

LUNCH SELECTIONS

SOUPS & SALADS

SMOKED BRISKET CHILI | CUP 4 / BOWL 6
12 hour smoke beef brisket, house cured bacon, crème fraîche, 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 baco, 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

GROUPEr 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

BUILD YOUR SALAD | 10 GF V

CHICKEN 5 / SALMON 6 / SHRIMP 6 / GROUPEr 8

CHOOSE YOUR GREENS & TOPPINGS

romaine lettuce, artisan mixed greens or baby spinach, cherry tomatoes, asparagus, red onion, sun-dried tomatoes, cucumber, boiled egg, chickpeas, rosemary croutons, sunflower seeds, almonds, walnuts, carrots, roasted artichoke hearts

CHOOSE ONE CHEESE

parmesan, feta, blue cheese, swiss, cheddar, fresh mozzarella

CHOOSE YOUR DRESSING

lemon vinaigrette, parmesan caesar dressing, bleu cheese dressing, balsamic vinaigrette, black peppercorn ranch, russian dressing, honey mustard, warm bacon vinaigrette

HAND HELDS

SERVED WITH FRIES/CHIPS/ (ADDITIONAL 1.95) SIDE SALAD

GROUPEr | 20

fried, grilled, or blackened local red grouper, coleslaw, tartar, house potato chip crumbles, potato bun

BLACKENED GROUPEr REUBEN | 20

blackened local red grouper, swiss, sauerkraut, house russian dressing, rye toast

SHRIMP PO BOY | 15

gulf shrimp, shredded iceberg, hot house tomatoes, florida citrus remoulade

CLUB | 14 (GF)

turkey, ham, bacon, lettuce, tomato, swiss, mayonnaise, wheat toast

CHICKEN WRAP | 13

fried or grilled chicken, feta cheese, spinach, cucumber, chili cojita "aioli", garlic herb tortilla

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 cuban bread

BLACK BEAN BURGER | 12 V

cumin, bell pepper, provolone, bibb lettuce, tomato, grilled onion, garlic aioli, potato bun

BBQ PORK | 11 (GF)

12 hour smoked pork shoulder, house bbq sauce, chill dill pickles, potato bun

iCUATRO BURGER | 10 / DOUBLE 14 (GF)

black angus burger, white cheddar, bibb, tomato, sautéed onion, chill dill pickles, potato bun *add house smoked bacon 1.50/black & bleu 2*

**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.*