

# FOR THE TABLE

## CHIPS AND GUACAMOLE \$12

House Salsa

## CRISPY CHICKEN WINGS \$13

8 Wings, Buffalo or Sweet Sriracha Ranch or Blue Cheese Dressing

## AHI POKE \$14

Fresh Ahi, Crushed Avocado, Mango, Soy, Aji Amarillo, Green Onions, Toasted Sesame Seeds, Fresh Tortilla Chips

## WARM CRAB DIP \$18

Maryland Jumbo Lump Crab Meat, Old Bay, Cheddar Cheese, Bavarian Soft Pretzel

## PARMESAN CRUSTED CAULIFLOWER \$12

Garlic Butter, Red Pepper Dip

## FUNDIDO \$10

Queso Chihuahua, Warm Flour Tortillas, Salsa  
Add: Chorizo \$5, Mushrooms \$3

# HAND HELD

## ARIZONA CHICKEN CLUB \$14

Grilled Chicken, Bacon, Guacamole, Lettuce, Tomato Chipotle Aioli, Onion Kaiser Roll, Fries or Slaw

## DOUBLE BURGER \$16

Two 4oz Patties, Sesame Bun, LTO, Fries or Slaw

## CAPRESE PRESS \$13

Beefsteak Tomatoes, Buffalo Mozzarella, Basil Pesto, Balsamic Onions, French Roll, Fries or Slaw

## STEAK WRAP \$17

Grilled Hanger Steak, Charred Onion, Worcestershire Aioli, Arugula, Swiss Cheese, Oil Cured Tomatoes, Garlic Herb Tortilla, Fries or Slaw

## CAJUN SHRIMP TACOS \$14

Three Flour Tortillas, Blackened Shrimp, Marinated Cabbage, Mango Hot Sauce, Guacamole, Mango and Habanero Pico

## BRISKET TACOS \$15

Three Flour Tortillas, Slow Cooked Brisket, Chopped Onions, Cilantro, House Salsa, Cotija Cheese

# SALAD

Add: CHICKEN \$6 - SHRIMP \$7 - SALMON \$7 - AHI \$8 - STEAK \$9

## CAESAR \$10

Arugula, Torn Romaine, Tomatoes, Parmesan, Croutons, Traditional Dressing

## THAI SALAD \$11

Mixed Greens, Fresh Herbs, Green Papaya, Mango, Tomatoes, Bell Peppers, Onions, Chopped Peanuts, Spicy Thai Vinaigrette

## SOUTHWEST COBB \$12

Mixed Greens, Avocado, Pico de Gallo, Cotija Cheese, Egg, Corn, Green Onion, Chopped Bacon, Tortilla Strips, Chipotle Ranch

## GREEK CHOP \$11

Romaine, Kalamata Olives, Shaved Red Onion, Cucumber, Tomato, Artichoke Heart, Feta Cheese, Lemon Balsamic Vinaigrette

# SIDE PIECE \$5 EA

## GARLIC BUTTER BROCCOLI

## CHUNKY "CHIPS"

## MAC N CHEESE

## LITTLE HOUSE SALAD

## BATTERED FRIES



# PIZZA

Add Ingredients \$1 per item:

Pepperoni, Sausage, Chorizo, Diced Chicken, Spicy Chicken, Bacon, Wood Fired Mushrooms, Roasted Peppers, Olives, Tomato, Roasted Corn, Pineapple, Arugula, Calabrian Chile Oil, Prosciutto (\$3)

## CHEESE \$14

Red Sauce, Mozzarella

## PEPE \$15

Ezzo's Pepperoni, Red Sauce, Mozzarella

\*Chefs Suggestion: Add Ricotta Cheese

## EL JÉFE \$16

Chorizo, Red Sauce, Chili Oil, Pickled Jalapeños, Cilantro, Queso Oaxaca

\*Chefs Suggestion: Add Roasted Corn

## MEDITERRANEAN \$15

Basil Pesto, Artichoke, Oil Cured Tomato, Olives, Roasted Red Pepper, Mozzarella

\*Chefs Suggestion: Add Diced Chicken

## JONNY D \$17

Schreiner's Italian Sausage, Red Sauce, Caramelized Onions, Roasted Peppers, Mozzarella

