

## APPETIZERS

### MINI-WICHES - 3 for \$7 or 6 for \$12

#### Cheese Burgers

Grilled slider with Merkt's Cheddar cheese.

#### Turkey Burger

Mini turkey burger in a pita with cucumber, tomato, feta and tzatziki relish.

#### Pulled Pork

Braised Berkshire pork with napa cabbage slaw.

### QUESADILLAS \$9.00

Warm flour tortillas filled with Monterrey Jack, onions, tomatoes & your choice of chicken, steak or portabella. Served with salsa & sour cream.

Add guacamole for 50¢.

### HOT SOFT PRETZELS \$9.00

Combination of plain salted & jalapeño cheese. Pick one style or mix & match. Served with warm dipping cheese.

### CALAMARI \$9.00

Fried crisp and tender served with cajun aioli.

### BONELESS & BONE-IN CHICKEN WINGS \$9.00

Per Dozen - traditional or boneless chicken wings, served with your choice of: Buffalo, BBQ, Ecuadorian hot sauce or Sweet & Spicy.

### BUFFALO ROLLS \$8.00

Buffalo style chicken with blue cheese wrapped in a crispy wonton roll. Served with choice of blue cheese or ranch dressing.

### MOZZARELLA COINS \$9.00

Fresh Mozzarella, breaded and fried golden brown, served with toasted garlic red sauce.

### HUMMUS & BABA GANOUSH \$9.00

Roasted red pepper hummus and Baba Ganoush served with grilled pita, Kalamata olives and sliced cucumbers & carrots.

### CHIPS & SALSA \$6.00

## SOUPS, SALADS OR WRAPS

Get it as a Salad or in a Garden herb wrap with the side of your choice!

### HOUSE SALAD \$8.00

Mixed greens, bacon, cucumber, tomatoes, red onion, carrots, roasted red peppers, croutons, sunflower seeds and dried cherries.

### CAESAR SALAD \$8.00

Crispy romaine, Parmesan cheese, croutons, grape tomatoes tossed in creamy Caesar dressing and garnished with marinated anchovies.

Add chicken or portabella for \$4, steak or salmon for \$6.

### SOUTHWEST SALAD \$12.00

Monterey Jack cheese, tomatoes, avocado, black beans & corn topped with your choice of chicken, steak or portabella. Served with Southwest dressing.

### ASIAN SALAD \$12.00

Soba noodles, sliced red & yellow peppers, scallions, bean sprouts, cabbage, edamame and pea shoots, tossed in sesame ginger vinaigrette. Topped with sweet chili glazed salmon or sweet chili glazed chicken.

Not available in a wrap.

### COWBOY STEAK SALAD \$14.00

Texas rubbed filet with mixed greens, cherry tomatoes, jicama, bacon, black beans, corn, jalapenos, Cheddar cheese and cornbread croutons, tossed in ranch dressing. Not available in a wrap.

### CHICKEN TORTILLA SOUP \$5.00

Spicy chicken soup with diced grilled chicken breast, topped with crispy tortilla strips, Monterey Jack cheese & Jalapeño slices.

Salad Dressings: Ranch, Blue cheese, Southwest, Caesar, Sesame ginger vinaigrette, Balsamic vinaigrette and House vinaigrette

## PIZZA \$11

### SPANISH

Cured chorizo, Manchego cheese, piquillo peppers & fresh basil.

### WILD MUSHROOM & ASPARAGUS

Seasonal mushrooms and asparagus, topped with fresh spinach and truffled Pecorino cheese.

### MEATBALL POMODORO

Housemade meatballs, cherry tomatoes, onions, white sauce and Mozzarella cheese, finished with basil and cracked black pepper.

### PEPPERONI OR SAUSAGE

Rustic tomato sauce, Mozzarella cheese and your choice of pepperoni or fennel sausage.

## SANDWICHES & MORE

Sandwiches served with your choice of House seasoned fries, Sweet potato fries, tater tots, side salad or Rice Pilaf.

