



## 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, Habanero Honey, Peri Peri Dry
- Tortilla Chips & Salsa** ..... **\$6**  
Add Guacamole **\$5**
- Poké** ..... **\$13**  
Fresh \*Ahi, Crushed Avocado, Mango, Soy, Aji Amarillo, Green Onions, Toasted Sesame Seeds, Tortilla Chips
- Lobster Sliders** ..... **\$17**  
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
- DL Burger** ..... **\$15**  
Two 4oz \*Patties, Cheddar Cheese, Tequila Onions, Special Sauce, B&B Pickles, Sesame Bun
- Shrimp BLT** ..... **\$16**  
Focaccia, Grilled Shrimp, Bacon, Pesto Mayo, Calabrian Chile Relish, Tomato, Lettuce
- Thai Salad** ..... **\$18**  
Choice of \*Ahi Tuna or Grilled Steak, Mixed Greens, Cabbage, Green Papaya, Mango, Tomatoes, Bell Peppers, Chopped Peanuts, Thai Style Vinaigrette
- Blackened \*Steak Caesar** ..... **\$18**  
Arugula, Romaine, Oil-Cured Tomato, Parmesan, Garlic Croutons Traditional Dressing
- Southwest Chicken Cobb** ..... **\$17**  
Mixed Greens, Avocado, Pico de Gallo, Cotija Cheese, Hard Boiled Egg, Green Onion, Wood Fired Corn, Tortilla Strips, Bacon, Chipotle Ranch

## WOOD FIRED

- Add Ingredients - **\$1** per item  
Pepperoni, Sausage, Chorizo, Bacon, Mushroom, Roasted Peppers, Black Olive, Tomato, Jalapeño, Potato, Arugula, Prosciutto (\$3), Pineapple (\$4)
- Pepé** ..... **\$15**  
Ezzo's Pepperoni Pizza, Red Sauce, Mozzarella
  - El Jefe** ..... **\$16**  
Chorizo Pizza, Oaxaca Cheese, Confit Potatoes, Cilantro, Pickled Jalapeños, Red Chile Sauce
  - Earthnut** ..... **\$16**  
Sherry Scented Black Truffle Cream Pizza, Wood Fired Mushrooms, Mozzarella, Parmesan, Fresh Herbs
  - Calzone** ..... **\$13**  
Ricotta, Mozzarella, served with side of Marinara and Pesto
  - Mediterranean** ..... **\$15**  
Pesto Pizza, Mozzarella, Artichoke, Oil-Cured Tomato, Black Olive, Roasted Red Pepper
  - Joey D** ..... **\$16**  
Schreiner's Sweet Italian Sausage Pizza, Red Sauce, Caramelized Onion, Roasted Peppers, Mozzarella
  - Wood Fired Focaccia** ..... **\$12**  
Beefsteak Tomatoes, Buffalo Mozzarella, Chili Balsamic Glaze, Coriander Pesto, Sandwiched Between Fresh Focaccia | Add Prosciutto **\$4**

Available after 4pm  
**DINNER**

- Pub Steak** ..... **\$26**  
Marinated Hangar \*Steak, Sautéed Onions & Mushrooms, Confit Potatoes, Roasted Tomatoes, Blue Cheese Butter
- Brick Chicken** ..... **\$20**  
Habanero and Thyme Honey, Buttered Corn and Sweet Potato Hash
- Fish & Chips** ..... **\$19**  
Four Peaks Kilt lifter Batter, Coleslaw, Sweet Lemon Tartar Sauce

## 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



**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**

Ask Your Server for Current Wine Selections

**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**