



## APPETIZERS

- Sweet Corn Quesadilla** .....\$8  
Oaxaca Cheese, Grilled Corn Relish, Crema | Add Grilled Steak **\$6** | Chicken **\$5**
- Chicken Wings** .....**\$11**  
8 Jumbo Wings with Celery, Ranch, or Blue Cheese Dressing  
Choice of: Traditional, Sweet Sriracha Fire, Chipotle BBQ, Habenero Honey
- Tortilla Chips & Salsa** .....**\$6**  
Add Guacamole **\$5**
- Poké** ..... **\$12**  
Fresh Ahi, Crushed Avocado, Mango, Soy, Aji Amarillo, Green Onions, Toasted Sesame Seeds, Tortilla Chips
- Lobster Sliders** ..... **\$16**  
Chilled Lobster Salad, Toasted Hawaiian Bun, Chives
- Queso FUNdido** ..... **\$10**  
Melting Cheese, Warm Flour Tortillas, Chipotle Salsa | Add Chorizo **\$5** Mushrooms **\$3**

## SALADS & SANDWICHES

- AZ Chicken Club** ..... **\$14**  
Grilled Chicken, Bacon, Avocado, Lettuce, Chipotle Aioli, Sweet Potato Bun
- Wood Fired Focaccia** ..... **\$12**  
Beefsteak Tomatoes, Buffalo Mozzarella, Chili Balsamic Glaze, Coriander Pesto, Fresh Focaccia | Add Prosciutto **\$4**
- DL Burger** ..... **\$15**  
Two 4oz Patties, Cheddar Cheese, Tequila Onions, Special Sauce, B&B Pickles, Sesame Bun
- JD's Wedge** ..... **\$16**  
Crisp Iceberg, Mojo Shrimp, Candied Bacon, Marinated Tomatoes, Avocado, Creamy Cilantro Dressing
- Waldorf** ..... **\$15**  
Grilled Chicken, Watercress, Grapes, Tart Apples, Celery, Lime Poppy Dressing
- Thai Salad** ..... **\$18**  
Choice of Ahi Tuna or Grilled Steak, Mixed Greens, Cabbage, Green Papaya, Mango, Tomatoes, Bell Peppers, Chopped Peanuts, Thai Style Vinaigrette

## TACOS

- Baja Fish** ..... **\$13**  
Baja Sauce, Marinated Cabbage, Yucatan Pico
- Garlic Steak** ..... **\$14**  
Homemade Hot Sauce, Charred Onion, Avocado, Garlic Butter
- Chicken Asada** ..... **\$12**  
Smokey Tomatillo Salsa, Drunk Onions, Shredded Cabbage, Cotija Cheese
- Crispy Shrimp** ..... **\$14**  
Chipotle Aioli, Grilled Pineapple Slaw, Cilantro

## PIZZA

- Add Ingredients - **\$1** per item  
Pepperoni, Sausage, Prosciutto, Chorizo, Bacon, Leeks, Zucchini, Mushroom, Corn, Jalapeño, Potato, Tomato
- Pepé** ..... **\$14**  
Pepperoni, Sausage, Red Sauce, Mozzarella
  - El Jefe** ..... **\$14**  
Chorizo, Oaxaca Cheese, Confit Potatoes, Cilantro, Pickled Jalapeños, Red Chile Sauce
  - Earthnut** ..... **\$13**  
Sherry Scented Black Truffle Cream, Wood Fired Mushrooms, Mozzarella, Parmesan, Fresh Herbs
  - Art Van De Lay** ..... **\$12**  
White Sauce, Artichoke, Mixed Mushrooms, Fresh Herbs, Ricotta, Mozzarella
  - Jimmy Two Times** ..... **\$13**  
Red Sauce, White Sauce, Bacon Jam, Crisp Bacon, Melted Leeks, Fresh Mozzarella
  - Margie** ..... **\$12**  
Buffalo Mozzarella, Red Sauce, Basil

## DINNER

Available after 4pm

- Pub Steak** ..... **\$22**  
Marinated Hangar Steak, Sautéed Onions & Mushrooms, Confit Potatoes, Roasted Tomatoes, Blue Cheese Butter
- Brick Chicken** ..... **\$20**  
Habanero Chile and Thyme Honey, Scallion Biscuit, Buttered Corn and Zucchini Maque Choux
- Fish & Chips** ..... **\$19**  
Four Peaks Kilt lifter Batter, Coleslaw, Sweet Lemon Tartar Sauce
- Achiote Shrimp Carbonara** ..... **\$21**  
Bucatini, Corn, Bacon Jam, Cotija Cheese

## DESSERT

- Vanilla & Pineapple Sundae** ..... **\$8**  
Grilled Pineapple, Vanilla Bean Ice Cream, Dulce de Leche, Macerated Raspberries, Toasted Coconut
- Bombolini** ..... **\$7**  
Fried Mini Donuts, Cinnamon, Powdered Sugar, Strawberry Sauce, Salted Caramel
- Guinness Chocolate Cake** ..... **\$9**  
Dark Chocolate Frosting, Crème Anglaise
- Warm Apple Cobbler** ..... **\$9**



**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
- Ginger Smash** ..... **\$12**  
 Absolute Lime, Canton Ginger Liqueur, Lime, Angostura Bitters
- Prickly Pear Mule** ..... **\$12**  
 Vodka, Prickly Pear Puree, Agave, Lime Juice, Ginger Beer, Cilantro
- Arizona Iced Tea** ..... **\$14**  
 Vodka, Tequila, Mezcal, Gin, Cointreau, Sour, Cranberry Juice

**HAPPY HOUR**

Available 3 - 6 PM Daily

**DRINKS**

- Pints** ..... **\$5**
- Domestic Bottles** ..... **\$4**
- Wine by the glass** ..... **\$3 OFF**
- House Margarita** ..... **\$6**
- Well Drinks** ..... **\$6**

**FOOD**

- 6 Pack Wings** ..... **\$7**
- Corn Quesadilla** ..... **\$7**
- Warm Focaccia** ..... **\$7**
- Queso FUNdido** ..... **\$7**

**DRINKS**

**BEER SELECTION**

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

**BOTTLED BEERS**

- Domestic** ..... **\$6**  
 Budweiser, Bud light, Michelob Ultra, Miller Lite, Corona, Pacifico, Dos XX
- Premium** ..... **\$7**  
 Amstel Light, Heineken, Angry Orchard Cider, Guinness, Four Peaks 8th Street Ale, Blue Moon

**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
CHATEAU ST. MICHELLE INDIAN WELLS, CABERNET SAUVIGNON, WASHINGTON	\$12	\$39
NINER, RED BLEND, CALIFORNIA	\$14	\$40

WHITE	GLASS	BOTTLE
FESS PARKER, RIESLING, CALIFORNIA	\$10	\$36
BAND OF ROSES, ROSE, WASHINGTON	\$10	\$32
TURTLE BAY, SAUVIGNON BLANC, NEW ZEALAND	\$11	\$38
KENWOOD YALUPA, CHAMPAGNE BRUT, CALIFORNIA	\$11	\$36
SIX RIDGES, CHARDONNAY, CALIFORNIA	\$13	\$39