BEYOND MEAT PATTY
Guacamole
AHI TUNA
SHRIMP
SALMON
CHICKEN
PORK BELLY
DUCK BACON
AVOCADO
BACON
CHEESE SAUCE
served with sweet maple sriracha aioli on a brioche bun
Crispy slices of pork belly, jumbo cage free egg, cheddar cheese served on a sourdough panini bread
Fresh scrambled eggs, applewood smoked bacon, and cheddar cheese wrapped in a flour tortilla served with a side of fresh house made salsa
Fresh scrambled eggs, chorizo, pico de gallo, jalapeno, tater tots, or chicken +$3
side of fresh house made salsa
avocado, queso fresco wrapped in a flour tortilla served with a choice of blue cheese or ranch
Crispy tater tots, pork belly, scallions, sour cream, cheese sauce
Crispy calamari, banana peppers and a trio of sauces [sweet chili, marinara, chipotle ranch]
Crispy fried cheese curds with guacamole, homemade salsa and sour cream
Add chorizo, applewood smoked bacon, ham, or chicken +$3
Fresh scrambled eggs, spinach, cherry tomato, and feta cheese wrapped in a flour tortilla served with a side of house made salsa
Crispy tater tots, pork belly, scallions, sour cream, cheese sauce
Crispy chicken, mozzarella cheese, crispy flour tortilla served with fresh fruit, fries, sweet potato fries
Crispy tater tots with fresh fried eggs, jalapeños, pico de gallo, cheddar cheese sauce and crispy tortilla strips
Crispy fried cheese curds with guacamole, homemade salsa and sour cream
Crispy tater tots with fresh fried eggs, jalapeños, pico de gallo, cheddar cheese sauce, corn tortilla chips topped with S&F crema
Oven roasted tomatoes, fresh mozzarella, basil with a balsamic glaze
Crispy naan bread topped with fresh hummus, cherry tomato and cucumber relish
Herb roasted portobello mushroom, fire roasted red peppers, caramelized red onions, goat cheese and arugula with basil aioli served on a sourdough bread
Crispy chicken, mozzarella cheese, crispy flour tortilla served with fresh fruit, fries, sweet potato fries
Crispy tater tots with fresh fried eggs, jalapeños, pico de gallo, cheddar cheese sauce, corn tortilla chips topped with S&F crema
Crispy calamari, banana peppers and a trio of sauces [sweet chili, marinara, chipotle ranch]
Roasted corn, black beans, jalapenos, pico de gallo, pepper jack cheese sauce, corn tortilla chips topped with S&F crema
(pork +3, chicken +4, steak +5)
Crispy tater tots, pork belly, scallions, sour cream, cheese sauce
($3.00)
Sunflower Oil
MULE MONDAYS
TACOS AND TEQUILA TUESDAYS
WHISKEY WEDNESDAY
HAPPY HOUR
Monday-Friday
4-6:30pm
SELECT BEERS
WINE BY THE GLASS
HOUSE COCKTAILS
BAR BITES
HATCHED
AVAILABLE UNTIL 2PM
AVOCADO TOAST- $
Served on a veganmultigrain, fried eggs and mixed greens
$10.95
STACKED BREAKFAST SKILLET-
Crispy tater tots with fresh fried eggs, jalapenitos, pico de gallo, cheddar cheese topped with guacamole, homemade salsa and sour cream
Add chorizo, applewood smoked bacon, ham, or chicken +$3
$9.95
CHORIZO JALAPEÑO BURRITO
Fresh scrambled eggs, chorizo, pico de gallo, jalapeno, tater tots, avocado, queso fresco wrapped in a flour tortilla served with a side of fresh house made salsa
$10.95
VEGGIE BURRITO-
Fresh scrambled eggs, spinach, cherry tomato, and feta cheese wrapped in a flour tortilla served with a side of house made salsa
$6.95
BREAKFAST PANINI
Crispy tater tots with fresh fried eggs, jalapeños, pico de gallo, cheddar cheese served on a sourdough panini bread
$9.95
PORK BELLY AND EGGS
Crispy slices of pork belly, jumbo cage free egg, cheddar cheese served with sweet maple aioli on a brioche bun
$11.95
ADD ONS
CHEESE SAUCE-- $1.50
BACON -- $2.00
AVOCADO -- $1.50
PANKO AVOCADO -- $2.50
DUCK BACON -- $4.00
PORK BELLY -- $4.00
CHICKEN -- $4.00
SALMON -- $6.00
SHRIMP -- $4.00
ANI TUNA -- $6.00
GUACAMOLE -- $4.00
BEYOND MEAT PATTY -- $5.00
SIDES
FRIES -- $3.00
SWEET POTATO FRIES -- $4.00
HAND CUT CHIPS -- $3.00
TATER TOTS (Non-GMO Sunflower Oil) -- $3.00
FRESH FRUIT -- $4.00
SIDE SALAD -- $5.00
MAC N’ CHEESE -- $5.00
VEGGIE OF THE DAY -- $3.00
BAR SPECIALS
MULE MONDAYS
TACOS AND TEQUILA TUESDAYS
WHISKEY WEDNESDAY
HAPPY HOUR
Monday-Friday
4-6:30pm
SELECT BEERS
WINE BY THE GLASS
HOUSE COCKTAILS
BAR BITES
VEGETARIAN
HUMMUS AND NAAN- VEGAN
Crispy naan bread topped with fresh hummus, cherry tomato and cucumber relish
$11.95
PORTOBELLO MUSHROOM PANINI
Herb roasted portobello mushroom, fire roasted red peppers, caramelized red onions, goat cheese and arugula with basil aioli served on a sourdough bread
$13.95
GF bun +$2
BRUSSEL SPROUT TACO PLATTER- GF, 3 crispy brussel sprout tacos, pickled red onion, pico de gallo, S&F slaw, garlic aioli
$11.95
GF, $3.00
FALAFEL WRAP-
Crispy falafel, feta cheese, pickled onion, pico de gallo, S&F slaw with tahini and spicy chili sauce served in a flour tortilla
$11.50
KIDS
$8.00
INCLUDES CHOICE OF SIDE: fresh fruit, fries, sweet potato fries, house made chips or tater tots.
GRILLED CHEESE
CHICKEN STRIPS
CHEESE QUESADILLA- add chicken +$2.00
CHICKEN TACO
TURKEY BURGER WITH CHEESE
GRASS FED CHEESEBURGER
MACARONI AND CHEESE
BEVERAGES
FOUNTAIN SODAS -- $2.50
COFFEE -- $3.50
TEA -- $2.50
IZZE-- $1.95
JARRITOS -- $3.00
MEXICAN COKE-- $3.00
IBC ROOTBEER-- $3.00
APPLE JUICE-- $2.50
BEER, WINE AND SPECIALTY COCKTAILS AVAILABLE
18% gratuity is included for parties of 8 or more
*prices are subject to change

