

SMALL PLATES

CALAMARI & ZUCCHINI \$12

fried in rice flour, served with sweet chili sauce

POUTINE \$11

fries tossed in monterey jack cheese, parmesan cheese with beef gravy sauce

CAULIFLOWER BITES \$9

fried buffalo cauliflower served with blue cheese fondue

TUNA POKE \$14

sesame seeds, sweet chili sauce, tomatoes, radishes, scallions, wasabi teriyaki sauce, and soy sauce

CHEESE FONDUE \$11

with baked ciabatta bread and apples

HUMMUS \$7

seasonal hummus spread with grilled naan bread

SOUP \$6

Soup of the day

SALADS

Add to any salad:

TUNA: \$7 • STEAK: \$8 • CHICKEN: \$5 • SHRIMP: \$7

HOUSE SALAD Half: \$5 Full: \$9

mixed greens with cherry tomatoes, golden raisins, sunflower seeds, goat cheese and honey lemon thyme vinaigrette

SPINACH SALAD \$9

baby spinach, pears, walnuts, caramelized onions, blue cheese, balsamic dressing

CHOPPED SALAD \$11

romaine lettuce, pretzel croutons, 2 deviled eggs, cherry tomatoes, applewood smoked bacon, olives, gorgonzola cheese herb ranch dressing

CAESAR SALAD \$9

romaine lettuce, pretzel croutons, caesar dressing kale shaved parmesan

WALNUT SALAD \$10

mixed greens, sweet chili vinaigrette, red onions, apples, toasted walnuts

STACK KITCHEN

770.696.2303 • STACKKITCHEN.COM
11890 DOUGLAS ROAD JOHNS CREEK, GA 30005

BURGERS

*Served on holeman & finch bun, or gluten free option .75¢
Choice of one side*

MAC ATTACK BURGER \$14

creamy house made cheese sauce with fussili pasta and bacon lardons

HOUSE BURGER \$12

caramelized onions, tomato, lettuce, cheddar cheese, mayo

CALI BURGER \$14

fried mushrooms, arugula, avocado, garlic aioli, swiss cheese

STACKED UP \$15

two fried onion rings, bacon, over easy egg, garlic aioli, cheddar cheese

VEGGIE BURGER \$12

on lettuce wrap or gluten free bun, with avocado aioli, tomato, goat cheese, pickled red onions, and mixed greens

WINGS

Hickory Smoked
6 WINGS: \$7
12 WINGS: \$13
20 WINGS: \$19

FLAVORS:

dry rub

*sweet thai chili
with sesame seeds
and scallions*

mild/medium/hot

honey siracha

mango habenero

SIDES

All sides: \$5

MAC AND CHEESE

add bacon and truffle for \$1.50 more

FRENCH FRIES

*add truffle and shaved parmesan
for \$1.50 more*

SPICY COLESLAW

SPINACH SAUTEE OR CREAM

FRUIT BOWL

SAUTEE HERB MUSHROOMS

STEAMED BUTTER BROCCOLI

HANDHELDS

SPICY FRIED CHICKEN \$12

buttermilk buffalo chicken sandwich with dill pickles spicy slaw

VEGGIE CAPRESE \$9

on lettuce wrap or baguette, tomato dipped in extra virgin oil with basil leaves, grilled zucchini, mozzarella, balsamic glaze

HAVANA \$12

pulled pork, ham, swiss cheese, dill pickles, honey cup mustard

BEEF ON BAGUETTE \$16

peppercorn aioli and au jus dipping sauce

ENTREES

CHICKEN SCHNITZEL \$18

two thinly sliced and pounded chicken breasts, breaded and fried over cauliflower mash with a mustard caper cream sauce

FISH AND CHIPS \$16

beer battered cod fish with house steak fries, tartar sauce and ketchup with side of spicy coleslaw

LINGUICIA SPAGHETTI \$16

sautee onions, tomatoes, and linguicia with spaghetti noodles, tossed in au jus mixed with herb butter, garnished with shaved parmesan

STEAK FRITES \$20

hanger steak with side of fries, chimichurri sauce and herb butter

TUNA TACOS \$14

on corn tortillas with wasabi avocado cream, arugula, sesame seeds, pickled radishes