### BENCHMARK CHEESEBURGER \$10.00

Grilled 1/2lb of ground beef, lettuce, tomato, onion and pickle finished with aged Cheddar on a brioche bun. Additional cheese options are Swiss, American, Havarti, Chipotle Gouda, Merkt's and Blue cheese.

### MERKT'S BACON CHEESEBURGER \$11.00

A half-pound burger with Merkt's cheddar spread, hickory BBQ sauce and applewood smoked bacon on a fresh bun.

### TURKEY BURGER \$10.00

A 1/2lb burger of all natural Michigan farmed raised ground turkey topped with a salad of applewood smoked bacon, cherry tomatoes, chopped leaf lettuce, crumbled blue cheese, avocado and ranch dressing served on a toasted bun.

### CUBAN SANDWICH \$10.00

Sliced turkey, marinated roasted pork, sliced pickles and Swiss cheese, served with yellow mustard. Grilled and pressed between Talera bread.

### PARISIAN STEAK \$11.00

Grilled beef tenderloin with baby arugula, caramelized onions, oven roasted tomato and Havarti cheese served on a croissant.

### BLACKENED SALMON SANDWICH \$10.00

Blackened salmon, pickled cucumbers, baby arugula, crispy onions and tartar sauce. Served on Telera bread.

### PORTABELLA SANDWICH \$9.00

Grilled portabella with Provolone cheese, piquillo peppers and pesto mayo, served on focaccia bread.

### CHIPOTLE GOUDA CHICKEN \$9.00

6oz grilled chicken breast topped with chipotle Gouda, lettuce, tomato, bacon and avocado ranch on toasted Tuscan bread.

### LOLLIPOP LAMB CHOPS 2 for \$7, 4 for \$12 6 for \$16

Australian lamb chops grilled to your preference and served over French fries with a side of mint chimichurri sauce.

### KOREAN STEAK TACOS \$9.00

Two grilled skirt steak tacos glazed in a sweet and spicy Kogi BBQ sauce and topped with a Napa cabbage slaw, served with jasmine rice.

### FISH TACOS \$10.00

Choose from beer battered cod, sautéed tilapia, or grilled shrimp wrapped in a warm tortilla with spicy ranch, cabbage and jack cheese, served with Monterey bean salad.

## SIDES \$4

House French fries, Tater tots, Sweet Potato fries, Jasmin rice, Monterey bean salad

## DESSERT

### THE SKILLET COOKIE \$9.00

Hot chocolate chip cookie cooked in a cast iron skillet garnished with two layers of French caramel, Swiss chocolate, French vanilla-bean ice cream and topped with whipped cream. Perfect for two or more!

Carry-out available. Ask your server for a menu.

## ON TAP

Miller Lite • Coors Light • Half Acre Daisy Cutter Pale Ale • Blue Moon Belgian White • Guinness • Leinenkugel's Summer Shandy  
Magic Hat #9 • Pyramid Haywire Hefeweizen • Sam Adams Seasonal • Sierra Nevada Pale Ale • Goose Island 312 Urban Wheat Ale  
Stella Artois

## BOTTLES

**DOMESTICS:** Miller Lite, MGD 64, Miller High Life, Coors Light, Budweiser, Bud Light, Michelob Ultra

### IMPORTS

Amstel Light  
Corona  
Corona Light  
Dos Equis  
Heineken  
Heineken Light  
La Fin du Monde Belgian Style Golden Ale (9% abv),  
Kaliber (Non Alcoholic)  
Magners Hard Cider  
Negra Modelo  
Newcastle Brown Ale  
Pacífico Clara  
Peroni  
Pilsner Urquell  
Delirium Tremens Belgium Strong Ale (9% abv)  
Delirium Nocturnum Dark Belgium Strong Ale (8.5% abv)  
Franziskaner Dunkel Weiss  
Hoegaarden Belgian White

