

## DINNER SELECTIONS

### SOUPS & SALADS

GAZPACHO | CUP 4 / BOWL 6 V  
heirloom tomato, cucumber, bell pepper

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

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 lardons,  
cherry tomatoes, bleu cheese crumbles, balsamic glaze, bleu  
cheese dressing

WATERMELON CAPRESE | 7 V  
watermelon, tomato, mozzarella, balsamic glaze, basil

SOUP & SALAD | 10 (V)  
choice salad, cup of gazpacho

### STARTERS

QUESO BLANCO | 8 GF V  
melted white cheddar, white american, parmesan, pico de gallo,  
hand cut tortilla chips *add bbq pork 2*

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

TPC LOADED POTATO CHIPS | 9 GF V  
CHICKEN 4 / STEAK 5  
queso blanco, black beans, pineapple pico de gallo, guacamole,  
sour cream

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

MARGHERITA FLATBREAD | 12 V  
fresh mozzarella, basil, charred tomato

SEARED SALMON | 12  
grilled la segunda cuban bread, pineapple pico de gallo,  
torn basil

CHICKEN CAPRESE FLATBREAD | 13  
marinated chicken breast, house smoked bacon lardons, charred  
tomatoes, balsamic glaze

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

GROUPEL NUGGETS | 14  
local red grouper, florida citrus remoulade

### SANDWICHES

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

CUBANO | 12 (GF)  
roast pork, ham, 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 pickle, potato bun  
*add house smoked bacon 1.50*

FRIED CHICKEN | 14 NASHVILLE, BUFFALO OR CALIFORNIA  
all battered in big storm brewing co. batter and served on a potato bun  
nashville style: hot chili oil, chill dill pickle  
buffalo style: house buffalo, bleu cheese dressing, lettuce, tomato, chill dill  
pickle  
california style *add 1.95*: house smoked bacon, avocado, lettuce, tomato,  
black peppercorn ranch

CHICAGO DOUBLE | 15  
shaved rib-eye, italian fennel sausage, bell peppers, onions, sweet  
cherry peppers, chill dill "giardiniera", provolone, au jus, potato  
hoagie roll

BLACKENED GROUPEL REUBEN | 18  
blackened local red grouper, swiss, sauerkraut, house russian  
dressing, marble rye toast

GROUPEL | 18  
fried, grilled or blackened, coleslaw, house potato chip crumbles,  
tartar, potato bun

### MAINS

CHICKPEA RICE BOWL | 15 V  
lemongrass cilantro brown rice, marinated chickpeas, asparagus,  
carrot, avocado, roasted portabella, grilled scallion, black beans,  
bell pepper, balsamic vinaigrette, korean chili flake

FISH TACOS | 16 (GF)  
local snapper, pineapple pico, shredded bibb, florida citrus tartar,  
corn tortilla chips, roasted tomato salsa *add guacamole 2*

CHICKEN PICCATA | 18 (GF)  
pan seared chicken breasts, lemon beurre blanc, capers, cauliflower  
mash, grilled asparagus

CHICKEN AND PANCAKES | 18  
big storm brewing co. batter, cheddar scallion multigrain pancakes,  
bourbon spiced honey

FISH AND GRITS | 18 GF  
blackened local snapper, aged white cheddar grits, grilled scallion

FLANK STEAK | 25 GF  
loaded "baked potato" frites, lemon garlic aioli, herbed chili butter,  
roasted shallot sugar snap peas

*\*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.*