



## APPETIZERS

- Ahi Tuna Tostada** ..... **\$14**  
Seared Ahi Tuna, Avocado, Cabbage, Chipotle Aioli, Pickled Onions
- Chicken Wings** ..... **\$13**  
Choice of: Jalapeño Hot, Honey Gold, Sriracha Fire, Smokey BBQ
- “BAMF” Bavarian Pretzel For 2** ..... **\$18**  
Bratwurst, Beer Cheese Sauce, Mustard, Gherkins, Pickled Onions
- Chips and Guac** ..... **\$12**  
Salsa de Arbol
- Quesadilla** ..... **\$10**  
Queso Oaxaca, Pico de Gallo  
Add Carne Asada **\$7** | Chicken Tinga **\$5** | Adobo Shrimp **\$7**
- Lobster Sliders** ..... **\$18**  
Butter Poached Maine Lobster, Charred Green Onion, Old Bay
- Harissa Hummus** ..... **\$10**  
Grilled Flatbread, Cucumbers, Heirloom Tomato, Cotija
- Nachos** ..... **\$11**  
Cheddar and Jack Cheese, Pico de Gallo, Pickled Jalapeños, Beans, Cilantro Crema, Cotija Cheese, Salsa de Arbol  
Add Carne Asada **\$7** | Chicken Tinga **\$5** | Adobo Shrimp **\$7**

## SALADS

- Dressings: Thousand Island, Caesar, Ranch, Poblano Vinaigrette, Balsamic, Ginger Ponzu, Blue Cheese  
Add Protein: Ahi **\$8** | Steak **\$7** | Shrimp **\$7** | Chicken **\$6**
- Asparagus Salad** ..... **\$14**  
Grilled Asparagus, Red Onion, Hard Boiled Egg, Bacon, Toasted Pepitas, Roasted Poblano Vinaigrette
  - Polenta Caesar** ..... **\$13**  
Romaine, Marinated Sundried Tomato, Shredded Parmesan, Crispy Polenta, Caesar Dressing
  - Tuna Tataki** ..... **\$22**  
Seared Rare Ahi Tuna\*, Mixed Greens, Avocado, Cucumber, Carrot, Green Onion, Crispy Rice, Ginger Ponzu Vinaigrette
  - Thai Steak Salad** ..... **\$20**  
Mixed Greens, Shredded Cabbage, Bell Peppers, Tomato, Cilantro, Papaya, Chopped Peanuts
  - Local Greens** ..... **\$10**  
Local Greens, Shaved Onions, Cherry Tomato, Cucumber, Choice of Dressing

## DESSERTS ..... \$10

- Tres Leches Cake** | Dulce de Leche, Strawberry
- Guinness Chocolate Cake** | Jameson Caramel
- Gluten Free Carrot Cake** | Vanilla Cream
- Warm Apple Cobbler** | Caramel, Vanilla Ice Cream

## BURGERS & SANDWICHES

Served with Fries

- Chicken Tinga Torta** ..... **\$13**  
Avocado, Cabbage, Jalapeño, Oaxaca, Cotija, Pickled Onion, Cilantro
- Cuban** ..... **\$15**  
Black Forrest Ham, Pulled Pork, Mustard, Swiss, Pickles
- Bacon Cheeseburger** ..... **\$17**  
Local 4 Corners Beef, Lettuce, Tomato, Onion, Bacon, Choice of Cheese  
*Substitute Impossible Burger (Vegetarian)*
- Reuben** ..... **\$15**  
Sauerkraut, Corned Beef, Thousand Island, Gruyere, Marble Rye  
*Substitute Turkey & Coleslaw \$14*
- Buttermilk Fried Chicken** ..... **\$14**  
Crispy Chicken, Buttermilk Herb Mayo, Lettuce, Pickles

## ENTREES

- Puerco en Chipotle** ..... **\$21**  
Slow Cooked Pork, Oaxaca, Onion, Tomato, Cilantro, Tomatillo-Chipotle Sauce, Served with Warm Tortillas, Cilantro Rice and Beans
- JD’s Fish and Chips** ..... **\$19**  
Four Peaks Kiltlifter Batter, House Coleslaw, Lemon/Caper Aioli, Served with Fries
- Certified Angus Filet** ..... **\$25**  
Carne Asada Rub, Cilantro Pesto, Roasted Heirloom Tomato, Spring Onion, Served with Kennebec Fries
- Fajita Bowl** ..... **\$15**  
Sautéed Peppers & Onions, Cilantro Lime Rice, Black Beans, Cotija, Sour Cream, Guacamole, Pico de Gallo, Served with Tortillas  
Choice of Protein: Chicken Tinga **\$5** | Carne Asada **\$7** | Adobo Shrimp **\$7**

