

DINNER SELECTIONS

SOUPS & SALADS

SMOKED BRISKET CHILI | CUP 4 / BOWL 6
12 hour smoke beef brisket, house cured bacon, crème fraiche,
aged white cheddar

SOUP OF THE DAY | CUP 4 / BOWL 6

HOUSE SALAD | 7 GF
field greens, cherry tomato, red onion, cucumber, feta, choice of
dressing

WEDGE | 7 GF
crisp iceberg, shaved red onion, house smoked bacon, cherry
tomatoes, bleu cheese crumbles, balsamic glaze, bleu cheese
dressing

SPINACH | 7 V
baby spinach, bleu cheese crumble, house cured bacon, candied
walnuts, warm bacon vinaigrette

CAESAR | 6 V
romaine, rosemary croutons, parmesan, tossed with
parmesan caesar dressing

add protein to any salad chicken 5/ salmon 6/ grouper 8

STARTERS

GROUPEL NUGGETS | 16
local red grouper, florida citrus remoulade

CHICKEN WINGS | 13 GF
jerk, garlic chili or buffalo style; bleu cheese or black peppercorn
ranch *all wings/all drums 2*

SMOKE BRISKET FLATBREAD | 13
12 hour smoked beef brisket, house smoked bacon lardons,
charred tomatoes, mozzarella, bbq sauce, orange blossom honey

RUEBEN EGGROLLS | 13
corned beef brisket, alpine swiss, sauerkraut, russian dressing

GUACAMOLE | 10 GF V
lime, pico de gallo, hand-cut corn tortilla chips

BUFFALO CAULIFLOWER | 9 GF V
house buffalo, tempura batter, black peppercorn ranch

iCUATRO NACHOS | 9 GF V
CHICKEN 4 / BRISKET CHILI 5 / BBQ PORK 5
queso blanco, black beans, pico de gallo, guacamole, sour cream

QUESO BLANCO | 8 GF V
melted white cheddar, white american, parmesan, pico de gallo,
hand cut tortilla chips

MEXICAN STREET CORN | 7 GF V
cilantro chili crema, crumbled cojita, fresh lime

HAND HELDS

SERVED WITH FRIES/CHIPS/ (ADDITIONAL 1.95) SIDE SALAD
BLACKENED GROUPEL REUBEN | 20
blackened local red grouper, swiss, sauerkraut, house russian
dressing, marble rye toast

GROUPEL | 20
fried, grilled or blackened, coleslaw, house potato chip crumbles,
tartar, potato bun

SHRIMP PO BOY | 15
gulf shrimp, shredded iceberg, hot house tomatoes, florida citrus remoulade

CARNITAS TACOS | 13
three tacos; citrus mojo pork shoulder, pickled red onions, citrus cojita crema,
black beans, pico de gallo, pickled cilantro, fresh lime, cojita cheese

CUBANO | 13 (GF)
roast pork, ham, chill dill pickles, swiss, mustard, la segunda bread

iCUATRO BURGER | 10 / DOUBLE 14
4oz. black angus burger, aged white cheddar cheese, bibb lettuce,
tomato, sautéed onion, chill dill pickles, potato bun
add house smoked bacon 1.50

MAINS

GROUPEL | 28 GF
pan seared local grouper, pickled red onions, patatas bravas "hash",
grilled mexican street corn

STEAK FRITES | 24 GF
grass fed black angus ribeye, burnt sweet onion, hand cut french fries,
"steak sauce" aioli, grilled avocado

BONE IN PORK CHOP | 22 GF
apple bourbon brine, roasted mushrooms, herb goat cheese, roasted
red pepper quinoa

MARSALA | 20 (GF)
pan seared chicken breast, bella mushroom, bucatini, grilled
asparagus

BBQ SALMON | 18
faroe island salmon, grilled scallions, roasted corn, sautéed spinach,
white cheddar corn tostadas, bourbon spiced honey

QUINOA | 16 V
charred bell pepper, burnt sweet onion, roasted heirloom cherry
tomatoes, grilled avocado, fried mushrooms, florida citrus crema
add protein chicken 5/ salmon 6/ grouper 8

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
All prices are subject to a 7% sales tax. A 20% gratuity will be added to parties of 8 or more for your convenience.
Please inform your server if you or anyone in your party has food allergies or special dietary restrictions.*