CATCH OF THE DAY

market price

DESSERTS

Ask your server for selections: \$8

WINE

WHITES

	GLASS	BOTTLE
Tora Bay Sauvignon Blanc (New Zealand)	\$10	\$38
Frog's Leap Sauvignon Blanc (Rutherford)	\$13	\$50
Darkhorse Pinot Grigio (St. Helena)	\$7	\$26
Casa Defra Pinot Grigio (Italy)	\$8	\$30
Ferrari-Carano Pinot Grigio (Sonoma County)	\$8	\$30
Conundrum White Blend (Napa Valley)	\$11	\$42
Round Hill Chardonnay (St. Helena)	\$7	\$26
Meiomi Chardonnay (Sonoma County)	\$10	\$39
Wente Chardonnay (Livermore Valley)	\$11	\$42
Sonoma-Cutrer Chardonnay (Russian River)	\$12	\$46
Chandon Brut (Chandon)	\$12	
Bison Jeio Prosecco (Italy)	\$8	\$30
Moet & Chandon Champagne "Ice Imperial" (France)		\$96
Pol Roger Champagne Brut Rose (France)		\$150

REDS

Round Hill Cabernet Sauvignon (Rutherford)	\$7	\$26
Simi Cabernet Sauvignon (Alexander Valley)	\$10.5	\$40
Justin Cabernet Sauvignon (Paso Robles)	\$11.5	\$44
Robert Craig Cabernet Sauvignon (Napa Valley)		\$72
Jordan Cabernet Sauvignon (Sonoma County)		\$79
Silver Oak Cabernet Sauvignon (Alexander Valley)		\$85
Caymus Cabernet Sauvignon (Napa Valley)		\$125
Franciscan Merlot (Napa Valley)	\$10	\$38
Markham Merlot (Napa Valley)	\$13	\$50
Dark Horse Pinot Noir (Rutherford)	\$7	\$26
Elouan Pinot Noir (Oregon)	\$10	\$38
Elk Cove Pinot Noir (Oregon)	\$14	\$54
Bella Glos "Clark & Telephone" Pinot Noir (Santa Maria)		\$65
Hartford Pinot Noir (Russian River)		\$79
Penfolds Blend Shiraz/Cab (Australia)	\$10	\$38
Prisoner "Orin Swift" (Rutherford)	\$17	\$66
The Gambler Malbec (Argentina)	\$8	\$30
The Federalist Zinfandel (Dry Creek)	\$9	\$34

BEER

BUD LIGHT	\$4
MILLER LITE	\$4
MICHELOB ULTRA	\$4
HEINEKEN	\$5
CORONA	\$5
CORONA LIGHT	\$5
GRAYTON'S 30A	\$6
BALLAST POINT SCULPIN	\$6
MONDAY NIGHT BLOOD ORANGE IPA	\$6
NEW CASTLE	\$6
BELLS TWO HEARTED ALE	\$6.5
3 TAVERNS- A NIGHT ON PONCE	\$6.5
VICTORY GOLDEN MONKEY	\$6.5
JEKYLL- HOP DANG DIGGITY IPA	\$6.5
OMMEGANG 3 PHILOSOPHERS	\$6.5
CRISPIN ORIGINAL CIDER	\$6.5

{ All Drafts are served in 20oz glass }

BLUE MOON	\$6.5
STELLA ARTOIS	\$6.5
SWEETWATER 420	\$6.5
GUINNESS IRISH STOUT	\$6.5
SEASONAL DRAFT	\$7.5

{ Beer flights \$15 each.
(4) 10oz drafts of any draft available. }

Please ask your server about
the craft drafts on taps!

CRAFT EXPERIENCE

PAMP YOU UP \$9
blue nectar silver, joseph cartron pamplemousse, canellas cinnamon liqueur, lime juice, simple syrup

NORDIC MULE \$9
alander spiced rum, joseph carton grenadine, cocktail punk pastiche, lime juice, goslings ginger beer

EASY STREET RIFF \$8.5
botanica gin, jose carton crème de framboise, lemon juice, simple syrup, 3 slices cucumber

THE BACK UP \$9
hartfield & co bourbon, alander spiced rum, joseph carton crème de cassis, cannella amaro

RYE NOT? \$9
governor's reserve rye, cannella amaro, demarara syrup, cocktail punk aromatic pastiche, hella smoked chili bitters

GEORGIA SIDE CAR \$9
ridgeland rum, pitaud cognac, naranjo orange bitters, lemon juice, simple syrup

OTHER COCKTAILS

OCEAN'S MARGARITA \$11.5
casamigos blanco tequila, grand marnier liqueur, orange juice, sour, fresh lime

"I'LL HAVE THE COSMO" \$10.5
ketel one citroen vodka, triple sec, cranberry, fresh lime

POMEGRANATE MOJITO \$8.5
bacardi rum, pomegranate, fresh limes, mint, club soda

THE BRAZILIAN \$9
leblon sugar cane rum, agave nectar, fresh limes

RIDGEMONT MANHATTAN \$9
1792 ridgemont bourbon, sweet vermouth, bitters

"OH LADY" \$8
pink lemongello, bisol jeio prosecco, orange