



SHARED PLATES

Grilled Artichokes_{GF}~

Lemon & lime aioli **13**

Shrimp Cocktail_{GF}~

Citrus cocktail sauce **15**

Grilled Avocado~ Rustic bread, olive oil grilled

lime **12**

Dip Trio~ House made hummus, spicy feta dip & black bean spread **10**

Cactus Queso~ Chorizo Napoles cactus, green chili with warm tortilla chips **9**

Green Chili Pork~Flour tortillas **13**

Raspberry Chipotle

Chicken~ House ranch **12**

Onion Ring Tower~ **11**

FLATBREADS

Heirloom Tomato~

Olive oil mozzarella, basil **10**

Prosciutto & Arugula~

Garlic, Reggiano parmesan **12**

Sedona Succotash~

Elote, Nopales cactus, red & yellow peppers, red onion **10**

Wild Mushrooms~

Mushrooms medley, artichoke & Ricotta cheese **12**

Shrimp & Jalapeno

Bacon~ Garlic butter & red onion **14**

Green Chili Pork~

Pepper Jack cheese **13**

BURGERS, SANDWICHES & SALADS

House Salad_{GF}~Sliced pears, pecans, feta, vinaigrette **9**

Heirloom Burratta Salad_{GF}~ Heirloom Tomatoes, red onion, house made Burratta vinaigrette **12**

Caesar Salad~Crisp romaine, focaccia croutons, grated Reggiano **10**

Mighty Greens_{GF}~ Baby kale, arugula, citrus supremes, parm crisps pumpkin seeds, honey dijon **14**

Black Sesame Seared Ahi Tuna Salad**~ Frisee, daikon radish wontons, sesame vinaigrette **22**

Cobb Salad_{GF}~Grilled chicken, Shaft blue, hardboiled egg, bacon crumbles avocado, ranch dressing **16**

Southwest Steak Sandwich~ Onions, Poblano's & red peppers served with Havarti cheese and horseradish aioli on a local baguette **16**

Rouge Angus Burger**~ Brioche bun, choice of side~ sub veggie, turkey, salmon patty**15**

Jalapeno Chicken Sandwich~ Pepper Jack cheese, jalapeno bacon garlic mayo **15**

Add Salmon, Ahi or Shrimp \$12 Chicken\$10

FEATURED PLATES

Pan Seared Scallops_{GF}**~Chive beurre blanc, herb rice & sautéed broccolini **32**

Pan Roasted Pork Tenderloin_{GF}**~ Apple bordelaise, bacon brussel sprouts& roasted fingerlings **26**

Oven Roasted Organic Chicken_{GF}~ Southwest creamy sauce, herb rice & sautéed broccolini **24**

Prime NY Steak_{GF}**~ **16oz** Shallot demi-glaze, sautéed broccolini & garlic smashed potatoes **40**

Grilled Salmon_{GF}**~ White wine citrus glaze, sautéed spinach, herb rice **27**

Braised Short Ribs_{GF}~ Garlic smashed potatoes & root vegetables **30**

Reds Meatloaf_{GF}~ Garlic demi, bacon roasted brussel sprouts & garlic smashed potatoes **24**

Quinoa Bowl_{GF} ~Lemon coconut quinoa, arugula, beets tomatoes, broccolini, carrots, kale & ginger coconut soy sauce **16**

+ Ahi, Shrimp or Salmon 12 Chicken 10

Filet Mignon_{GF}~ **8oz** or **4oz**, Tenderloin of beef, Shaft blue butter garlic smashed potatoes & broccolini **38/28**

Quality~Sustainable~Passionate~Memorable#SEDONABLE

**Eating raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
GF Indicates Gluten Free, We are very dedicated to providing the safest food possible but cross contamination is always a possibility without a dedicated kitchen unfortunately. 20%Gratuity will be added of parties of 6 or more, No separate checks