



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 Protein: 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

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 SAUVIGNON, 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.