

SALADS

Chicken Cobb Salad...\$12.00

Oven Roasted Chicken Breast, Hard Boiled Egg, Chopped Bacon, Bleu Cheese Crumbles, Diced Tomatoes and Diced Cucumber with Mixed Baby Greens.
Served with Ken's Ranch Dressing on the side

Asian Chicken Salad...\$12.00

Romaine Lettuce, Mandarin Oranges and Asian Cabbage Blend (consisting of Cabbage, Cilantro, Scallions and Carrots).
Topped with a Sautéed Sesame Chicken Breast and thinly sliced Wonton Strips.
Served with Asian Dressing on the side.

Chicken Caesar Salad...\$11.00

Oven Roasted Chicken Breast, Romaine Lettuce, Grated Parmesan Cheese and House Made Croutons, then tossed together in Caesar Dressing.
Without Chicken...\$9.00

Cranberry Pecan Spinach Salad...\$11.00

Fresh Baby Spinach mounded with Craisins, Pecans, Diced Red Onion, Hard Boiled Egg and Chopped Bacon. Served with Balsamic Vinaigrette on the side. Need more protein?
Add Chicken for only \$2.00 more.

Buffalo Chicken Salad...\$12.00

Crispy Fried Chicken Breast, sliced and tossed in our own Buffalo Sauce, laid atop Fresh Romaine Lettuce, Bleu Cheese Crumbles and Diced Tomatoes. Served with Ken's Ranch Dressing on the side.

Taco Salad...\$13.00

A House Made Chipotle Flour Tortilla Bowl filled with Romaine Lettuce, Seasoned Angus Ground Beef, Roasted Corn Pico and a blend of Jack and Cheddar Cheeses. Then it's topped with a dollop of Sour Cream and fresh Avocado Slices. Chipotle Ranch Dressing and House Made Salsa are served on the side.

Turkey Club Salad...\$13.00

Take the bread away from a Turkey Club Sandwich, and what do you have? Well...after a little bit of work, you have an outstanding Salad. We use our Mixed Baby Greens as a base, and then we add Diced Tomatoes, Chopped Bacon, and Shredded Monterrey Jack and Cheddar Cheeses. Then it's time for Shaved Turkey and an Avocado Wedge. This Salad comes with a side of Ken's Ranch Dressing.

Heartland Crispy Chicken Salad...\$12.00

We found this old recipe for a Salad that we thought needed to be brought back to life. It starts with freshly Chopped Romaine, Shredded Cheddar and Jack Cheeses, Diced Tomatoes and Chopped Bacon. That's all tossed together and topped with sliced Crispy Chicken and Diced Green Onions. A side of Honey Mustard Dressing finishes the plate.

LET'S WRAP IT UP

Would you rather have your favorite Salad as a WRAP? It's your Lucky Day! We'll make any of our Salads as a Wrap for you at NO extra charge. All of our Wraps are served with your choice of our "uniquely wonderful" Beer Battered French Fries, Cottage Cheese, Fresh Cut Seasonal Fruit, Cold Italian Pasta Salad, Chipotle Cole Slaw or House Made WeKoPa Potato Chips.

For only \$1.00 more, substitute Sweet Potato Fries or Onion Rings

SANDWICHES

All of our Sandwiches are served with your choice of our "uniquely wonderful" Beer Battered French Fries, Cottage Cheese, Fresh Cut Seasonal Fruit, Cold Italian Pasta Salad, Chipotle Cole Slaw or House Made WeKoPa Potato Chips.
For only \$1.00 more, substitute Sweet Potato Fries or Onion Rings

Bacon, Lettuce and Tomato...\$10.00

A true Classic! We toast two slices of Whole Wheat Bread to perfection and add Crispy Bacon, Farm Fresh Tomato Slices and Crisp Leaf Lettuce. You add the Mayo.

The WeKoPa Club...\$13.00

Our best-selling Sandwich with a twist. We start with three pieces of Artesian Sourdough Bread. Then we layer it with deli sliced Turkey, deli sliced Ham, two slices of Crispy Bacon, Swiss Cheese and American Cheese. Then comes the Leaf Lettuce and Sliced Tomato. The twist you ask... Basil Aioli.

Hot Pastrami Sandwich...\$12.00

We stuff a Freshly Baked Artesian Sub Roll with Hot Pastrami and Melted Swiss Cheese. Then we top it with a Chipotle Cole Slaw and a touch of Honey Mustard Aioli.

