



BITES 7

Honey Buffalo Wings	AVAILABLE OPTIONS
Bleu cheese, house ranch dressing	(6) Wings: \$12.00
	(12) Wings: \$18.00
Sweet Potato Fries	\$14.00
Buttermilk Ranch	
MixUp Meatballs	\$19.00
Zan Marzano Tomato Sauce, Parmesan	
Truffle Fries	\$14.00
Frites shoestring, Parmesan, Garlic Aioli	
Artisan Cheese & Charcuterie	\$26.00
Pickled vegetables, Noble bread	
Mediterranean Hummus	\$15.00
Baby tomato, cucumber, olives, warm pita	
Empanada	\$5.00
Ground Beef, Chorizo, Jack Cheddar, Chimichurri	

SALADS 4

Romaine Caesar	\$16.00
Baby Heirloom Tomatoes, Focaccia Croutons, Parmesan, House Cesar Dressing	
Baby greens	\$18.00
Strawberries, Crow's Dairy Feta, Candied Pecans, Shaved Red Onion, Champagne Vinaigrette	
Hitchcock Farms Iceberg Hearts	\$16.00
Bacon, Blue Cheese, Marinated Tomatoes, Fried Onions, Cashews, House Buttermilk Ranch Dressing	
Burrata	\$16.00
Baby Heirloom Tomatoes, T. Cook's Pesto, Noble bread	

SPECIALTIES 7

Battered Fish Tacos	\$23.00
Chilean Seabass, Chipotle Cabbage Slaw, Pickled Red Onion, Tomatillo Avocado Salsa, Lime	

Crab Cake	\$23.00
Harissa Aioli, Frisee, Charred Lemon, Herbs	
Crispy Chicken Caesar Salad Wrap	\$22.00
Romaine, Parmesan, Crouton, House Caesar Dressing, Herbs	
T. Cooks Burger*	\$25.00
K4 Reserve 8 oz Patty, Breadworks Brioche Bun, Yellow Cheddar, Heirloom Tomato, Butter Lettuce, Red Onion, Garlic Aioli, Pickle Spear, Fries	
Featured Chef's Sandwich of the Week	\$22.00
Applewood Smoked Bacon, Butter Lettuce, Tomatoes, Red Onion, Mayo, Thick-Sliced Brioche, Fries	
B.L.T	\$22.00
Applewood Smoked Bacon, Butter Lettuce, Tomato, Mayo, Thick Sliced Brioche, Fries	
Spaghetti & Meatballs	\$30.00
San Marzano Tomato Sauce, Parmesan, Basil, Meatballs (3)	

SIGNATURE COCKTAILS 9

Limoncello Martini	\$17.00
Vanilla Bean Infused Ketel One Vodka, Limoncello, Cointreau, Lemon, Simple Syrup	
Pomegranate Spritz	\$19.00
St Germain Elderflower Liqueur, Prosecco, Pomegranate Juice, Lemon, Mint	
Orange Grove	\$1.00
Jalapeno Infused Don Julio Blanco Tequila, Lemon, Orange, Demerara, Aromatic Bitters	
Cucumber Breeze	\$18.00
Hendrick's Gin, St Germain Elderflower Liqueur, Cucumber Juice, Lime Simple Syrup	
Black Rose	\$18.00
Rosemary Infused Buffalo Trace Bourbn, Lemon, Demerara, Blackberry, Flamed Rosemary Ice	
Pineapple Oaxaca Old Fashioned	\$28.00
Pineapple Infused Don Julio Anejo Tequila, Illegal Mezcal Reposado, Agave, Aromatic Bitters, Aztec Chocolate Bitters, Flamed Pineapple Ring	
Peach Foam Old Fashioned	\$25.00
Uncle Nearest Bourbon, Cherry Bitters, Orange Bitters, Demerara, Peach Infused Foam	
Cactus Kiss	\$17.00
Tito's Vodka, Taonga Sauvignon Blanc, Simple Syrup, Sour Mix, Prickly Pear	
Golden Sunset	\$15.00
Tito's Vodka, Cointreau, Taonga Sauvignon Blanc, Passion Fruit, Vanilla Syrup, Sour Mix	

