrette Dressing
- Cranberry Walnut Dressing
- Southwestern Dressing
- Asian Dressing
- Lite Sweet Vidalia Onion Dressing
- Lite Asian Dressing
- Oil and Vinegar Cruets



CRANBERRY WALNUT SALAD

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.

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 Sriracha mayo 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 onion ring 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.

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



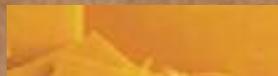
BUNS

- Brioche Bun
- Pretzel Bun
- Lettuce Wrap
- 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
- Roasted Red Pepper Aioli
- Garlic Aioli
- Teriyaki Pineapple Sauce
- Dijon Horseradish Dill Sauce
- Curry Ketchup



TOPPINGS

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



CONDIMENTS

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



MAC 'N' CHEESE BURGER

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, 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.

PULLED PORK

Tender barbecue 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.



PRIME RIB SANDWICH

PASTRAMI SANDWICH

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

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.

GARLIC CHICKEN SANDWICH

Grilled chicken breast STACKED with Swiss cheese, tomato, smashed avocado and green leaf lettuce on sourdough bread with our house-made garlic aioli.

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 & SEAFOOD MAC 'N' CHEESE

Rich and creamy, with lobster and seafood, 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.

BACON CHEESEBURGER MAC

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

CAJUN SHRIMP

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

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.

SUNDRIED TOMATO & ANDOUILLE SAUSAGE

This AWARD WINNING Mac features sundried tomato pesto, roasted garlic, pork Andouille, mushrooms, roma tomatoes, sundried tomatoes and green onions. Voted best Mac 'n' Cheese in San Diego!

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
- Parmesan Bread Crumbs

VEGETABLES

- Roasted Red Peppers
- Roasted Garlic
- Red Onion
- Green Onion
- Caramelized Onions
- Onion Strings
- Mushrooms
- Sautéed Mushrooms
- Roma Tomatoes
- Sundried Tomatoes
- Avocado
- Jalapeños
- Cilantro
- Fresh Basil

CAJUN SHRIMP MAC 'N' CHEESE



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.

MAC 'N' CHEESE

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

FIERY SHRIMP

Garlic sauce topped with blackened shrimp, mozzarella cheese, 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.

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.

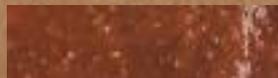
THE BBQ

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

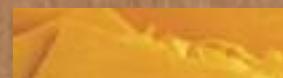


SAUCES FOR DIPPING

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

OTHER

- Black Olives
- Pineapple
- Onion Strings



CHEESES

- Mozzarella Cheese
- Smoked Gouda Cheese
- Daiya Non-Dairy Cheese



PROTEINS

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



PASTRAMI PIZZA

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.

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.

MUDSLIDE

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

TOASTED MARSHMALLOW

Toasted marshmallows and whipped cream.

MOCHA ALMOND FUDGE

Coffee, fudge, toasted almonds 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 batter, 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

**BE SURE TO CHECK OUT
OUR DELICIOUS
STACKED DESSERTS!**