Philly Cheese Steak...\$12.00

Thinly sliced Beef Steak grilled with Green Peppers, Onions and our own Green Chile Queso Seguro Cheese Sauce. Served on a Freshly Baked Artesian Sub Roll.

Tropical Pulled Pork Sandwich... \$11.00

Whole Pork Butt that is slow roasted for 12 hours in our own oven, then hand shredded. It's smothered in Sweet Baby Ray's BBQ Sauce and piled high on a Double Knotted Kaiser roll and topped with a Grilled Pineapple Ring, a Green Pepper Ring and Provolone Cheese.

Pressed Cuban Sandwich...\$11.00

We take our slow roasted Shredded Pork and add Ham, Swiss Cheese, Chopped Dill Pickles and a Honey Mustard Aioli. Then it's piled onto a Pressed Torta Roll.

Arizona Grilled Chicken Sandwich...\$12.00

Looking for something different? Look no further. A Grilled Chicken Breast with Avocado, Lettuce, Tomato, Pepper Jack Cheese and an Ancho Chile, Pablano and Roasted Jalapeno Aioli between two slices of Artesian Sourdough Bread, then Grilled to a Golden Brown.

This item is not fast, but it is well worth the wait.

Tuna Melt...\$11.00

Our Fresh Made Tuna Salad with sliced Tomato and Cheddar Cheese, Grilled between two pieces of Artesian Sourdough Bread.

Buffalo Crispy Chicken Sandwich...\$12.00

A Crispy Fried Chicken Breast smothered in Buffalo Sauce and topped with Crumbled Bleu Cheese and Ranch Dressing. It's served on a Double Knotted Kaiser Roll with Lettuce, Tomato and Sliced Red Onion.

The "Fore" Cheese Grilled Cheese...\$10.00

This one is destined for glory! We use traditional White Bread and fill it full of American, Cheddar and Provolone Cheeses with Bacon and Tomato slices. You are wondering where the fourth cheese is... it's on the outside of the bread. We Parmesan Crust the Bread while we are grilling it.

Stacked Deli Sandwich...\$9.00

Choose between Deli Sliced Turkey, Tuna Salad, Egg Salad, Deli Sliced Ham or Deli Sliced Pastrami on your choice of Bread. Then it's topped with Lettuce, Tomato and your choice of Cheese.
Choose to have it served on a Plain Bagel or Artesian Croissant for only \$1.00 more.

BURGERS **

All of our Burgers are served with your choice of our "uniquely wonderful" Beer Battered French Fries, Cottage Cheese, Fresh Cut Seasonal Fruit, Cold Italian Pasta Salad, Chipotle Cole Slaw or House Made WeKoPa Potato Chips.

For only \$1.00 more substitute Sweet Potato Fries or Onion Rings

All of our Burgers are made with 8 ounces of fresh (never frozen) Angus Ground Beef.

L = LETTUCE T = TOMATO O = ONION

The Four Peaks Burger*...\$14.00

Fresh, Made to Order Guacamole, two Strips of Thick Cut Bacon, our own Green Chili Queso Seguro Cheese Sauce, Fresh Spring Mix, Tomato and Onion, All served on Grilled Artisan Sourdough Bread.

Just a Plain American Cheeseburger, Please*...\$12.00

Topped with LTO and a choice of Cheese, if you wish.

Bacon Cheeseburger*...\$13.00

Topped with Cheddar Cheese, two strips of Crispy Bacon and LTO.

Patty Melt*...\$13.00

Topped with Sautéed Onions and Swiss Cheese, Grilled between two pieces of Marble Rye Bread that's been brushed with Pablano 1000 Island Dressing.

The Western Bacon Burger*...\$13.00

Topped with Sweet Baby Ray's BBQ Sauce, two strips of Bacon, Cheddar Cheese, Onion Strings and LT.

Mushroom Swiss Burger*...\$13.00

Topped with Sautéed Mushrooms, Swiss Cheese and LTO.

Black and Bleu Burger*...\$13.00

Topped with Caramelized Onions, Bleu Cheese Crumbles and LT.

Green Chili Burger*...\$13.00

Topped with Diced Green Chilis, Pepper Jack Cheese, Chipotle Aioli and LTO.

DOGS

Our "Dogs" and "Brats" are first boiled in Four Peaks Brewing's Kiltlifter Scottish Ale. They start out great, but end up AWESOME!



