



APPETIZERS

Chicken Wings \$13
Choice of: Jalapeño Hot, Honey Gold, Sriracha Fire, Smokey BBQ

Chips and Guac \$12
Salsa de Arbol

Quesadilla \$10
Queso Oaxaca, Pico de Gallo
Add Carne Asada \$7 | Chicken Tinga \$5 | Adobo Shrimp \$7

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

Polenta Caesar \$13
Romaine, Marinated Sundried Tomato, Shredded Parmesan, Crispy Polenta, Caesar Dressing

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

Cuban \$15
Black Forrest Ham, Pulled Pork, Mustard, Swiss, Pickles

Bacon Cheeseburger \$15
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
Substitute Grilled Chicken Breast

ENTREES

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 Protien: 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 ALL DAY

DRINKS

Pints..... \$5

Domestic Bottles \$4

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

House Margarita..... \$5

Well Drinks..... \$6

FOOD

Chips and Salsa \$4

Harissa Hummus \$6

Quesadilla..... \$6

Nachos..... \$8

Hummus and Pita \$5

Wings\$5 SIX PACK

Kobe Slider \$3 EA

Taco..... \$3 EA

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	\$35
BENTON LANE, PINOT NOIR, OREGON	\$12	\$38
RODNEY STRONG UPSHOT, RED BLEND, CALIFORNIA	\$12	\$38
CHATEAU ST. MICHELLE INDIAN WELLS, CABERNET SAUVIGNON, WASHINGTON	\$12	\$39
NINER, RED BLEND, CALIFORNIA	\$14	\$40
JACKSON ESTATES, PINOT NOIR, CALIFORNIA	\$15	\$48
AUSTIN HOPE, CABERNET SAUVIGON, CALIFORNIA	\$18	\$59

WHITE	GLASS	BOTTLE
FESS PARKER, RIESLING, CALIFORNIA	\$10	\$36
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	\$39
TERLATO, PINOT GRIGIO, ITALY	\$14	\$46
SANFORD, CHARDONNAY, CALIFORNIA	\$18	\$65

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.