

FROM THE BAR

*All drinks are served in eco-friendly disposable cups or canned



Frozen Cocktails

Alcoholic \$12 & Non-Alcoholic \$7

Your Choice of Flavors:

Strawberry – Raspberry – Mango – Peach – Lime

Pina Colada

Bacardi Superior White Rum, coconut cream, pineapple juice

\$12

Margarita

Sauza Blue 100% Agave Silver Tequila, triple sec, fresh lime juice, agave nectar

\$12

Mocktails

Raspberry Mint Lemonade

Raspberry puree, fresh mint & Lemonade

\$6

Peach Iced Tea

Peach puree & iced tea

\$6

Specialty Cocktails

The Patron Margarita

Patron Silver Tequila, Cointreau, fresh lime juice, agave nectar

\$14

Bloody Mary

Vodka, homemade bloody mary mix

\$11

Mojito

Bacardi Superior White Rum, fresh lime juice, fresh mint, sugar

\$12

Dark & Stormy

Dark rum, fresh lime juice, ginger beer

\$12

Moscow Mule

Vodka, fresh lime juice, ginger beer

\$12

Summer Splash

Vodka, peach puree, triple sec, cranberry juice

\$12

Summer Peach Shandy

Peach puree, lemonade, IPA

\$9

Wine

Canvas by Michael Mondavi

Chardonnay – Pinot Grigio – Brut – Pinot Noir – Merlot – Cabernet Sauvignon

\$10

Beer

Draft

\$7

La Cumbre Elevated IPA – Marble Double White

Bosque Elephants on Parade – Bud Light

Can

\$7

Bud Light – Coors Light – XX Lager – Corona

O' Douls (N/A) – La Cumbre Stout – Bosque Lager

Marble Pilsner – Santa Fe 7K IPA

On The Rocks® Premium Cocktails

200ml

\$18

The Aviation (Gin) – The Mai Tai (Rum)

The Cosmopolitan (Vodka) – The Margarita (Tequila)

Jalapeno Pineapple Margarita (Tequila)

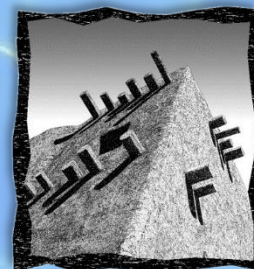
100ml

\$12

The Old Fashioned (Bourbon)

*more info; ontherockscocktails.com/the-drinks/

PLAZA



GRILLE

FROM THE KITCHEN



* ⊗: Dish can be made Gluten Free – DF: Dairy Free – V: Vegetarian – NN: No Nuts

Starters

Cheese Quesadilla v, NN \$11
***Add chicken** \$2

Jack Cheese, pico de gallo, three flour tortillas,
side of salsa

Buffalo Chicken Tenders NN \$13
Buffalo sauce, celery sticks,
ranch or blue

Plaza Nachos GF, NN \$14
Tortilla chips, Native beef, queso, jalapenos,
pico de gallo, salsa

Salads

Crisp Salad ⊗, DF, NN \$13
Crisp greens, chicken, cucumber, cherries,
walnuts, feta, croutons, raspberry vinaigrette

Asian Shrimp Salad ⊗, DF, NN \$18
Arugula, mango, sweet peppers, radish, jicama,
edamame, scallions, sesame vinaigrette

Sandwiches

Served with fries

Substitute for fruit \$2.50

NM Double Cheeseburger NN \$15
Native beef, classic roll, lettuce, tomato, onion,
pickles, choice of cheddar, Swiss, American
Add; Green chile, pico de gallo, jalapenos \$1

Plaza Dog NN \$13
¼ pound 100% beef dog

Turkey Caprese Wrap NN \$13
Smoked turkey, roasted tomato, mozzarella,
spinach, basil Dijon, spinach tortilla

Kids

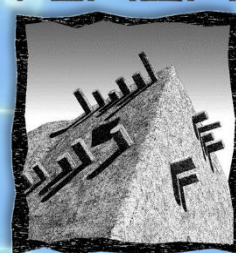
Snacks



Carrot & Celery Sticks ⊗, v, NN \$5
Ranch dipping sauce

Fruit & Yogurt ⊗, v, NN \$6
Seasonal fruit, honey yogurt

PLAZA



GRILLE

Take a Dip ⊗, v, NN \$12
Baby carrots, celery, tortilla chips, salsa,
hummus, homemade queso

Mini Picnic ⊗, NN \$13
Brie cheese, prosciutto, marinated vegetables,
grain mustard, rice crackers

Chips & Salsa ⊗, v, NN, DF \$9

Chips & Queso ⊗, v, NN \$9

Ancient Grains Salad ⊗, DF, v \$12
Chickpeas, brown rice, quinoa, teff, lentils,
arugula, cucumber, citrus, tomatoes, pistachios,
lemon herb dressing

Ham & Swiss Croissant \$14
Shaved ham, Swiss, arugula,
roasted tomato mayonnaise, 9 grain croissant

Tamaya Tacos ⊗, DF, NN \$15
Chicken or Beef
Marinated cabbage, corn tortillas, jalapenos,
pico de gallo, salsa

Sandwiches & Stuff

Served with fries

Substitute for fruit \$2.50

Chicken Nuggets NN \$7
Ranch dipping sauce

Burger Sliders NN \$7
Seasonal fruit, honey yogurt

Dog NN \$7
Mustard and ketchup

PB&J DF, v \$6
Peanut butter, wheat bread, grape jelly

Kraft Mac & Cheese v, NN \$5
Mustard and ketchup

*Consuming raw or undercooked meats, poultry, seafood, eggs,
and/or shellfish may increase your risk of food borne illness.

All parties of 8 or more are subject to 22% service charge and
6.375% sales tax.