APPETIZERS & 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 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.

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.

FLAT BREADS

SPICY CHICKEN FLATBREAD Garlic Sriracha sauce with Mozzarella cheese, buffalo chicken breast, roasted red and green peppers and green onions.

PASTRAMI FLATBREAD Garlic sauce with Mozzarella and Swiss cheeses, tender pastrami, pickles and spicy brown mustard. You will love this - trust us!

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

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!

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.

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.

CHEESE FRIES OR CHILI CHEESE FRIES Fries topped with cheddar and jack cheeses, or add our hearty, homemade beef and pork chilli, 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 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.

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

GET IT TOGO ORDER YOUR PRE-ORDER TODAY
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.

STACK YOUR OWN SALAD

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.

LETTUCES
• Iceberg Lettuce
• Romaine Lettuce
• Romaine Iceberg
• Chopped Lettuce Mix
• Spring Lettuce Mix
• Butter Lettuce
• Napa Cabbage
• Spinach

VEGETABLES
• Carrots
• Avocado
• Mushrooms
• Cucumber
• Artichoke Hearts
• Roma Tomatoes
• Grape Tomatoes
• Sun-dried 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

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
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

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

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

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
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.

**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.

**PULLED PORK**
Tender barbecue pulled pork piled on a brioche bun with coleslaw and crispy onion strings.

**HOT CHICKEN**
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.

**BURRITOS**

**SOUTH OF THE BORDER BURRITO**
A large flour tortilla stuffed with carnitas, rice, pico de gallo, black bean mix and pepper jack cheese. Topped with our ranchero sauce and a shishito pepper. Ole’.

**CHORIZO, EGG AND BLACK BEAN BURRITO**
A chipotle flour tortilla stuffed with scrambled eggs, chorizo, black bean mix, pico de gallo, avocado, cheddar cheese with a sprinkle of green onions and a drizzle of sour cream. Served with a side of our fire-roasted salsa.

**PASTRAMI HASH AND EGG BURRITO**
A large flour tortilla stuffed with scrambled eggs, our house-made pastrami hash and Swiss cheese.

**BACON AND AVOCADO BURRITO**
A large flour tortilla stuffed with scrambled eggs, country potatoes, Applewood smoked bacon, avocado and cheddar cheese. Topped with our ranchero sauce.

**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 chili with beef, pork, beans and spices.
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!

**PASTA**
- Macaroni
- Gluten Free Macaroni

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

**VEGETABLES**
- Roasted Red Peppers
- Red Onion
- Green Onion
- Caramelized Onions
- Onion Strings
- Mushrooms
- Sauted Mushrooms
- Roma Tomatoes
- Sundried Tomatoes
- Avocado
- Jalapenos
- Cilantro
- Fresh Basil

**OTHER**
- Fresh Parmesan Cheese
- Bleu Cheese
- Extra Cheese
- Parmesan Bread Crumbs

**STACKED MAC**

**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.

**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.

**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.

**KIDS’**

**CAJUN SHRIMP MAC 'N' CHEESE**
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 MARSHMALLOWS
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!