

# Staks Pancake Kitchen

4615 Poplar Ave Suite 102 38117-4400 · +19015092367 · Updated: Jan 14, 2026

[View online menu](#)



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## CLASSIC STAKS! 1

### Buttermilk Pancakes

A light standard that will change the way you think of pancakes!

#### AVAILABLE OPTIONS

Short Stak (4 Pancakes): \$4.95

Tall Stak (6 Pancakes): \$6.95

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## COOK 'EM YOURSELF 1

### Cook 'Em Yourself

**\$5.25**

Indulge your inner chef with a carafe of our signature buttermilk batter - pour and grill your own!

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## SOPHISTICATED STAKS! 6

### Elvis Pancakes

**\$8.95**

Chocolate pancakes with bananas cooked inside and topped with a peanut butter glaze

### Birthday Cake

**\$8.95**

Our vanilla-glazed, rainbow sprinkled Stak even has a candle to help you celebrate any occasion!

### Cinnamon Roll

**\$8.95**

The traditional pastry treat meets our sweetest Stak in a swirl of cinnamon delight with a vanilla glaze

### Oreo-Praline

**\$8.95**

The classic sandwich cookie, our rich chocolate Stak and a decadent oreo cream cheese filling were made for each other - and you!

### Lemon Ricotta

**\$8.95**

Our lightest stak, with creamy ricotta cheese, infused with juice and zest of fresh lemons, blueberry syrup, fresh blueberries and powdered sugar

### Buckwheat

**\$8.95**

Our gluten-free stak with a hint of nutmeg, cinnamon, and vanilla

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## A LA CARTE 15

### Pancake Beignets

**\$5.95**

With your choice of glaze: caramel, vanilla, or chocolate. Little spheres of pancake batter, deep-fried and filled with sweetened cream cheese

### Biscuits and Gravy

**\$4.95**

Made from scratch! Yoder Farms sausage gravy and our famous angel biscuits

<b>Sausage Skewers</b>	<b>\$6.95</b>
Chicken sausage dipped in pancake batter and deep fried	
<b>Flavored Bacon</b>	<b>\$4.95</b>
How can Marmilu Farms bacon be better? Here's how: choose from Parmesan, sriracha-jerk, candied, or the sampler with one of each	
<b>Oatmeal</b>	<b>\$3.50</b>
A bowl of oatmeal topped with brown sugar and your choice of fruit	
<b>Bacon</b>	<b>\$4.95</b>
<b>Sausage</b>	<b>\$3.95</b>
<b>Chicken Sausage</b>	<b>\$3.95</b>
<b>Ham</b>	<b>\$4.95</b>
<b>Two Eggs</b>	<b>\$3.25</b>
<b>Gouda Grits</b>	<b>\$3.50</b>
<b>Hashbrowns</b>	<b>\$2.75</b>
<b>Biscuit</b>	<b>\$1.25</b>
<b>Side of Gravy</b>	<b>\$1.95</b>
<b>Cup of Fruit</b>	<b>\$3.25</b>

## EGGS, OMELETTES, AND OTHER FAVORITES 14

<b>2 Eggs any Style</b>	<b>\$6.95</b>
Served with a house-made buttermilk biscuit	
<b>2 Eggs with Meat</b>	<b>\$8.95</b>
Eggs any style with your choice of meat. Served with a buttermilk biscuit	
<b>Smoked Salmon Omelette</b>	<b>\$12.95</b>
Forget the bagel! our low carb version of the classic combination of smoked salmon, capers, cream cheese and pickled onions wrapped in three fluffy eggs, topped with a balsamic drizzle	
<b>Huevos Rancheros</b>	<b>\$9.95</b>
A favorite with corn tortilla, black beans, fresh red chili salsa, monterey jack cheese, and crumbled chorizo sausage, topped with 2 fried eggs	
<b>Breakfast Burrito</b>	<b>\$10.95</b>
A flour tortilla wrapped around spicy sausage, scrambled eggs, onions, bell peppers, monterey jack cheese and fresh salsa, then inside a grilled tortilla	
<b>Burrito Bowl</b>	<b>\$9.95</b>
A knife and fork, low-carb combination of spicy sausage, scrambled eggs, onions, bell peppers, monterey jack cheese and fresh salsa	
<b>Power Breakfast</b>	<b>\$9.95</b>
2 egg whites, chicken sausage, fresh sliced tomatoes and avocado with a side of fruit	

**Shrimp N Grits****\$12.95**

A poached egg tops off our creamy smoked Gouda grits with shrimp sauteed with mushrooms, spinach, and scallions. This double portion of grits does not include an additional side

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**French Toast****\$8.95**

Brioche dipped in a vanilla-infused egg and milk mixture, then fried golden brown

