

Breakfast

SERVED UNTIL 10AM

Add Ons: Bacon +3.99 | Breakfast Potatoes +4.99
Two Eggs +3.49 | Toast +2.19

Enchiladas & Eggs* 16.99

Chicken, green chile sauce, cheese, black beans, country potatoes, over easy eggs, sour cream

Biscuits & Gravy 15.99

Two jalapeño cheddar buttermilk biscuits, sausage gravy

French Toast 16.99 •

Texas toast served with country potatoes

Brewers Breakfast 17.99

Scrambled eggs, two strips of crispy bacon and toasted sourdough with country potatoes

Hot Irish Steel

Cut Oatmeal 10.99 •

Topped with blueberries, strawberries, sliced bananas, candied walnuts, cinnamon and brown sugar

Breakfast Croissants* 16.99

Served with a side of country potatoes

Bacon, Egg & Cheese **Sausage, Egg & Cheese**

Brewhouse Burgers

100% Angus Beef - Served with Chips

Sub Pretzel Bun +2.29 | Upgrade to Fries +2.99
Add Ons: Avocado +3 | Bacon +2.99 | Side Salad +5.99

Brezelburger 19.99

Premium beef patty, crispy bacon, cheddar, pickled red onions, pickles, house-made Four Peaks Hop Knot mustard on a pretzel bun

Southwest* 17.99

Premium beef patty, pepper jack, whole roasted green chiles, lettuce, tomato and sweet jalapeño dressing on brioche

Four Peaks Cheese* 16.99

Choice of American, pepper jack or Swiss, lettuce, tomato and onion on brioche

Chile Bomber 17.99

Premium beef patty, jalapeño cream cheese, crispy onion straws, sautéed jalapeños, roasted tomatoes on brioche

Sub any beef patty for a veggie patty

Brewers Favorites

Add Ons: Avocado +3 | Side Salad +5.99

Fish & Chips 21.99

Kilt Lifter-battered Atlantic cod served with fries, tartar sauce and a lemon wedge

8th Street Pale Ale Chicken Strips 17.29

Crispy beer-battered strips served with chipotle ranch and fries

Enchiladas 18.29

Shredded chicken, mozzarella, Mexican blend, topped with house-made green chile sauce. Served with black beans, Spanish rice and sour cream

Add Eggs* +3.49

Crispy Chicken Sandwich 17.99

Crispy chicken breast, lettuce, tomato, red onion, pickles, house-made sambal aioli on brioche, served with chips

Upgrade to Fries +2.99 | Sub Buffalo Chicken +1

Turkey Club 17.99

Bacon, Swiss, lettuce, tomato, onion and mayo on choice of multi-grain or sourdough bread, served with chips

Upgrade to Fries +2.99

Grilled Chicken BLTA 19.99

Grilled chicken, crispy bacon, avocado, romaine, tomato, house-made bacon mayo on a hoagie roll

Upgrade to fries +2.99 | Sub Buffalo Chicken +1

Drinks

Fresh Brewed Coffee 4.49

Bottled Water 3.29

• Vegetarian • Can Be Made Vegetarian • Vegan • ≤600 Calories

20% gratuity will be added for parties of six or more

Appetizers

Brick House Wings 18.99

Buffalo-style or spicy Thai peanut wings served with carrots, celery, ranch or blue cheese dressing

AZ Chicken Rolls 13.69

House-made spring rolls stuffed with grilled chicken, pepper jack, fresh jalapeño, bell peppers and cream cheese served with sweet jalapeño dressing

Bavarian Pretzel 14.29 •

Large salted pretzel served with spicy mustard

Chili Pork Poutine 17.99

Beer battered fries, green chile pork gravy, cheddar curds

Add Eggs* +3.49

Chicken Quesadilla 17.99

Grilled chicken and pepper jack blend on a toasted flour tortilla
Served with salsa and sour cream

Barrel Fries 10.99 •

Salads

Chicken Caesar 19.99 •

Grilled chicken breast, shredded Parmesan, chopped romaine, cherry tomatoes, croutons with Caesar dressing

Sub Buffalo Chicken +1

Cobb 18.49

Diced turkey, bacon, hard-boiled egg, blue cheese, avocado, grape tomatoes, red onions on mixed greens with ranch dressing

Southwest Chop 16.99 ••

Mixed greens, queso fresco, diced avocado, quinoa with black beans, roasted red peppers, roasted corn, pico de gallo, tortilla strips, served with citrus cilantro dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybeans, sesame and sulfites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

Draft Beers

Bottle & Canned Beers

Kilt Lifter

SCOTTISH-STYLE AMBER ALE | ABV: 6%

A malt-forward, traditional Scottish-style ale with roasted barley & caramel flavors.

Peach

GOLDEN ALE WITH FRUIT | ABV: 4.5%

Peaches thrive in Arizona and the sweet flavor blends perfectly in this light-bodied ale.

Sunbru

TRIBUTE KÖLSCH-STYLE ALE | ABV: 5.1%

Traditional German style. Clean, dry, light and low bitterness. Hard to brew but worth every drop.

Golden Lager

MUNICH HELLES LAGER | ABV: 5.2%

Light and crisp with delicate malt sweetness, and just a hint of German hops.

Hop Knot

INDIA PALE ALE | ABV: 6.7%

Five hops knotted together at seven different intervals. Award-winning IPA.

Oatmeal Stout

ENGLISH-STYLE STOUT | ABV: 5.2%

Oats round out this traditional English style. Hints of toffee and coffee. Inky black but light bodied.