Nathan's Genuine Hot Dog...\$8.00

A full Quarter Pound Nathan's Hot Dog that is grilled to perfection and served on a Freshly Baked Classic Hot Dog Bun with Dill Relish and Chopped Onion on the side.

The "Clutch Putt" Brat...\$8.00

A fan of Bratwurst? You won't be disappointed. It's marked on the Char Broiler and served on a Freshly Baked Classic Hot Dog Bun with fresh Hot Sauerkraut.

Chili Cheese Dog...\$9.00

We take our Nathan's Genuine Hot Dog and smother it with our House Made Chili and our Green Chili Queso Seguro Cheese Sauce. It's served on a Freshly Baked Classic Hot Dog Bun with Diced Onion on the side.

Southwestern Dog...\$9.00

This one starts with our Nathan's Genuine Hot Dog on a Freshly Baked Classic Hot Dog Bun. Then it gets a healthy dose of Corn Pico, Cotija Cheese, Chipotle Aioli and Pickled Jalapenos.

*We will gladly cook your Burger to your specified temperature, but please be aware:
**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"

MORE WEKOPA FAVORITES

Chicken Tenders...\$12.00

Batter dipped Chicken Tenders that are Deep Fried and tossed in your choice of "Sauce" (Salt & Pepper, Buffalo, Bar-B-Que, Garlic Parmesan, Honey Sriracha or our House Made Sweet Jalapeno). Served with your choice of a Side Item and a side of Ken's Ranch Dressing.

Fish Tacos...\$11.00

Deep Fried Guinness Battered Cod, Cabbage Blend, Pico de Gallo and a Creamy Baja Sauce. Served with Tortilla Chips and our House Made salsa.

Carne Asada Tacos...\$14.00

House Grilled Carne Asada, Diced Red Onion, Cilantro and Cotija Cheese. Served with a Lime Wedge, Fresh Made Tortilla Chips and a side of House Made Salsa.

Soup of the Day...Bowl \$5.00...Cup \$4.00

Our Soup is House-Made daily. An ever changing menu item. Ask your server for today's selection.

Yavapai Chili...Bowl \$5.00...Cup \$4.00

Our "soon to be famous" House Made Beef and Black Bean Chili, topped with Diced Onion and Shredded Cheddar and Jack Cheeses.

DESSERTS

Churros...\$6.00

Warm Churros dusted with Cinnamon Sugar and served with a Spiced Chocolate Sauce for dipping.

The Ultimate Cookie Sandwich...\$8.00

We start by making two big Cookies from crushed Oreos. We fill between them with Cookies and Cream Ice Cream. Then we crisscross Fudge Sauce and Caramel Sauce and top that with Diced Maraschino Cherries. It's all finished off with a dusting of Cocoa Powder. You're going to want it all for yourself, but there is plenty to share.

WINE

We are PROUD to serve as our House Wine (and our only Wine) the following varietals from

Francis Ford Coppola's award winning Winery:

Chardonnay | Cabernet Sauvignon | Pinot Grigio | Sauvignon Blanc

\$8.00 per glass...\$30.00 per bottle

FRANCIS FORD
COPPOLA
WINERY

BREAKFAST

IN A HURRY?

All of the items on this page are designed to be relatively quick to produce from our kitchen.

Please keep in mind that we don't have any menu items that are pre-prepared.

Each and every item that comes from our kitchen is made to order when you order it.

Thank you in advance for your patience!

The Big Swing Breakfast Sandwich...\$6.00

WeKoPa Golf Club's own Breakfast Sandwich made with two Scrambled Jumbo Eggs*, two Slices of Aged, Thick-Cut Bacon and melted American Cheese, served on an Artesian Croissant.

Egg Salad Sandwich...\$7.00

Talk about going "Old School"! How about an Egg Salad Sandwich? We take our House Made Egg Salad and nestle it between two slices of White Bread. Now all you need is a '78 Camaro.

Breakfast BLT (Bacon, Lettuce and Tomato)...\$8.00

A true Classic! We toast two slices of Whole Wheat Bread to perfection and add Crispy Bacon, Farm Fresh Tomato Slices and Crisp Leaf Lettuce. You add the Mayo.