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**Chicken N Biscuit****\$7.95**

Knife and fork version of our hand-breaded chicken breast on a scratch buttermilk biscuit with choice of a sriracha honey glaze or honey butter

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**The Hombre****\$9.95**

3 egg omelette with black beans, fresh house made salsa, Monterey jack cheese, and chorizo sausage

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**Memphis BBQ Omelette****\$9.95**

3 egg omelette stuffed with seasoned and smoked pork shoulder, Monterey jack cheese, topped with a drizzle of BBQ sauce and crispy onion straws

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**Taco Trio****\$8.95**

Corn tortilla, scrambled eggs, choice of chicken, sausage, chorizo, or one of each, fresh salsa, cilantro, Monterey jack cheese

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**Breakfast Quesadilla****\$8.95**

Eggs, onions, peppers, diced chicken, cheese inside grilled tortillas. Served with sour cream and salsa

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**SIDES** 13**Hashbrowns**

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**House-Made Chips**

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**Gouda Grits**

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**Fresh Fruit**

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**2 Pancakes**

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**Truffle Sweet Potato Fries**

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**Oatmeal with Brown Sugar**

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**House Salad**

Upcharge \$1.95

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**Cup of Soup**

Upcharge \$1.95

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**Bacon**

Upcharge \$1.95

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**Sausage**

Upcharge \$1.95

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## Chicken Sausage

Upcharge \$1.95

## Ham

Upcharge \$1.95

## CREATE YOUR OWN OMELETTE 1

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### Create Your Own Omelette

**\$5.25**

Mix and match from our list of ingredients to make your perfect omelette

## SOUP 5

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### Mon: Potato

### Tues: Chili by Willie

### Weds: Tomato Basil

### Thurs: Tortilla

### Fri: Cheeseburger

## SALADS 3

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### House Salad

**\$4.95**

### Cobb Salad

**\$9.95**

The classic- grilled chicken, egg, bacon, tomato, avocado, and cheddar with your choice of dressing

### Spinach Salad

**\$7.95**

Fresh baby spinach, goat cheese, strawberries, pecans, and balsamic vinaigrette

## SANDWICHES 9

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### World's Greatest Sandwich

**\$9.95**

Our thick cut bacon, Monterey Jack cheese, butter lettuce, tomato, mayo and an over medium egg on ciabatta

### Deluxe Chicken Club

**\$9.95**

Our breaded chicken breast with cheese, lettuce, tomato, bacon and our dill aioli

### The Now Famous Staks Breakfast Burger

**\$11.95**

Spicy sausage mixed in with Rain Crow Ranch ground beef, Marmilu Farms bacon, hashbrowns, a fried egg and house made Sriracha mayo on an everything bun

### Cheese Burger

**\$8.95**

Traditional with Rain Crow Ranch beef, lettuce, tomato, mayo and grilled onions

### Monte Cristo

**\$8.95**

Shaved ham, swiss cheese, mayo in between our brioche French toast - a classic made better than ever

<b>Chicken Salad Sandwich</b>	<b>\$7.95</b>
Home-made chicken salad, lettuce, and tomato on ciabatta bread	
<b>Pimiento Cheese BLT</b>	<b>\$8.95</b>
Our home made pimiento cheese, Marmilu Farms Bacon, lettuce, tomato on sourdough	
<b>Club Sandwich</b>	<b>\$8.95</b>
A traditional favorite done right-the Staks way- ham, turkey, Marmilu Farms bacon, lettuce, tomato, cheddar cheese, mustard, mayo in a panini press	
<b>Cuban</b>	<b>\$8.95</b>
Ham, swiss cheese, pickles, spicy mustard in a panini press	

## CREATE YOUR OWN GRILLED CHEESE <sup>1</sup>

<b>Create Your Own Grilled Cheese</b>	<b>\$5.95</b>
We start with buttery sourdough bread and cheddar cheese and then leave the rest to your creativity-add additional cheeses, meats, or fresh vegetables to dress it up just right	

## KIDS MENU <sup>3</sup>

<b>Two Chicken Sausage Links</b>	<b>\$4.95</b>
Chicken Sausage Link dipped in pancake batter and fried	
<b>Kid Stak</b>	<b>\$4.95</b>
2 pancakes	
<b>Kid Breakfast</b>	<b>\$4.95</b>
1 egg, a strip of bacon	