WOW

AMERICAN WHEAT ALE | ABV: 5%

Sweet citrus balanced by soft wheat and notes of vanilla and apricots.

Hazy IPA

NEW ENGLAND INDIAN PALE ALE | ABV: 6.5%

Cloudy and dry-hopped for juicy flavors of guava & passion fruit.

8th Street Pale Ale

ENGLISH SYLE ALE | ABV: 4.9%

Hop varieties native to the U.K. give the beer an earthy, floral aroma deftly balanced by the perfect amount of caramel malt.

Imperial Hazy IPA

NEW ENGLAND IPA | ABV: 8.8%

Stuffed full of Sabro and Mosaic hops for flavors of full-pulp OJ, blueberries, bubblegum, and fresh-mown grass.

Seasonal

Ask your server for our seasonal offering!

Michelob Ultra 16oz

ST. LOUIS, MO | ABV: 4.1% | IBU: 10

Coors Light 16oz

GOLDEN, CO | ABV: 4.2% | BU: 10

Budweiser 16oz

ST. LOUIS, MO | ABV: 5% | IBU: 12

Dos Equis 16oz

MEXICO | ABV: 4.7% | IBU: 10

Modelo Especial 16oz

MEXICO | ABV: 4.4% | IBU: 18

Stone Buenaveza Salt & Lime Lager 19.2oz

ESCONDIDO, CA | ABV: 4.7% | IBU: 13

Blue Moon Belgian White Ale 16oz

GOLDEN, CO | ABV: 5.4% ABV | IBU: 9

Firestone 805 Blonde

PASO ROBLES, CA | ABV: 4.7% | IBU: 15

Heineken 16oz

NETHERLANDS | ABV: 5% | IBU: 23

Sierra Nevada Pale Ale 16oz

CHICO, CA | ABV: 5.6% | IBU: 38

Four Peaks Kilt Lifter Amber Ale

TEMPE, AZ | ABV: 6% | IBU: 21

Sierra Nevada Hazy Little Thing IPA 19.2oz

CHICO, CA | ABV: 6.7% | IBU: 40

Four Peaks Hop Knot IPA 16oz

TEMPE, AZ | ABV: 6.7% | IBU: 47

Topo Chico Ranch Water 12oz

MEXICO | ABV: 4.7%

Truly Wild Berry Hard Seltzer 12oz

BOSTON, MA | ABV: 5%

Angry Orchard Crisp Apple Hard Cider 12oz

WALDEN, NY | ABV: 5%



Drink Beer, Give Back

We at Four Peaks take our role in the community seriously. Since our founding, we've collaborated with businesses, nonprofits, and customers to help people and animals in need, clean and restore the wilderness areas we all enjoy, and generally make Arizona a more awesome place!



Visit the Four Peaks
Brewing Shop



Cocktails

Habanero Chipotle Mary

Ketel One vodka and Demitri's® All Natural Chipotle-Habanero mix with puréed chipotle peppers and habanero chilies for serious heat!

Chilies & Peppers Mary

Wheatley vodka, Demitri's® All Natural Chilies & Peppers mix, Worcestershire, lemon juice, celery seed and horseradish

Don Julio Margarita

Don Julio Blanco tequila, lime sour, triple sec and a splash of orange juice

Buffalo Trace Old Fashioned

Buffalo Trace bourbon, simple syrup and Angostura bitters

Espresso Martini

Tito's Handmade vodka and Caffè Borghetti Espresso liqueur, garnished with espresso beans

Cranberry Mule

Tito's Handmade vodka, cranberry juice, ginger and lime, topped with soda water

Pineapple Mint Mimosa

Sparkling wine and pineapple juice, garnished with mint

Lynchburg Lemonade

Jack Daniel's Tennessee whiskey, triple sec, sour mix and Sierra Mist

La Paloma

Cazadores Blanco tequila, ginger and grapefruit juice, topped with club soda

Cosmo Kisses

Wheatley vodka, St-Germain Elderflower liqueur and lime and cranberry juices, topped with sparkling wine

Wines

Sparkling & Whites

Benvolio

PROSECCO | Italy

Fresh citrus with slight hints of honey and fresh flowers on the nose with flavors of fresh peaches, lemon, green apples and grapefruit

Canyon Road

PINOT GRIGIO | California

Hints of green apple, citrus, white peach and floral blossom

Giesen

SAUVIGNON BLANC | Marlborough, NZ

Lemon, grapefruit and passion fruit with hints of grassy, dried herb aromas

Franciscan Estate

CHARDONNAY | California

Faint citrus notes with buttery flavors of caramel, honeycomb and vanilla

Cambria Katherine's Vineyard

CHARDONNAY | Santa Maria Valley, CA

Chardonnay marked by exceptional ripeness and smoky oak

Reds

Bieler Pere et Fils Sabine Aix Provence

ROSÉ | Provence, FR

Delicate balance of floral, herbal, wild red fruit and stone fruit flavors and has a creamy, yet lifted palate interwoven with rose petals and wet stones

Murphy-Goode

PINOT NOIR | California

Vibrant dark fruit character with notes of vanilla and intense black cherry aromas and flavors

Postmark

CABERNET SAUVIGNON | Paso Robles, CA

Aromas of blackberry, raspberry compote, plum and warm winter spices with hints of lavender

Sycamore Lane

MERLOT | California

Soft and ripe with blackberry, vanilla and baking spices

Educated Guess

RED WINE BLEND | Napa Valley, CA

Hints of toasted herbs, dark fruit compote and cocoa notes with complex flavors of berries, red currants and chocolate