



SHARED PLATES

Grilled Artichokes_{GF}~
Lemon & lime aioli 13

Shrimp Cocktail_{GF}~
Citrus cocktail sauce 15
Charcuterie Board~ 18

Grilled Avocado~ Rustic
bread, olive oil grilled
lime 12

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

Mac & Cheese Skillet~
Sharp Cheddar &
Applewood smoked
Ham 13

**Raspberry Chipotle
Chicken**~ House ranch 12

Onion Ring Tower~
Ranch & Chipotle
Ketchup 11

FLATBREADS

Heirloom Tomato~ Olive
oil mozzarella, basil 10

Prosciutto & Arugula~
Garlic, Reggiano
parmesan & Sweet
peppers 12

Sedona Succotash~
Elote, Nopales cactus, red
& yellow peppers, red
onion 10

Wild Mushrooms~
Mushroom medley
artichokes & Ricotta
cheese 12

**Jalapeno Bacon &
Shrimp**~ Garlic butter &
red peppers 14

Green Chili Pork~
Pepper Jack cheese, red
onions 13

BURGERS, SANDWICHES & SALADS

House Salad_{GF}~ Cucumbers, pecans, feta, Raspberry vinaigrette 10

Heirloom Burrata Salad_{GF}~ Heirloom Tomatoes, Basil, house made
Burrata, white balsamic reduction 14

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, Napa cabbage
daikon radish, wontons, sesame vinaigrette 22

Cobb Salad_{GF}~ Grilled chicken, Shaft blue, hardboiled egg, bacon
crumbles avocado, roasted tomatoes & 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**~ 8oz house ground beef, brioche bun
choice of side 15

SUB VEGGIE, TURKEY OR SALMON PATTY N/C GF BUN \$2

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

Add Salmon, Ahi or Shrimp \$12 Add Chicken \$8

FEATURED PLATES

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

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

REDS Roasted Chicken_{GF}~ Creamy Southwest 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 &
natural Jus 30

Reds Meatloaf_{GF}~ Garlic demi, bacon roasted brussel sprouts
roasted fingerlings 24

Quinoa Bowl_{GF}~ Lemon coconut quinoa, arugula, beets, broccolini
carrots, kale & ginger coconut soy sauce 19
+ Ahi, Shrimp or Salmon 12 Chicken 8

Filet Mignon_{GF}~ 8oz or 4oz, Tenderloin of beef, Shaft blue cheese
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 3/13/2019 TB