## COFFEE <sup>13</sup>

<b>Espresso</b>	<b>\$1.99</b>
<b>Double Espresso</b>	<b>\$2.99</b>
<b>Cappuccino</b>	<b>\$3.95</b>
<b>Latte</b>	<b>\$3.95</b>
<b>Caramel Macchiato</b>	<b>\$4.50</b>
<b>Cafe au Lait</b>	<b>\$2.95</b>
<b>Cafe Mocha</b>	<b>\$3.95</b>
<b>Cafe Brule</b>	<b>\$3.95</b>
<b>Toasted S'more</b>	<b>\$3.95</b>
<b>Peppermint Mocha</b>	<b>\$3.95</b>

<b>Cold Brew Coffee</b>	<b>\$2.95</b>
<b>Nitro Coffee</b>	<b>\$4.95</b>
<b>Locally Roasted J. Brooks Coffee</b>	<b>\$2.95</b>

w/refills

## SOFT DRINKS 8

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<b>Coke</b>	<b>\$2.50</b>
<b>Diet Coke</b>	<b>\$2.50</b>
<b>Sprite</b>	<b>\$2.50</b>
<b>Dr. Pepper</b>	<b>\$2.50</b>
<b>Root Beer</b>	<b>\$2.50</b>
<b>Lemonade</b>	<b>\$2.50</b>
<b>Iced Tea</b>	<b>\$2.50</b>
<b>Hot Tea</b>	<b>\$2.50</b>

## MILK / JUICE 10

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<b>Fresh Squeezed Orange</b>	<b>\$3.50</b>
<b>Grapefruit Juice</b>	<b>\$3.50</b>
<b>Cranberry</b>	<b>\$2.95</b>
<b>Apple</b>	<b>\$2.95</b>
<b>V-8</b>	<b>\$2.95</b>
<b>Pineapple</b>	<b>\$2.95</b>
<b>Milk</b>	<b>\$2.50</b>
<b>Soy Milk</b>	<b>\$2.50</b>
<b>Almond Milk</b>	<b>\$2.50</b>
<b>Chocolate Milk</b>	<b>\$2.50</b>

## COCKTAILS 11

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<b>Breakfast Margarita</b>	<b>\$7.99</b>
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One of our most popular brunch drinks combines Jose Cuervo, triple sec, and all natural Nectar Girl, made with organic agave nectar. Choose from traditional with orange juice or Ruby Red with grapefruit juice

<b>Staks! Mimosa</b>	<b>\$7.99</b>
A full split of champagne with fresh squeezed orange juice, pineapple or cranberry juice	
<b>Bloody Mary</b>	<b>\$7.99</b>
Made in-house, garnished with a lime and celery stalk and Sonny Salt on the rim	
<b>White Poinsettia</b>	<b>\$8.50</b>
A little twist on the traditional mimosa, this flowery drink uses a full split of champagne with elderflower liqueur and white cranberry juice	
<b>Key Lime Pie</b>	<b>\$7.99</b>
Sweet and sophisticated, just like our pancakes! With whipped cream vodka and 100% agave-sweetened Nectar Girl, topped off with whipped cream and a lime	
<b>Sangria</b>	<b>\$7.99</b>
The traditional cocktail, with Sprite and a fruit skewer	
<b>Staks! Champagne</b>	<b>\$8.50</b>
A full split of champagne with vodka and elderflower liqueur, topped with fresh strawberries	
<b>Grown-up Hot Chocolate</b>	<b>\$7.99</b>
An improvement on the childhood favorite: sweet hot cocoa with Smirnoff whipped cream vodka, topped with whipped cream and chocolate drizzle	
<b>Irish Coffee</b>	<b>\$7.99</b>
The San Francisco classic made with Irish whiskey, Bailey's and our locally-roasted J Brooks coffee, topped with whipped cream if desired	
<b>Wiseacre Gotta Get up to Get Down</b>	<b>\$3.50</b>
We keep it local with this delicious coffee stout beer! Served in a Pilsner glass, it pairs great with breakfast anytime	
<b>Ghost River Golden Ale</b>	<b>\$3.50</b>
A more traditional beer from another local brewery	

## **BUFFETS** 6

<b>Continental</b>	<b>\$5.99</b>
Assortment of cinnamon rolls, biscuits, pastries and fresh fruit	
<b>Full Continental</b>	<b>\$7.99</b>
Add breakfast sandwiches to the Continental	
<b>Pancake Bar</b>	<b>\$7.99</b>
Pancakes, butter, syrup, up to 4 topping choices, bacon and/or sausage, and fresh fruit	
<b>French Toast</b>	<b>\$8.99</b>
French toast, butter, syrup, powdered sugar, bacon and/or sausage, and fresh fruit	
<b>Scrambled</b>	<b>\$8.99</b>
Scrambled eggs, bacon and/or sausage, hash browns, biscuits & gravy	
<b>Deluxe Scram</b>	<b>\$10.99</b>
Add ham and fresh fruit to the scrambled breakfast Or add pancakes to the scrambled breakfast	