Breakfast Burrito...\$8.00

Two Scrambled Jumbo Eggs* mixed with Cheddar Cheese, Jack Cheese, Chopped Bacon, Diced Tomatoes and Breakfast Potatoes. Then it's wrapped in a Chipotle Tortilla.

Pork Burrito...\$9.00

Two farm fresh Jumbo Eggs* scrambled with Pulled Pork, Pico de Gallo, Green Chili Queso Seguro Cheese and Breakfast Potatoes, all wrapped together in a Chipotle Tortilla.

Breakfast Tacos...\$10.00

Two mini Pancake "Taco Shells" stuffed with Scrambled Eggs*, your choice of EITHER Bacon or Sausage and topped with Shredded Cheese and Pico de Gallo. Served with both House Made Salsa and Syrup on the side.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

MORE BREAKFAST

The "All American"...\$9.00

The quintessential Breakfast menu item. Two Jumbo Eggs* (cooked your way), with your choice of either two slices of Thick Cut Bacon, two Breakfast Sausage Links or two healthy slices of our own Oven Roasted Ham. Served with your choice of Toasted Bread and Breakfast Potatoes.

Carne Asada Breakfast Burrito...\$12.00

House Grilled Carne Asada blended with Two Scrambled Jumbo Eggs*, Pico de Gallo, Shredded Jack and Cheddar Cheeses and Breakfast Potatoes. It's wrapped in our signature Chipotle Tortilla and served with a side of House Made Salsa.

Chicken Fried Steak...\$11.00

Yet another classic Breakfast item from days gone by. A hearty Chicken Fried Steak smothered in our thick and rich Sausage Gravy. Served with two Jumbo Eggs* (cooked to your liking), a Buttermilk Biscuit and Breakfast Potatoes.

Build Your Own Omelet...\$9.00

The basic Omelet starts with three farm fresh Jumbo Eggs* and your choice of Cheese (Cheddar, aged Provolone, American, Swiss or Jalapeno Jack). Then the choices are endless. Includes your choice of toasted Bread.

Add Mushrooms, Diced Green Peppers, Diced Tomatoes, Diced Onions, Spinach or Jalapenos for \$0.50 each
Add Chopped Ham, Chopped Bacon, Chopped Sausage or Sliced Avocado for \$1.00 each

Biscuits and Gravy...\$9.00

Two fluffy Buttermilk Biscuits smothered in our rich Sausage Gravy. Served with two farm fresh Jumbo Eggs* (cooked to your liking) and Breakfast Potatoes.

The Fort's French Toast...\$11.00

Two pieces of Custard Battered*, thick cut Brioche Bread. Grilled to perfection and served with Whipped Sweet Cream Butter, Warm Syrup and two slices of our aged and Smoked Thick-Cut Bacon.

Oats...\$5.00

A big hearty bowl of creamy steel-cut Oatmeal
Served with Brown Sugar and Craisins.

Sides

- One Jumbo Egg*...\$1.50
- Thick-cut Bacon (3 pieces)...\$4.00
- Country Sausage links (3 pieces)...\$4.00
- Sliced Ham (2 pieces)...\$4.00
- Breakfast Potatoes...\$2.50
- Substitute scrambled Egg Whites*...\$2.00
- Toast, English Muffin or Bagel...\$2.50
- Bagel with Cream Cheese...\$3.25
- Cup of Seasonal Fruit...\$3.00
- Cup of Cottage Cheese...\$2.50
- Side of Sausage Gravy...\$2.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

APPETIZERS

Grilled Chicken Quesadilla...\$11.00

Oven Roasted Chicken Breast, Freshly made Pico de Gallo, Green Chili Queso Seguro Cheese Sauce, Jack and Cheddar Cheeses in a Chipotle Tortilla. Served with Fresh House Made Salsa and Sour Cream.

**Prefer a little different flavor? You can substitute either
Seasoned Ground Beef or Slow Roasted Pork for the Chicken.
Sub Carne Asada, for the Chicken...ADD \$3.00**

WeKoPa Nachos...\$10.00

Crispy House Made Tortilla Chips layered with Green Chile Queso Seguro Cheese Sauce and Jack and Cheddar Cheeses. Served with Sour Cream, Pico de Gallo and Guacamole on top and Fresh House Made Salsa on the side.

Add Chicken, Beef, Pork or Chili for only \$2.00 each, or Carne Asada for \$4.00...if you wish

Fresh Made Guacamole and Chips...\$9.00

Freshly made to order Guacamole served with Tortilla Chips and a side of our House Made Salsa.