We are a fresh local restaurant focusing on creating a fast-casual dining atmosphere that’s healthy. Family friendly comfort food with a twist! Our meats, locally sourced from Hofherr Meat Company, are braised and cooked in-house. We use Non-GMO oils and prepare our food fresh daily. Gluten free options available.
SHRIMP PO BOY
Crispy seasoned fried shrimp with lettuce, tomato and pickle with chipotle remoulade served on a baguette $13.95

BBQ PULLED PORK
House roasted pulled pork, barbecue sauce and pickles served on a brioche bun $10.95

PARMESAN CHICKEN
Baked chicken breast, fresh mozzarella, basil aioli and San Marzano tomato sauce served on a baguette $12.95

STACKED CHEES STEAK
Tender marinated ribeye, caramelized onions, red and green peppers, topped with melted provolone, garlic aioli served on a baguette $14.95

HOFHERR MEATS BRAISED SHORT RIB BAHN MI *spicy
Sweet and tangy boneless short rib, topped with a daikon cilantro slaw served with spicy serrano pepper aioli served on a baguette $12.95

DUCK BACON BLT
Maple leaf duck bacon, cherry tomatoes, arugula, provolone cheese, fresh basil aioli served on a brioche bun $10.95

TURKEY AND BRIE
Hand carved roasted turkey breast, grainy smith apple, brie cheese, cranberry aioli on country walnut raisin bread $12.95

CHICKEN CAPRESE
Marinated chicken breast, fresh mozzarella, pasta, tomatoes, basil pesto aioli served on a baguette $11.95

THE CUBAN
Tender marinated pork, ham, cheese, pickle served on a brioche bun $10.95

GF

GLUTEN FREE BUN —— $2.00

GF indicates gluten free items, * indicates vegetarian items

SUPPER
AVAILABLE AT 4:30 PM

KOBE BEEF, BACON & BRIE BURGER
Kobe burger, bacon, brie, caramelized onions, garlic aioli, served on a brioche bun $16.95

STACKED SKILLET
Chimichurri steak, jerk chicken, caramelized onions and peppers, roasted potatoes, topped with jack and cheddar cheese, baked golden brown, and topped with sour cream and scallions $16.95 Add shrimp $4

CHIMICHURRI SKILT STEAK- GF
Tender marinated skirt steak, chimichurri sauce, and grilled vegetables of the day $22.95

GRAISED BEEF SHORT RIB- GF
Served with a red wine demi-glaze, mashed potatoes, and vegetables of the day $20.95