SPARKLING, WHITES + ROSE 11

Brut Rose, Lucien Albrecht, Cremant d'Alsace, France	\$17.00
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Champagne, Veuve Cliquot, Reims, France N/V	\$34.00
Sparkling, Domaine Chandon Brut, CA N/V	\$16.00
Chardonnay, A to Z Wineworks, Oregon	\$16.00
Chardonnay, Walt by Kathryn Hall, Sonoma, CA	\$20.00
Pinot Grigio, Banfi "Le Rime", Toscana, Italy	\$15.00
Prosecco, Naonis Veneto, Italy	\$15.00
Riesling, Karl Josef Piesporter Michelsberg, Mosel, Germany	\$14.00
Rose, La Fete du Rose, Cotes, France	\$19.00
Sauvignon Blanc, Taonga, Marlborough, New Zealand	\$15.00
Sauvignon Blanc, Patient Cottat, Sancerre, France	\$22.00

REDS 10

Cabernet, Cline "Rock Carved", Alexander Valley, CA	\$21.00
Cabernet, Turnbull, Napa Valley, CA	\$29.00
Cabernet Grayson Cellars, CA	\$16.00
Malbec, Altocedro Año Cero, Mendoza, Argentina	\$15.00
Pinot Noir, Black Magnolia, Willamette, Oregon	\$16.00
Pinot Noir, Belle Glos "Balade", Santa Rita Hills, CA	\$22.00
Pinot Noir, Paul Hobbs Crossbarn, Sonoma Coast, CA	\$24.00
Red Blend, Bodyguard, Paso Robles, CA	\$25.00
Sangiovese, Caparzo Rosso di Montalcino, Toscana, Italy	\$18.00
Tempranillo, Vina Sastre, Ribero del Duero, Spain	\$17.00

DRAFTS 1

Local Rotating Handles	\$10.00
Please ask your server	

CAN 3

Alesmith 394 Pale Ale	\$10.00
Guinness Draught Stout	\$10.00
The Shop Beer Co. Church Music Hazy IPA	\$10.00

BOTTLES 6

Coors Light Lager	\$8.00
Corona Pale Lager	\$8.00
Heineken 0.0 Non-Alcoholic	\$8.00
Michelob Ultra	\$8.00
Stella Artois Pilsner Lager	\$8.00
Chimay Premiere Red Belgian Dubbel	\$12.00

HAPPY HOUR 4

50% Off All Bites & Salads

\$3 Off All Draft Beers

\$4 Off All Wines by The Glass

\$3 Off All Specialty Cocktails

RITUAL ZERO PROOF "COCKTAILS" 3

Cucumber Ricky	\$12.00
Cucumber, lime, simple, soda	
Sunset Cooler	\$12.00
Blood Orange, Passion Fruit Puree, Lime Juice, Demerara, Salt	
House Made Ginger Beer	\$12.00
Ginger demerara, Lemon, Soda	

SHARABLE STARTERS 5

Crispy Spanish Octopus	\$24.00
Potato, Mexican Chorizo, Aji Amarillo, Orange, Cilantro	
Burrata	\$19.00
Strawberry, tomato, toasted pistachio, balsamic caramel, olive oil, basil, mint, nobel bread	
P.E.I Mussels	\$20.00
White Wine, Butter, Thyme, Breadworks Campagna	
Pork Shortribs	\$20.00
Sakura Pork Shortribs, Sweet & Sour Garlic Sauce, Cashews, Scallions, Cilantro, Carrots, Toasted Sesame, Pickled Chiles	
Focaccia & Signature Pesto	\$8.00