One Pound of Wings...\$12.00

A full pound of meaty Chicken Wings tossed in your choice of "Sauce"; Salt & Pepper, Buffalo, Bar-B-Que, Honey Sriracha, Garlic Parmesan or our House Made Sweet Jalapeno. Served with Ken's Ranch Dressing, Celery and Carrot Sticks.

Potato Skins...\$10.00

Just like you remember them...with lots of Cheese, Bacon Bits and Chopped Scallions. Then we touch them off with a drizzle of Southwest Sour Cream.

Southwest Queso Dip...\$10.00

We start with our Green Chili Queso Seguro Cheese Sauce, then we make it hearty by adding Seasoned Chopped Angus Ground Beef, top it with Fresh Pico de Gallo and serve it with freshly made Tortilla Chips.

Jalapeno Corn Fritters...\$9.00

The name says Jalapeno, but they're not hot...just a little spicy! They are deep fried Corn Meal Bites stuffed with Cheddar Cheese and Jalapeno Bits. Served with a side of Ken's Ranch Dressing for dipping.

WeKoPa Foursome...\$20.00

Can't make up your mind? How about a sampler platter of our four favorite Appetizers? They are Buffalo Chicken Wings, Southwest Queso Dip, Potato Skins and Jalapeno Corn Fritters. Served with Ken's Ranch Dressing and Fresh Made Tortilla Chips.

Beer Battered Favorites

Since Beer is one of our favorite Food Groups, we came up with a whole selection of items that satisfy our cravings, and hopefully yours as well!

Beer Battered Zucchini...\$9.00

Beer Battered Mushrooms...\$9.00

Beer Battered Mac and Cheese Bites...\$9.00

(Each served with Ken's Ranch Dressing)

Beer Battered Mozzarella Sticks...\$11.00

(Served with Marinara Sauce)

Beer Batter Platter...\$17.00

Having trouble deciding on just one or two? How about all four of them at once? Half orders of each Beer Battered Favorite served together with sides of both Ken's Ranch Dressing and warm Marinara.

ADULT BEVERAGES

BEERS THAT OUR GUESTS TELL US WE HAVE TO CARRY

- Budweiser 16oz...\$5.00
- Bud Light Lime 16oz...\$6.00
- Bud Light 16oz...\$5.00
- Coors Light 16oz...\$5.00
- Coors Banquet 16oz...\$6.00
- Miller Lite 16oz...\$5.00
- Michelob Ultra 16oz...\$6.00
- Corona 12oz...\$6.00
- Heinekin 16oz...\$7.00
- Stella Artois 11oz...\$7.00
- O'Doul's Non-Alcoholic 12oz...\$5.00

BEERS THAT WE WANT TO CARRY, BECAUSE THEY ARE THAT GOOD

- Kilt Lifter (Four Peaks Brewing Tempe, Arizona) 16oz. Scottish Style Ale...\$7.00
- Ocean Beach (Uncle Bear's Brewery Ahwatukee, Arizona) IPA 12oz...\$6.00
- Hop Knot (Four Peaks) IPA 16oz...\$7.00
- Golden Lager (Four Peaks) 16oz...\$7.00
- Oberon American Wheat Ale (Bell's Brewing Kalamazoo, Michigan) 16oz...\$7.00

IN A CATEGORY ALL THEIR OWN

- White Claw (hard seltzer) Mango or Black Cherry 16oz...\$7.00

SPECIALTY COCKTAILS

The WEKO-RITA...\$8

Made with Cuervo Silver Tequila, Zing Zang Margarita mix and a squeeze of Lime.
Served on the rocks with or without Salt.

Our HOUSE BLOODY MARY...\$8

10 times filtered Deep Eddy Vodka and Zing Zang Bloody Mary mix. Add some Green Olives and a squeeze of lime and that's all you need for the perfect Bloody Mary! Spice it up with a couple of extra dashes of Tabasco...if you wish.

The "JD"...\$7

Deep Eddy Vodka, Fresh Brewed Tea and topped off with Lemonade.

The TRANSFUSION...\$7

A mixture of Deep Eddy Vodka, Ginger Ale and Grape Juice.
Served "on the rocks" or "straight up".

DARK STORM...\$9

Meyer's Dark Rum and Ginger Beer

ALL PRICES ARE TAX INCLUDED