

4DC Bar & Grill

STARTERS

JALAPEÑO POPPERS 🌶️ 13

six jalapeño poppers stuffed with pork carnitas, cream cheese, monterey jack cheese, & topped with cajun candied bacon bits served with spicy aioli & avocado lime crema

BBQ FLATBREAD 13

bourbon bacon bbq sauce, pork carnitas, cheddar cheese, & fresh red onions

BONELESS WINGS GF 13

buttermilk-soaked & breaded in our seasoned gluten-free flour, served with side of celery & carrot sticks - ask your server for sauces & rub options

SHRIMP CAKES GF 13

ground shrimp with gluten-free panko breading sautéed crisp atop mango slaw, avocado crema, & coconut curry aioli

GRILLED CHEESE 15

parmesan-crusted sourdough bread, monterey jack, cheddar, swiss & yellow american cheese, served with a cup of tomato bisque

SMOKED CHICKEN WINGS 16

beer-brined & cold smoked bone-in chicken wings fried crispy, tossed in your choice of sauce or dry rub, served with celery & carrot sticks - ask your server for sauces & rub options

*SEARED YELLOWFIN TUNA 19

sushi-grade yellowfin tuna seared & butter basted set on a bed of mixed greens, wasabi aioli, & black sesame seeds

SIDES

TATER TOTS side 3 basket 5

FRENCH FRIES side 4 basket 6

SWEET POTATO FRIES side 4 basket 6

ONION RINGS side 4 basket 6

SIDE SALAD 3

SEASONED RICE 4

available after 5:00pm

BLACK BEANS 4

available after 5:00pm

SEASONAL VEGETABLES 4

available after 5:00pm - ask your server for details

SAUTÉED MUSHROOMS 4

available after 5:00pm

SOUPS & SALADS

TOMATO BISQUE cup 5 bowl 9

roasted heirloom tomatoes, fresh basil, topped with tarragon crema

CHICKEN TORTILLA cup 6 bowl 10

slow roasted shredded chicken, green chiles, tomatoes, fire-roasted corn, topped with monterey jack cheese, & crisp red tortilla strips

TACO SALAD 12

crispy taco shell bowl with mixed greens, black beans, fire-roasted corn, pico de gallo, shredded cheese, avocado lime crema, spicy aioli, salsa, & guacamole

*CLASSIC CAESAR 12

romaine lettuce tossed with caesar dressing, parmesan cheese & house made croutons

ANTIPASTO SALAD 13

spicy capicola, genoa salami, black forest ham, pepperoni, red onions, banana peppers, green olives, feta cheese, mixed greens, & rosé balsamic vinaigrette

CLASSIC COBB 15

diced ham, diced turkey, bacon, bleu cheese, boiled egg, diced tomato, & guacamole

*YELLOWFIN TUNA 21

seared sushi-grade yellowfin tuna on top of fresh mixed greens, cucumber, green grapes, gala apple slices, crispy wonton strips, & feta cheese

SMASH BURGERS

all our burgers come with two 4 oz patties that are ground and pressed in-house daily

add - gluten-free bun 3 | bacon 2 | cheese 1

*CLASSIC HAMBURGER 14

romaine lettuce, heirloom tomato, red onion, & house made pickles

*SONORAN BBQ BURGER 16

topped with pork carnitas, jack cheese, bourbon bacon bbq sauce, & a crispy onion ring

*CAJUN BLEU BURGER 16

house cured bacon, cajun bleu cheese sauce, & a crispy onion ring

*THE FUNGI BURGER 16

crimini mushrooms & imported swiss cheese

HOUSE MADE BRATS

*CLASSIC GERMAN BRATWURST 18

grilled house made bratwurst, topped with our house made sauerkraut & spicy brown mustard

*BRAT BURGER 18

house made bratwurst patty, topped with our house made sauerkraut & spicy brown mustard

20% gratuity added to parties of 6 or more.

*These items may contain raw or undercooked ingredients.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.