SOUPS AND SALADS 4

T. Cook's Caesar	\$17.00
Baby romaine, marinated tomatoes, parmesan, croutons, everything bagel spice, green goddess dressing	
Hitchcock Farm's Iceberg Hearts	\$16.00
Bacon, Bleu Cheese, Cashews, Red Onions, Baby Tomatoes, House Buttermilk Ranch Dressing	
Baby Greens	\$16.00
Strawberries, Crow's Dairy Feta, Candied Pecan, Shaved Red Onions, Champagne Vinaigrette	
Cucumber Gazpacho	\$16.00
Herbed Ricotta, Fried Green Tomatoes, Sunflower Seeds, Lemon Oil	

MAIN COURSES 6

K4 Prime Beef Ribeye*	\$60.00
Garlic Smashed Yukons, Grilled Asparagus, Sauce Au Poivre	
Chicken Piccata	\$40.00
Orzo, Lemon Caper Butter, Broccolini, Charred Lemon	
Short Rib	\$44.00
Potato Croquettes, Truffle Aioli, Mushrooms, Bordelaise, Pickled Shallot, Frisee	
Skuna Bay Salmon*	\$44.00
Lemon potatoes, frisee, red onion, olives, marinated tomatoes, chimichurri, feta	
Branzino	\$48.00
Lemon potatoes, frisee, red onion, olives, marinated tomatoes, chimichurri, feta	
Colorado Lamb Pops	\$60.00
Arugula, Red Onions, Baby Tomatoes, Shaved Parmesan, Balsamic Reduction, Lemon Oil	

HOUSEMADE PASTA 3

Elote Rigatoni	\$34.00
Corn Soubise, Roasted Corn, Cotija, Crema Mexicana, Chili Crisp, Cilantro	
Clam Spaghetti	\$38.00
White Wine, Garlic, Shallot, Lemon, Butter, Chili Flake, Herbs	
Spaghetti Carbonara	\$38.00
Guanciale, Proscuitto, Egg Yolk, Parmesan	

ACCOMPANIMENTS 4

Garlic Smashed Yukons
Grilled Asparagus
Glazed Carrots
Broccolini

À LA CARTE 5

Salmon*	\$34.00
Branzino	\$38.00
Ribeye*	\$50.00
Prawns	\$18.00
Lamb Pop	\$14.00

LIGHTER SIDE 6

Greek Yogurt Parfait	\$14.00
Laura's granola, fresh berries	
Bowl of Mixed Berries	\$14.00
Fruit Plate	\$14.00
Smoked Salmon Bagel*	\$25.00
Cream cheese, pickled red onion, capers, arugula, boiled egg	
Steel Cut Oatmeal	\$13.00
Nuts, half & half, brown sugar	
Vegan Overnight Oats	\$16.00
Oat milk, chia seeds, banana, mixed berries, fresh ground peanut butter	

BREAKFAST ENTREES 9

Breakfast Sandwich*	\$23.00
Brioche bun, apple wood smoked bacon, over medium egg, tomato aioli, caramelized red onion, pickled jalapenos, havarti, heirloom tomatoes, butter lettuce, breakfast potatoes	
Egg White Frittata	\$22.00
Artichoke, bell pepper, broccolini, spinach, gruyere, marinated tomato, burrata	
Huevos Rancheros*	\$23.00
Over easy eggs, chorizo, black beans, avocado, sour cream, cotija, corn tortillas	
Seasonal Vegetable Omelette	\$20.00
Jack cheddar, seasonal vegetables, breakfast potatoes	
Two Eggs any Style*	\$23.00
Bacon or sausage, breakfast potatoes, toast	
French Toast Pancakes Waffle	\$19.00
Maple syrup, butter	
Avocado Toast	\$20.00
Scrambled egg, pickled red onion, radish, roasted tomato, feta, cress	

