



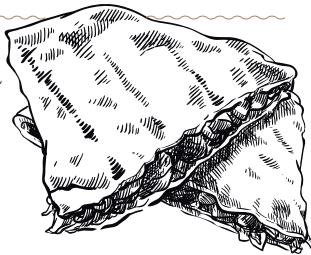
HAPPY HOUR

MENU

4 PM - 7 PM DAILY

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

- \$5⁰⁰ Chips & Salsa
- \$5⁵⁰ Nachos
- \$5⁰⁰ Hummus
- \$5⁰⁰ Quesadilla



SIGNATURE COCKTAILS

- THE PLAZA PERFECT MARGARITA** \$12⁰⁰
Patron Anejo, Grand Marnier & fresh squeezed 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 & grenadine
- SANGRIA BLANCA** \$10⁵⁰
Fresh berries soaked in Stoli Citrus with Chardonnay, lemonade & Sprite
- BERRY SANGRIA** \$10⁵⁰
Fresh berries soaked in Stoli Citrus with Cabernet, lemonade & Sprite
- 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 \$6²⁵
- Sierra Nevada Pale Ale
- Redhook IPA
- Smith & Forge Hard Cider

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 \$8 | \$28
- Lunetta Prosecco split \$11

APPETIZERS






- \$13** **Chicken Wings**  Spicy buffalo, sweet chili, or zesty BBQ Served with carrots and celery
- \$7** **Chips & Salsa**  Angel's 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**  Lump crab pico, Angel's fire-roasted salsa and arugula
- \$10** **Lemon-Rosemary Hummus** Fresh pita bread
- \$11** **Nachos**  Melted cheese, pico, pickled jalapeños, black olives, Angel's fire-roasted salsa 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:

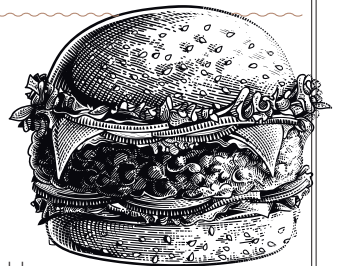
Artisan Ranch, Cucumber Buttermilk, Chipotle Ranch, Thousand Island, Caesar, Mango Vinaigrette, Champagne Ginger Vinaigrette, Dijon Balsamic Vinaigrette
Add Chicken **\$5**, Barbacoa Beef **\$5**, Shrimp **\$6**, Ahi Tuna* **\$7**


- \$12 Full | \$9 Half** **Southwest Salad**  Mixed field greens, tomato medley, roasted corn, Cotija cheese, pepitas, shaved Brussels sprouts, zucchini, carrots, kale, chipotle ranch dressing
- \$12 Full | \$10 Half** **The Cobblestone**  Mixed field greens, crispy bacon, turkey, julienned eggs, blue cheese, tomato medley, cucumber buttermilk dressing
- \$12 Full | \$10 Half** **Caprese Salad**  House-pulled mozzarella, heirloom tomato, arugula, toasted hazelnuts, prosciutto, apple basil vinaigrette and balsamic glaze
- \$12 Full | \$9 Half** **Sonoran Caesar**  Hearts of romaine, tomato medley, pepitas, Cotija cheese roasted garlic anchovy dressing
- \$15** **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 & Ancient Grains Salad** Arugula, strawberries, tomato medley, Cotija cheese, apple basil vinaigrette
- \$7** **Farmer's Salad**  Mixed field greens, zucchini, carrots, kale, shaved Brussels sprouts, toasted pumpkin seeds, Dijon balsamic vinaigrette

ENTREES

- \$15** **CHICKEN / BACON MAC-N-CHEESE** Cheddar, American Mornay cheese sauce, shredded smoked chicken, brown sugar smoked bacon, orecchiette pasta
- \$13** **TACOS** Chicken tacos with heirloom pico, chipotle aioli, napa cabbage slaw, Cotija cheese, flour tortillas, chips, and Angel's fire-roasted salsa 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, and mango vinaigrette
- \$25** **MADEIRA BRAISED SHORT RIBS**  With root vegetable puree, seasonal vegetables & port wine reduction
- \$27** **SMOKED PRIME RIB***  With Madeira au jus, root vegetable puree, seasonal vegetables, and horseradish cream
- \$17** **TROPICAL 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.  bread available.

- \$15** **THE BURGER*** Our daily grind of all American beef, toasted brioche bun, heirloom tomato, shredded lettuce, red onion, pickle
- \$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, shredded lettuce, 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, Madeira au jus, French baguette
- \$14** **SMOKED CHICKEN SALAD SANDWICH** Pulled smoked chicken, Ras el Hanout mayo, celery, chopped hazelnuts, arugula, heirloom tomato, grapes, croissant