SANDWICHES & WRAPS

AVAILABLE UNTIL 5PM

all sandwiches can be made as wraps upon request
add - gluten-free bread or wrap 3

QUESADILLA 9

crisp flour tortilla filled with monterey jack cheese served with salsa, sour cream, & guacamole
add - pulled jackfruit 5 | chicken 5 | pork 5
*carne asada 7 | shrimp 7

CHICKEN SALAD SANDWICH 12

shredded chicken, mayo, walnuts, celery & green grapes, with tomatoes & lettuce on a buttery grilled croissant

VEGETARIAN "PULLED PORK" VG 13

pulled jackfruit in our house made bbq sauce on a brioche bun with our house made pickles

CLASSIC B.L.T. 15

toasted sourdough, mayo, romaine lettuce, heirloom tomatoes, & house cured bacon

CRISPY CHICKEN SANDWICH 15

butter-milk-soaked chicken breast, breaded in gluten-free flour fried crispy, romaine lettuce, heirloom tomatoes, onions, house made pickles, & mayo on a grilled hoagie

*PHILLY CHEESESTEAK 15

shaved sirloin steak with grilled onions, green peppers, cremini mushrooms, with yellow & white american cheese on a grilled hoagie

SHAVED TURKEY WRAP 15

shaved turkey, thinly sliced cucumber, green grapes, red onion, & tzatziki sauce

CADDY STACK 16

double stacked club sandwich on sourdough with bacon, turkey, ham, cheddar & swiss cheese, romaine lettuce, heirloom tomatoes, mayo, & guacamole

THE ITALIAN 17

spicy capicola, genoa salami, black forest ham, pepperoni, choice of cheese, red onions, banana peppers, mixed greens, & rosé balsamic vinaigrette

STREET TACOS

PORK CARNITAS GF 13

braised pork carnitas, mango slaw, pickled red onions, & spicy aioli

VEGGIE GF VG 13

pulled red chile jackfruit, melted monterey jack cheese, mango slaw, & fresh avocado

TERIYAKI CHICKEN GF 14

mango slaw, pickled red onion, & spicy aioli

*CARNE ASADA GF 16

melted monterey jack cheese, carne asada, fresh pico de gallo, tomatillo chimichurri, & pickled red cabbage

BLACKENED SHRIMP GF 16

spicy mango slaw, avocado lime crema, & pickled red onion

TROPICAL FISH GF 16

fresh chargrilled white fish topped with apple mango chutney, coconut curry aioli, & pickled purple cabbage

ENTRÉES

AVAILABLE AFTER 5:00 PM

all entrées served with your choice of two sides

GREEN CHILE ALFREDO 17

fresh pasta with house made green chile alfredo sauce
add - chicken 5 | *carne asada 7 | shrimp 7

GRILLED CHICKEN BREAST 20

6 oz saffron & peppercorn chicken breast, chargrilled & butter basted

ENCHILADA 20

three rolled corn tortillas stuffed with monterey jack cheese, smothered in red chile enchilada sauce & more monterey jack cheese, pico de gallo, & sour cream, with your choice of chicken or pork

CHIMICHANGA 20

pork carnitas, bacon, black beans, and monterey jack cheese rolled up in a flour tortilla, fried crisp, served with salsa, sour cream, & guacamole

SMOTHERED BURRITO 20

house made black beans, seasoned rice, your choice of chicken or pork, smothered in hatch red chile enchilada sauce, monterey jack cheese, & pico de gallo

SAUTÉED SHRIMP 22

1/2 lb of lemongrass & tarragon dusted shrimp sautéed in vodka butter sauce

*SIRLOIN STEAK 25

10 oz sirloin steak chargrilled & rosemary butter basted

*SEARED YELLOWFIN TUNA 28

herb crusted sushi-grade yellowfin tuna, seared & butter basted

DESSERTS

APFELSTRUDEL 9

german apple strudel

CRÈME BRÛLÉE 10

PISTACHIO TORTE GF DF V 13

topped with pistachio latte gelato, dried lavender flowers, & lavender syrup

CHOCOLATE CHIP COOKIE SKILLET GF DF V 13

vanilla bean gelato, caramel sauce, & fresh whipped cream

PECAN BROWN BUTTER CAKE GF DF V 12

with vanilla bean gelato & rose syrup drizzle

BEVERAGES

COKE | DIET COKE 3

SPRITE | DIET SPRITE 3

DR. PEPPER | DIET DR. PEPPER 3

LEMONADE 3

ICED TEA 3

COFFEE 3



Earn Rewards

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