ADOBO CHICKEN- GF
Half a chicken battered with adobo sauce served with roasted potatoes and vegetables of the day $18.95

ADULT MAC N CHEESE
Cavatappi pasta served with a house made cheese sauce, chicken, bacon, scallions and topped with a panko cheddar crust $13.95

COMBO RICE AND BEANS (add $2)

PANKO CRUSTED AVOCADO- GF
Panko crusted avocado slices served with fresh pico de gallo, S&F slaw, queso fresco topped with sriracha aioli in a corn tortilla $5.00

FALAFEL TACO- GF, * spicy
Crispy falafel, feta cheese, pickled red onions, pico de gallo, S&F slaw, topped with tzatziki and spicy chili sauce served in a flour tortilla $5.00

AHI TUNA POKE
Fresh sushi sashimi tuna, cucumber and avocado tossed in a sweet soy sauce, topped with S&F slaw, topped with wasabi cream in a crispy wonton shell $6.50

CALIFORNIA CAJUN SALMON- GF
Cajun salmon served with S&F slaw, pico de gallo, avocado, queso fresco and topped with chipotle cream in a corn tortilla $6.50

GARLIC SHRIMP- GF
Marinated shrimp served with fresh pico de gallo, S&F slaw, queso fresco and topped with salsa verde served in a corn tortilla $6.50

HOFHERR MEATS BRAISED LAMB
Marinated lamb served with fresh pico de gallo, S&F slaw, queso fresco and topped with salsa verde served in a corn tortilla $6.50

AL Pastor- GF
Tender marinated ribeye, topped with chimichurri sauce served in a flour tortilla $6.00

CARNE ASADA- GF
Tender marinated chicken, topped with chimichurri sauce served in a flour tortilla $6.00

SHORT RIB- GF * spicy
Sweet and tangy boneless short rib, daikon cilantro slaw, topped with spicy colorado aioli served on a corn tortilla $6.00

CHICKEN ADOBO- GF
Marinated chicken breast, topped with chimichurri sauce served in a corn tortilla $6.00

FALAFEL SALAD- GF, *
Crispy falafel, feta cheese, pickled red onions, pico de gallo, S&F slaw, topped with tzatziki sauce and spicy chili sauce, served on a bed of romaine and arugula $15.50

PANKO CRUSTED AVOCADO- GF
Panko crusted avocado slices served with fresh pico de gallo, S&F slaw, queso fresco topped with sriracha aioli in a corn tortilla $15.50

GARLIC LIME SHRIMP- GF
Marinated shrimp served with fresh pico de gallo, red and green peppers, S&F slaw, queso fresco, topped with salsa verde on a bed of romaine and arugula $14.50

CALIFORNIA CAJUN SALMON- GF
Cajun salmon served with S&F slaw, pico de gallo, avocado, queso fresco served on a bed of romaine and arugula $17.50

AHI TUNA POKE
Fresh sashimi albacore, cucumber, cherry tomatoes, avocado tossed in a sweet soy sauce, S&F slaw, topped with wasabi cream served on a bed of romaine and arugula $17.50

BRAISED SHORT RIB- GF * spicy
Sweet and tangy boneless short rib, topped with a daikon cilantro slaw, topped with spicy serrano pepper aioli served on a bed of romaine and arugula $16.50

CHICKEN CAPRESE- GF
Marinated chicken breast, house made pests mozzarella, cherry tomatoes, avocado served on a bed of romaine and arugula $13.50

SEAFOOD
AVAILABLE AT 4:30 PM

LOBSTER RAVIOLI
6 jumbo lobster ravioli topped with a sundried tomato cream sauce and basil reduction $17.95

PANKO CRUSTED CRAB CAKES
2 Premium crab cakes, served with mixed greens, citrus vinagrette, topped with a chipotle remoulade sauce $16.95

BLACKENED AHI TUNA - GF
Seared blackened ahi tuna, wasabi mashed potatoes, served with lemon butter sauce and vegetable of the day $20.95

SWEET CHILI GLAZED SALMON- GF
Sweet chili glazed salmon, red onion confit, mashed potatoes and vegetable of the day $18.95

GROOPER
Served with lemon butter sauce, mashed potatoes and vegetable of the day- blackened or sauteed $19.95

CATERING
LOOKING TO PLAN A PARTY OR ARE YOU IN NEED OF CATERING? LET US CATER YOUR NEXT EVENT! info@stackedandfolded.com

We offer a wide variety of menu items like mini sandwich & wrap platters and salads

visit us at STACKEDANDFOLDED.COM

ORDER ONLINE AT STACKEDANDFOLDED.COM

GF indicates gluten free items, * indicates vegetarian items

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