## **PLATTERS** 12

<b>Pastries / Sweets</b>	<b>\$39.95</b>
Assortment of our home made pop tarts, cinnamon rolls, and other specialty pastries (20 items)	
<b>Muffins / Scones</b>	<b>\$39.95</b>
Assortment of our gourmet scones and muffins (20 items)	
<b>Fruit Tray</b>	<b>\$44.95</b>
Assortments of fresh fruit. (serves 15-20 people)	
<b>Bagels</b>	<b>AVAILABLE OPTIONS</b>
Two or three different bagels, with cream cheese. The small tray serves about 10 people, the large 20	
	\$24.95
	\$39.95
<b>Sausage / Egg Casserole</b>	<b>\$39.95</b>
A delicious casserole that can feed 10-15 people	
<b>Sausage Skewers</b>	<b>\$39.95</b>
A pan of our now famous sausage skewers-chicken sausage links dipped in pancake batter and deep fried (40)	
<b>Pan of Grits</b>	<b>\$39.95</b>
Our Gouda grits for 15-20 people	
<b>Bacon Tray</b>	<b>\$39.95</b>
Fifty strips of Porcellino's bacon- get regular, sriracha-jerk, candied, or Parmesan for the same price	
<b>Sausage Platter</b>	<b>\$29.95</b>
40 Yoder Farm sausage patties	
<b>Hash Browns</b>	<b>\$19.95</b>
Enough hash browns for 20 people	
<b>Dozen Cinnamon Rolls</b>	<b>\$19.95</b>
<b>Dozen Biscuits</b>	<b>\$8.95</b>

## BREAKFAST SANDWICHES <sup>2</sup>

<b>Bacon, Sausage, or Ham Biscuits</b>	<b>AVAILABLE OPTIONS</b>
	\$38.95
	Add Cheese or Egg: \$44.95
	Add Both Cheese and Egg: \$49.95

<b>Chicken Biscuits</b>	<b>\$64.95</b>
Add Honey Butter or Sriracha Glaze	

## LUNCH ITEMS <sup>7</sup>

<b>Burger Tray</b>	<b>\$59.95</b>
Six of our famous burgers loaded with egg, bacon, and hashbrowns, with a cup of Sriracha mayo to dress them up	
<b>BLTs</b>	<b>\$39.95</b>
12 half BLT sandwiches with a cup of mayo	

**Chicken Salad Tray** **\$39.95**

12 half Chicken Salad sandwiches on your choice of Ciabatta or sourdough bread

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**Pimento Cheese Tray** **\$44.95**

12 half pimento cheese sandwiches with bacon, lettuce, and tomato on sourdough bread

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**Chicken Clubs** **\$49.95**

Six of our chicken club sandwiches, side of dill aioli (We will cut them if you ask)

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**Chips** **\$6.95**

A pan of our housemade ranch chips

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**Salad** **\$14.95**

A large house salad to feed a dozen people or so, choice of dressings

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## BEVERAGES 8

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**Dasani** **\$1.50**

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**Individual Milk** **\$2.00**

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**Individual Juice** **\$2.50**

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**Bottled Soft Drinks** **\$2.50**

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**Gallon Milk** **\$6.95**

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**Gallon Tea** **\$6.95**

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**89 oz Orange Juice** **\$10.95**

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**90 oz Coffee** **\$12.95**

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## KEEP IT HOT 1

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**Add Chafing Racks and Sterno for Hot Holding** **\$4.95**

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## STAKS! COCKTAIL MENU 11

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### Breakfast Margarita

One of our most popular brunch drinks combines Jose Cuervo, triple sec, and all natural Nectar Girl, made with organic agave nectar. Choose from traditional with orange juice or Ruby Red with grapefruit juice

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A full split of champagne with fresh squeezed orange juice, pineapple or cranberry juice

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### Bloody Mary

Made in-house, garnished with a lime and celery stalk and Sonny Salt on the rim

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### White Poinsettia

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## Key Lime Pie

Sweet and sophisticated, just like our pancakes! With whipped cream vodka and 100% agave-sweetened Nectar Girl, topped off with whipped cream and a lime

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## Sangria

The traditional cocktail, with Sprite and a fruit skewer

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## Staks! Champagne

A full split of champagne with vodka and elderflower liqueur, topped with fresh strawberries

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## Coco Chanel

Don't let the name fool you...Hot cocoa and Smirnoff whipped cream vodka, topped with whipped cream and a drizzle of chocolate make this designer drink a favorite for everyone!

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## Irish Coffee

The San Francisco classic made with Irish whiskey, Bailey's and our locally-roasted J Brooks coffee, topped with whipped cream if desired

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## Wiseacre Gotta Get up to Get Down

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