



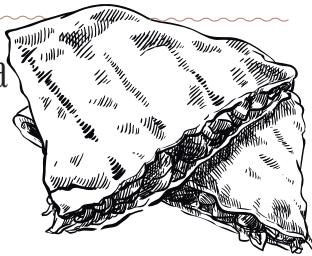
HAPPY HOUR

MENU

4 PM - 7 PM DAILY

- \$3⁵⁰ Pints
- \$5⁰⁰ Schooners
- \$5⁰⁰ House Margaritas
- \$5⁰⁰ House Wines
Chardonnay, Merlot & Cabernet
White Zinfandel
- \$5⁰⁰ Well Drinks
- \$4⁰⁰ OFF Signature Cocktails

- \$5⁰⁰ Chips & Salsa
- \$8⁰⁰ Nachos
- \$7⁰⁰ Hummus
- \$8⁰⁰ Quesadilla



SIGNATURE COCKTAILS

THE PLAZA PERFECT MARGARITA \$12⁰⁰
Patron Anejo, Grand Marnier, orange juice & fresh lime juice

CACTUS BITE \$12⁰⁰
1800 Tequila, Drambuie, & Cointreau shaken with fresh lemon & prickly pear juice

THE SPR SUNSET \$11⁰⁰
Myers's Platinum White Rum with fresh orange juice, sparkling wine & grenadine

SANGRIA BLANCA \$10⁵⁰
Stoli Citrus with Chardonnay, lemonade, Peach Schnapps, Sprite & fresh berries

BERRY SANGRIA \$10⁵⁰
Stoli Citrus with Cabernet, lemonade, Sprite & fresh berries

SEAN'S OLD FASHIONED \$11⁰⁰
Basil Hayden's Bourbon with a muddled orange slice & Luxardo cherries on ice

Beer Selections

Draught Beers

Please ask your server for current draught selection

- 16OZ \$5⁰⁰
- 24OZ \$6⁵⁰



BOTTLED BEERS



DOMESTIC

- Budweiser Bud Light \$5⁰⁰
- Michelob Ultra Miller Lite

IMPORT

- Amstel Light Guinness \$6²⁵
- Heineken Corona
- Pacifico Newcastle
- Dos Equis Lager Dos Equis Amber
- Blue Moon

Craft: Selections

- Deschutes Black Butte Porter
- Deschutes Mirror Pond
- Angry Orchard Redhook IPA \$6²⁵
- Sierra Nevada Pale Ale

Wine Selections



By the Glass / Bottle

REDS

- 14 Hands, Cabernet, Washington State \$11 | \$40
- Rodney Strong, Cabernet, Sonoma County \$13 | \$48
- Gnarly Head, Red Blend, Lodi \$12 | \$44
- Mollydooker "Blue Eyed Boy" Shiraz, Australia \$16 | \$60
- Gascon, Malbec, Mendoza, Argentina \$12 | \$44
- BV, Merlot, Napa Valley \$11 | \$40
- Byron, Pinot Noir, Santa Barbara County \$13 | \$48

WHITES

- La Crema, Chardonnay, Sonoma Coast \$13 | \$48
- Kendall Jackson Estate, Chardonnay, Napa Valley \$12 | \$44
- Rombauer, Chardonnay, Napa Valley \$16 | \$60
- Kim Crawford, Sauvignon Blanc, Marlborough, NZ \$12 | \$44
- Ruffino "Lumina", Pinot Grigio, Italy \$11 | \$40
- Eroica, Riesling, Washington State \$13 | \$48
- Kenwood Yulupa Sparkling, California \$8 | \$28
- Lunetta Prosecco split, Italy \$11

THE SCOTTSDALE PLAZA RESORT

APPETIZERS

- \$13** **Chicken Wings**
Spicy buffalo, sweet chili, or zesty BBQ
Served with carrots and celery
- \$7** **Chips & Salsa** (GF)
Fire-roasted salsa
Add Queso or Guacamole **\$2.50 each**
- \$12** **Waygu Beef Sliders***
American cheese, bacon, baby pickle, house fries
- \$14** **Mexican Shrimp Cocktail** (GF)
Lump crab pico, fire-roasted salsa, arugula
- \$10** **Lemon-Rosemary Hummus**
Fresh pita bread
- \$11** **Nachos**
Melted cheese, pico, pickled jalapeños,
black olives, black beans
Add Vegetables **\$3**, Chicken **\$5**, Barbacoa Beef **\$5**, Shrimp **\$6**
- \$10** **Quesadilla**
Artisan cheese blend, heirloom pico, fire-roasted salsa,
chipotle aioli
Add Vegetables **\$3**, Chicken **\$5**, Barbacoa Beef **\$5**, Shrimp **\$6**
- \$10** **Braised Pork Wings**
Two bone-in pork shanks tossed in sweet chili sauce; served
on a bed of coleslaw
- \$14** **Crab Cake**
Served on a bed of arugula and ancient grains, topped with
mango and red pepper salsa and mango vinaigrette