## TACOS

Served with Three 4 inch Flour Tortillas

- Carne Asada** ..... **\$14**  
Cilantro & Onions, Salsa de Arbol, Cilantro Lime Crema
- Crispy Fish** ..... **\$13**  
Chipotle Aioli, Marinated Cabbage, Pico de Gallo
- Chicken Tinga** ..... **\$12**  
Cilantro Slaw, Pickled Onions, Cotija
- Adobe Shrimp** ..... **\$14**  
Napa Cabbage Slaw, Mango Pineapple Salsa  
Corn Tortillas Available Upon Request





## DRINKS

### BEER SELECTION

16 oz Draught Beers .....\$7

### BOTTLED BEERS

**Domestic** ..... \$6

Budweiser, Bud light, Michelob Ultra, Miller Lite, Corona, Pacifico, Dos XX Amber

**Premium** ..... \$7

Amstel Light, Heineken, Angry Orchard Cider, Guinness, Four Peaks 8th Street Ale, Blue Moon

## HAPPY HOUR

Available 3 - 6 PM Daily

### DRINKS

**Pints** ..... \$5

**Domestic Bottles** ..... \$4

**Wine by the glass** ..... **\$3 OFF**

**House Margarita** ..... \$7

**Well Drinks** ..... \$6

### FOOD

**Chips and Salsa** ..... \$4

**Quesadilla** ..... \$6

**Nachos** ..... \$8

**Harissa Hummus** ..... \$6

## ZERO PROOF

**Prickly Pear Mule** ..... \$9

Prickly Pear Puree, Agave, Lime Juice, Ginger Ale, Cilantro

**Blueberry Smash** ..... \$9

Fresh Blueberries, Rosemary, Lemon, Agave, Sparkling Water

## SIGNATURE COCKTAILS

**Plaza Perfect Margarita** ..... \$13

Dos Tierras, Grand Marnier, Sweet & Sour, Lime Juice

**Sangre Margarita** ..... \$12

Sauza Gold, Triple Sec, Lime Juice, Sweet & Sour, Red Wine

**Negroni** ..... \$12

Commerce Gin, Campari, Sweet Vermouth

**Ginger Smash** ..... \$12

Absolute Lime, Canton Ginger Liqueur, Lime, Angostura Bitters

**Bourbon Mule** ..... \$13

Knobb Creek, Lime, Ginger Beer

## WINE SELECTION

RED	GLASS	BOTTLE
LOTE 44, MALBEC, ARGENTINA	\$10	\$32
BRAZIN, ZINFANDEL, CALIFORNIA	\$10	\$32
TANGLEY OAKS, MERLOT, CALIFORNIA	\$11	\$32
BENTON LANE, PINOT NOIR, OREGON	\$12	\$34
RODNEY STRONG UPSHOT, RED BLEND, CALIFORNIA	\$12	\$35
CHATEAU ST. MICHELLE INDIAN WELLS, CABERNET SAUVIGNON, WASHINGTON	\$12	\$36
NINER, RED BLEND, CALIFORNIA	\$14	\$40
JACKSON ESTATES, PINOT NOIR, CALIFORNIA	\$15	\$44
AUSTIN HOPE, CABERNET SAUVIGNON, CALIFORNIA	\$18	\$53

WHITE	GLASS	BOTTLE
FESS PARKER, RIESLING, CALIFORNIA	\$10	\$32
BAND OF ROSES, ROSE, WASHINGTON	\$10	\$32
TURTLE BAY, SAUVIGNON BLANC, NEW ZEALAND	\$11	\$38
IMAGERY, SAUVIGNON BLANC, CALIFORNIA	\$11	\$34
KENWOOD YALUPA, CHAMPAGNE BRUT, CALIFORNIA	\$11	\$36
SIX RIDGES, CHARDONNAY, CALIFORNIA	\$13	\$36
TERLATO, PINOT GRIGIO, ITALY	\$14	\$41
SANFORD, CHARDONNAY, CALIFORNIA	\$18	\$54

Please notify your server of any specific food allergies. \* Food items are served cooked-to-order, undercooked or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Tax and gratuity not included.