Breakfast Burrito	\$18.00
Scrambled eggs, jack cheddar, tater tots, Served with breakfast potatoes & side of salsa	
Eggs Benedict*	\$23.00
Breadworks english muffin, poached eggs, neuske's canadian bacon, hollandaise chives, breakfast potatoes	

SALADS AND SOUPS 4

Focaccia & Signature Pesto	\$8.00
Cucumber Gazpacho	\$16.00
Herbed ricotta, fried green tomatoes, sunflower seeds, lemon oil	
Romaine Caesar Salad	\$16.00
Baby heirloom tomatoes, parmesan, focaccia croutons, house caesar dressing	
Baby Greens Salad	\$16.00
Strawberries, dried cranberries, candied pecans, shaved red onions, crow's dairy feta, champagne vinaigrette	

SANDWICHES 4

T. Cooks Burger*	\$25.00
Copper state reserve 8 oz patty, breadworks brioche bun, cheddar, heirloom tomatoes, red onions, butter lettuce, garlic aioli, pickle spear, fries	
Alexis' burger	\$25.00
K4 Ranch 8 oz patty, breadworks brioche bun, mayo, havarti and american cheese, onion rings, guacamole, lettuce, pickle spear, fries	
Chef Aaron's Grilled Chicken Sandwich	\$22.00
Herb marinated chicken breast, havarti, applewood smoked bacon, red onions, heirloom tomatoes, butter lettuce, garlic aioli, telera roll, fries	
Turkey Sandwich	\$18.00
Roasted turkey breast, grain mustard aioli, cheddar cheese, butter lettuce, heirloom tomatoes, avocado, brioche, fries	

LUNCH ENTREES 4

Battered Fish Tacos	\$24.00
Chilean seabass, chipotle cabbage slaw, pickled red onions, tomatillo avocado salsa, lime, cowboy chips	
Mary's Chicken	\$25.00
Parmesan risotto, chef's mix mushrooms, broccolini, garlic haricot vert, chicken jus	
Seared Salmon*	\$29.00
Carrot puree, grilled asparagus, blistered baby tomatoes, herbed champagne dressing	
Power Bowl	\$21.00
Mediterranean hummus, baby mix greens, roasted squash, quinoa salad, crispy tofu, feta cheese, 8 minute poached egg, lemon yogurt dill dressing, pita bread	

DESSERTS 4

Chocolate Pistachio Crunch Bar

Pistachio and Tahini Kataifi, Milk Chocolate Mousse, Chocolate Ganache, Caramelized Black Sesame

Trio of Pudding Pops

Strawberry shortcake, cookies and cream, and marshmallow fruity pebbles pudding pops

Limoncello Creme Brulee**

Vanilla Bean Brulee, Limoncello Creme, Honeycomb Tuile, Candied Meyer Lemon

House Made Gelato

Three Scoops Of Your Choice Gelato

AFTER DINNER SIPS 10

Cafe de Olla \$18.00

Cinnamon Orange Infused Reposado, Kahlua Espresso, Demerara

Chai Russian \$18.00

Tito's, Kahlua, Chai Tea, Cream, Toasted Cinnamon

Carajillo \$15.00

Liquor 43, Espresso

Key Lime Martini \$22.00

Vanilla Bean Infused Ketel One Vodka, Orgeat, Licor 43, Lime Juice, Pineapple Juice

10 Yr Tawny Port \$14.00

20 Yr Tawny Port \$25.00

30 Yr Tawny Port \$30.00

40 Yr Tawny Port \$50.00

Noval Fine Ruby \$14.00

Fleurgluten Free De Renaissance Suaternes \$12.00

BRUNCH ONLY 2

2 Scrambled Eggs*

served with (1) piece of toast & choice of fruit or breakfast potatoes

(1) Pancake or (1) French Toast

served with (1) piece of toast & choice of fruit or breakfast potatoes

ALL DAY 5

Grilled Cheese \$16.00

served with choice of fruit or fries

Chicken Tenders	\$16.00
served with choice of fruit or fries	
Cheeseburger*	\$16.00
Patty and Cheese Only. Served with choice of fruit or fries	
Buttered Pasta & Parmesan	\$13.00
Strawberry PB&J	\$13.00
Served with choice of fruit or fries	