SALADS



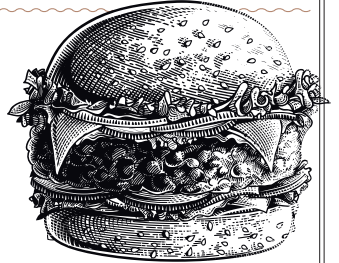
Dressings: Thousand Island, Caesar,
Ranch: Artisan, Cucumber, Chipotle
Vinaigrettes: Mango, Champagne Ginger, Dijon Balsamic, Apple Basil
Add Chicken **\$5**, Barbacoa Beef **\$5**, Shrimp **\$6**, Ahi Tuna* **\$7**

- \$12 Full | \$9 Half** **Southwest Salad** (GF)
Mixed field greens, tomato medley, roasted corn, cotija cheese,
pumpkin seeds, shaved brussels sprouts, zucchini, carrots, kale,
chipotle ranch dressing
- \$12 Full | \$10 Half** **The Cobblestone** (GF)
Mixed field greens, crispy bacon, turkey, julienned eggs, blue cheese,
tomato medley, cucumber ranch
- \$12 Full | \$10 Half** **Caprese Salad** (GF)
House-pulled mozzarella, heirloom tomato, arugula, toasted
hazelnuts, prosciutto, apple basil vinaigrette and balsamic glaze
- \$12 Full | \$9 Half** **Sonoran Caesar** (GF)
Hearts of romaine, tomato medley, pumpkin seeds, cotija cheese,
Caesar dressing
- \$15 Full | \$12 Half** **Chilled Soba Noodle Salad**
Sesame seeds, shaved brussels sprouts, tsukemono cucumbers, zucchini,
carrots, kale, smoked pulled chicken, champagne ginger vinaigrette
- \$12 Full | \$10 Half** **Poached Pear Salad**
Arugula, strawberries, tomato medley, ancient grains, cotija cheese, apple
basil vinaigrette
- \$14** **Tropical Shrimp Salad**
Seasoned shrimp, arugula, mango red pepper salsa, strawberries,
mint, grilled pineapple, heirloom tomatoes, apple basil vinaigrette
- \$7** **Farmer's Salad** (GF)
Mixed field greens, zucchini, carrots, kale, shaved brussels sprouts,
toasted pumpkin seeds, Dijon balsamic vinaigrette

ENTREES

- \$8** **SOUP OF THE DAY**
Served in a bowl, ask your server for the soup of the day. Cup
also available for \$6.00
- \$15** **CHICKEN / BACON MAC-N-CHEESE**
Cheddar, American Mornay cheese sauce, shredded smoked
chicken, brown sugar smoked bacon, orecchiette pasta
- \$13** **TACOS**
Tacos with heirloom pico, chipotle aioli, Napa
cabbage slaw, cotija cheese, flour tortillas, chips,
fire-roasted salsa *corn tortillas available*
Chicken **\$13**, Shrimp **\$14**, Barbacoa Beef **\$15**, Ahi Tuna* **\$16**
- \$20** **AHI TUNA FILLET***
Seared sushi grade tuna, seasonal vegetables, sautéed ancient
grains, mango red pepper salsa, mango vinaigrette
- \$25** **MADEIRA BRAISED SHORT RIBS**
With root vegetable puree, seasonal vegetables,
port wine reduction
- \$27** **PRIME RIB***
With Au jus, root vegetable puree, seasonal vegetables,
horseradish cream. **Available 5pm to close**
- \$17** **MAUI FISH & CHIPS**
Beer battered mahi mahi, mango and roasted red pepper
salsa, crispy garlic-parsley fries, lemon caper aioli

Burgers & Sammies



Served with choice of side: Fruit Salad,
Crispy Garlic-Parsley Fries, Onion Rings,
Coleslaw, Cottage Cheese. (GF) bread available.

- \$15** **THE BURGER***
Our daily grind of all American beef, toasted brioche bun,
heirloom tomato, shredded lettuce, red onion, pickle
BEYOND BURGER (V)
Available upon request
- \$16** **CANDIED JALAPEÑO BURGER***
Toasted brioche bun, smoked cheddar, bacon jam, shredded
lettuce, heirloom tomato, candied jalapeño, pickle
- \$12** **GRILLED CHEESE SANDWICH**
Texas toast, smoked cheddar, house-pulled mozzarella
Add heirloom tomato **\$1**
- \$14** **CHICKEN PROSCIUTTO PANINI**
Chicken breast, sliced prosciutto, brie cheese, heirloom
tomato, basil aioli, toasted French baguette
- \$14** **THE REUBEN**
House-made corned beef, sauerkraut, swiss cheese, Thousand
Island dressing, toasted marble rye
- \$14** **TURKEY & BRIE SANDWICH**
Boar's Head turkey, brie cheese, heirloom tomato, basil aioli,
shredded lettuce, sourdough bread
- \$16** **AHI TUNA STEAK SANDWICH***
Sesame seed crusted tuna, basil mayo, tsukemono
cucumbers, arugula, Himalayan salt, toasted sourdough bread
- \$15** **FRENCH DIP**
Shaved prime rib, Au jus, French baguette

Please notify your server of any specific food allergies. (GF) Gluten Free, (V) Vegetarian. *These 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.