### AMERICAN CRAFT

**Sam Adams Light (MA)**  
-Slightly spicy with a trace of fruit  
**Dogfish Seasonal (DE)**  
-An always changing offering from this funky Delaware brewery  
**Founders Centennial IPA (7.2% abv) (MI)**  
-Dry hopped and sweet with a balanced finish  
**Great Lakes Seasonal (OH)**  
-A rotating selection from this Cleveland brew house  
**Three Floyds Seasonal (IN)**  
-Artisanal craft brewery in Munster, our selection is always changing  
**Goose Island Seasonal (Chicago)**  
-Chicago's craft brewery, please inquire about selection  
**Bell's Seasonal (MI)**  
-Please ask about our current selections from this Kalamazoo favorite  
**Allagash White Belgian White (ME)**  
-Traditional Belgian wheat beer with a special blend of spices  
**Stone Arrogant Bastard American Strong Ale (7.2% abv) (CA)**  
-22oz of in your face, the brewery dares you to try it

## WHITE & RED WINES

### PINOT GRIGIO/GRIS

#### Ca'Tullio \$9/\$34

Slightly sweet fruit flavors and a brisk acidity.

#### Seven Hills \$9/\$34

Aromas of citrus, pear and spearmint.

#### Cloudline \$9/\$34

Intriguing mix of melon and lemon.

### CHARDONNAY

#### DeLoach \$8/\$30

Bright and refreshing with aromas of Asian pear and apricot.

#### Ferrari-Carano \$9/\$34

Tropical overtones of papaya and mango supplemented by toasty almond flavors.

#### Flora Springs \$50

Flavors of peach and pear.

#### Landmark \$50

Lush stone fruit flavors.

### SAUVIGNON BLANC

#### Bonterra \$8/\$30

Aromas of grapefruit, kiwi and freshly cut grass.

#### Sherwood \$8/\$30

Sweet and juicy.

### CRISP WHITES

#### Tangent Albarino \$9/\$34

Classic vibrant acidity and beautiful aromatics.

#### Caymus Conundrum \$12/\$45

Lots of character and a dash of spice.

#### Kung Fu Girl Riesling \$8/\$30

Bursting with Asian pear, white peach and spring flowers.

#### Ferrari Carano Fume Blanc \$9/\$34

Richly fruity with a lingering finish of mango and guava.

### SPARKLING

#### Sofia Blanc de Blancs "can" \$10

Aromas of pear, bitter orange and flowers.

#### La Marca Prosecco \$8/\$30

Flavor is fresh with ripe citrus, lemon, green apple and a touch of grapefruit.

#### Fiore Moscato d'Asti \$8/\$30

Very light and refreshing, with a taste of lychee fruit.

#### Veuve Cliquot \$100

Balanced with apple, toast and butter.

### CABERNET SAUVIGNON

#### Dynamite \$8/\$28

Flavors of blackberry cobbler and toffee with a soft, silky finish.

#### Raymond R \$9/\$34

This wine is balanced with rich fruit flavors.

#### Amulet \$50

Fragrant, with great acidity and long finish.

#### Smith & Hook \$50

Layered flavors of plum and cocoa.

### PINOT NOIR

#### Domaine Chandon \$9/\$34

Flavors of brown spice, black cherry and caramel.

#### Hahn \$60

Notes of pepper and strawberry jam with hints of earthiness, citrus and vanilla.

#### Etude \$60

Intensely flavored, with pure flavors of raspberry and violet.

### MERLOT

#### Yalumba \$8/\$30

Fresh and flavorsome fruit-driven wine.

#### Independent Producers \$9/\$34

Seductive aromas of black cherry, mocha and ripe plums.

### MALBEC

#### Casa de Campo \$8/\$30

Full-bodied rich, velvety wine.

### BLENDS & OTHER REDS

#### Lyeth Red Meritage \$9/\$34

Flavors of Bing cherry and spice dominate the palate.

#### Four Vines Zinfandel \$9/\$34

Layers of berry fruit and anise aromas.

#### Edgebaston Pepper Pot Shiraz \$9/\$34

Fresh, fruity and spice driven flavors.

#### El Coto de Rioja \$9/\$34

Rustic earthiness that is unique to Riojas.

### SANGRIA

#### De La Costa \$7/\$25

Tons of fruity goodness.

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The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune system.  
Thorough cooking of such animal foods reduces the risk of illness.