ALL DAY ENTREES 2

Chicken Breast	\$21.00
served with choice of fries, fruit or veggies	
Seared Salmon*	\$24.00
served with choice of fries, fruit or veggies	

SHARED PLATES 4

Alvadora Guacamole & Salsa	\$19.00
Cilantro, Corn Chips	
Hummus	\$15.00
Traditional. Served With Veggies, Warm Pita	
Honey Whipped Feta	\$18.00
Figs, Pear, Apple, Nuts, Cracked Black Pepper, Warm Pita	
Fruit Plate	\$14.00
Seasonal fresh fruit	

ENTREES 3

T.Cook's Burger*	\$25.00
Copper State Reserve 8 Oz Patty, Breadworks Brioche Bun, Cheaddar, Heirloom Tomato, Butter Lettuce, Garlic Aioli, Pickle Spears, Cowboy Chips	
Chef Aaron's Grilled Chicken Sandwich	\$22.00
Herm Marinated Chicken Breast, Havarti, Applewood Smoked Bacon, Red Onions, Heirloom Tomato, Butter Lettuce, Garlic Aioli, Telera Roll, Cowboy Chips	
Cheese Quesadilla	\$16.00
Cheese Blend Sour Cream Salsa	

CABANA KIDS 3

Chicken Tenders	
Grilled Cheese	

Plain Cheeseburger*

RESERVE 4

Champagne, Dom Perignon, Epernay, France 2012	\$780.00
Chardonnay, Veuve Clicquot, France	\$150.00
Champagne, Brut Rose, Veuve Clicquot, Reime, France	\$290.00
Chardonnay, Louis Jadot, Chassagne-Montrachet, France 2019	\$230.00

BEERS 8

Michelob Ultra, St. Louis, MO
Coors Light, Golden, CO
Corona, Oaxaca, MX
Dos Equis, Mexico City, MX
Lumberyard IPA, Flagstaff, AZ
Scottsdale Blonde Ale, Scottsdale, AZ
Joy Bus Wow Wheat, Tempe, AZ
Stella Artois, Leuven, BE

READY TO ENJOY 2

High Noon Vodka Fruit Juice Rotating Flavors
White Claw Hard Seltzer Rotating Flavors

ROYAL COCKTAILS 9

All Day Rose	\$20.00
Ketel One Grapefruit & Rose Lemon Sparkling Rosé	
Antioxidant Mojito	\$19.00
American Distilling Co. Rum Blueberries Mint Lime Club Soda	
Cactus Cooler	\$19.00
Prairie Organic Grapefruit, Hibiscus & Chamomile Vodka Sparkling Lemon Soda Prickly Pear Nectar	
Royal Margarita	\$17.00
100% Agave Tequila Orange Liqueur Fresh Lime	
Royal Sangria	\$18.00
White Or Red Wine White Rum Seasonal Fruit	

Picante Margarita	\$22.00
Don Julio Blanco Jalapeño Agave Nectar Lime	
White Linen	\$20.00
American Distilling Co. Gin St. Germain Lemon Cucumber	
Arizona Tea	\$19.00
American Distilling Co. Vodka Lemonade	
Spa Water	\$20.00
Ketel One Cucumber-Mint Elderflower Club Soda Lime	

NON - ALCOHOLIC DRINKS 7

C2O Coconut Water	\$7.00
Goslings Gingerbeer	\$8.00
Fever Tree Sparkling Lemon	\$8.00
Fever Tree Sparkling Pink Grapefruit	\$8.00
Redbull	\$7.00
Coke, Diet Coke, Sprite	\$6.00
Iced Tea	\$6.00
Black Tea Ginger Peach	