\*Chefs Suggestion: Add Wood Fired Mushrooms

## PROSCIUTTO BLANCA \$17

Garlic Cream, Roasted Corn, Prosciutto, Parmesan, Calabrian Chile Oil, Arugula

\*Chefs Suggestion: Add Ricotta Cheese

## SHROOMIN' \$16

Truffle Cream, Wood Fired Mushrooms, Mozzarella, Parmesan, Fresh Herbs

\*Chefs Suggestion: Add Arugula

## CALZONE \$14

Ricotta, Mozzarella, Fresh Herbs, Side of Marinara and Pesto

\*Chefs Suggestion: Add Pepperoni & Sausage

## SPICY CHICKEN AND BACON \$16

Buffalo Chicken, Bacon, White Sauce, Tomato, Green Onions, Ranch Drizzle, Mozzarella

\*Chefs Suggestion: Add Calabrian Chile Oil

# AFTER DARK

Served After 5PM

## CHICKEN MILANESE \$20

Whipped Potatoes, Basil Pesto, Roasted Tomato, Garlic, Arugula

## KING ORA SALMON \$23

Green Chile Piccata, Roasted Cauliflower, Tomato, Crispy Polenta Cake

## BRAISED BEEF MAC AND CHEESE \$18

Cheddar Cream Sauce, Broccoli, Sweet Onion, Garlic Bread

## FISH & CHIPS \$19

2 Haddock Filets, Beer Batter, Chunky "Chips", Slaw, Sweet Lemon Tartar

# SIGNATURE COCKTAILS

- PLAZA PERFECT MARGARITA** \$14  
Dulce Vida Blanco 100 Proof, Naranja, Fresh Lime Juice, Agave
- HOUSE MARGARITA** \$10  
Campo Bravo Blanco, Orange Liqueur, Sweet and Sour
- BURRO** \$13  
Cazadores Reposado Tequila, Agave, Fresh Lime, Cilantro, Ginger Beer
- OLD TOWN FASHION** \$14  
Knob Creek, Vermont Maple Syrup, Angostura Bitter, Luxardo Cherry
- PRICKLY PEAR COSMOPOLITAN** \$13  
Tito's Handmade Vodka, Naranja, Prickly Pear Puree, Fresh Lime Juice

## DRINKS

### BEER SELECTION

**16 OZ DRAUGHT BEERS** \$7

### BOTTLED BEERS

- DOMESTIC** \$6  
Budweiser, Bud Light, Michelob Ultra, Miller Lite, Corona, Pacifico, Dos EXX
- PREMIUM** \$7  
Amstel Light, Heineken, Angry Orchard Cider, Guinness, Four Peaks 8th Street Ale, Blue Moon

## WINE

RED	GLASS	BOTTLE
CATENA "VISTA FLORES", MALBEC, ARGENTINA	\$10	\$32
CHARLES AND CHARLES, MERLOT, WASHINGTON	\$10	\$32
TERRA D'ORO, ZINFANDEL, CALIFORNIA	\$11	\$35
BONAZA BY CAYMUS, CABERNET, CALIFORNIA	\$11	\$35
CHEMISTRY, PINOT NOIR, OREGON	\$13	\$38
JOEL GOTT, RED BLEND, WASHINGTON	\$13	\$38

WHITE	GLASS	BOTTLE
SEAGLASS, RIESLING, CALIFORNIA	\$10	\$32
BIELER, ROSE, PROVANCE	\$11	\$35
THE SEEKER, SAUVIGNON BLANC, NEW ZEALAND	\$11	\$35
TORRESELLA, PINOT GRIGIO, ITALY	\$11	\$35
KENWOOD YALUPA, CHAMPAGNE BRUT, CALIFORNIA	\$11	\$36
LUNETTA, PROSECCO, ITALY (SPLIT)	\$12	
MON FRERE, CHARDONNAY, CALIFORNIA	\$13	\$38



## 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

- 6 PACK WINGS** \$7
- QUESADILLA** \$7
- QUESO FUNDIDO** \$7
- PARMESAN CRUSTED CAULIFLOWER** \$7

## SNACKS

- MARCONA ALMONDS** \$6  
Tossed in Fresh Herbs
- MARINATED CASTELVETRO OLIVES** \$6
- HOMEMADE POTATO CHIPS** \$6  
With Sour Cream Dip

## SWEET TOOTH

- GUINNESS CHOCOLATE CAKE** \$8
- APPLE COBBLER** \$8  
With Ice Cream
- FRIED MINI DONUTS** \$8  
Served with Sauces
- ICE CREAM** \$8  
Two Scoops with Fudge