

## COCKTAILS

### THE HUMMING BIRD

St. Germain, Cuvee, Lemon Twist

9

### SEDONA MARGARITA

Alma Reposado, Solerno Blood Orange, Fresh Lime

13

### ADAM'S ABSINTHE MULE

La Clandestine Absinthe, Canton Ginger, Mint,  
Ginger Beer

12

### PASSIONATE ABOUT JAMESON

Agave Nectar, Passion Fruit, Fresh Lemon, Syrah Float

9

### MEYER LEMON LUSH

Cellovia Limoncello, Cariel Vanilla Vodka,  
Fresh Lemon

10

## MARTINIS

### PEAR-FECT MARTINI

Grey Goose Pear, St. Germain, Fresh Lemon

12

### BLUEBERRY LEMON DROP

Blueberry Vodka, Cointreau, Fresh Lemon

10

### SHRIMP & JALAPENO MARTINI

Tanteo Jalapeno Tequila, Fresh Mango and Cilantro  
Topped with Tequila Shrimp and Grilled Jalapeno

15

### CUCUMBER MARTINI

Gin, Sparkling Cucumber, Fresh Lemon

11

### DRAGONS BREATH

Bacardi, Pomegranate, Lemon, Hibiscus Flower

10

## BOTTLED BEERS

Budweiser

Heineken Light

Bud Light

Becks N/A

Coors Light

Pyramid Haywire

Miller Light

Blue Moon

Michelob Ultra

Guinness

Corona

Sam Adams

Corona Light

Fat Tire

Stella Artois

Sierra Nevada

Amstel Light

Newcastle

Heineken

St. Paulie Girl

## DRAFT BEERS

Magic Hat #9 - \$5

Firestone Double Barrel - \$7

Dogfish Head 60 Minute IPA - \$6

## WINES

### WHITE

#### CHAMPAGNE & SPARKLING

Col Messian, Cuvee, Italy..... 11/44  
Bernard Bertrand, Brut, France..... 12/48  
Bollinger Special Label Brut, France..... 120

#### CHARDONNAY

Echelon, California.....8/32  
Layer Cake, California..... 10/40  
Sonoma Cutrer, Sonoma ..... 12/48  
Nickel and Nickel "Far Niente",  
Napa Valley ..... 120

#### SAUVIGNON BLANC

Joel Gott, California.....8/32  
Kim Crawford, New Zealand ..... 10/40  
Sineann, New Zealand ..... 50

#### RIESLING

Kung Fu Girl, Columbia Valley .....8/30  
Max Richter "Zeppelin", Germany..... 10/40  
Schieferkopf, Alsace ..... 60

#### PINOT GRIGIO

Barone Fini, Italy ..... 8/32  
Italo Cescon, Italy ..... 40

#### INTERESTING WHITES & WHITE BLENDS

Italian Bubbles, moscato, Italy..... 8/32  
Conundrum, California ..... 11/44  
Evolution #9, Oregon..... 48  
Herman Mosser, Gruner Veltliner..... 50

### RED

#### CABERNET/BLENDS

Double Decker, California .....8/32  
Stone Cellars, California .....8/32  
Tobin James, Paso Robles..... 10/40  
Avalon, Napa Valley ..... 10/40  
C.M.S, Columbia Valley ..... 10/40  
Beckstoffer 75, Napa valley..... 56  
Caderetta, Columbia Valley..... 65  
Vasser 444, Napa Valley ..... 85  
Faust, Napa Valley..... 85

#### MERLOT

Banrock Station, Australia .....8/32  
Josh Cellars, Napa Valley ..... 10/40

#### PINOT NOIR

Irony, California .....8/32  
Meiomi, Sonoma ..... 11/44  
Purple Hands, Willamette Valley ..... 11/44  
Capeaux Cellars, Sonoma..... 65

#### INTERESTING OTHERS & WORLDLY REDS

Nugan, Shiraz, Barossa Valley.....8/32  
Torcidas Malbec, Mendoza.....8/32  
Catena, Malbec, Vista Flores ..... 11/44  
Austin Hope "Troublemaker",  
Paso Robles ..... 48  
Tobin James "Rock and Roll", Syrah ..... 52  
The Prisoner, Red Blend, California ..... 88

**SEDONA**  
RESTAURANT & LOUNGE

## COLDAPPS

### \*"NY" CARPACCIO

Striploin, Wild Baby Arugula, Parmesan Cheese, Crostini, Truffle Sherry Vinaigrette  
11

### \*TUNA CEVICHE

Jalapeno, Onion, Tomato, Lime Cilantro, Evoo, Fried Taro Chip  
11

### \*SHRIMP COCKTAIL

Chilled Jumbo Shrimp served with House Made Cocktail Sauce, Fresh Lime  
12

### \*PACIFIC OYSTERS

Champagne Mignonette, with House Made Cocktail Sauce, Limes  
13

### CHEESE AFAIRE

Blue, Goat, and Manchego Wild Honey, Candied Walnuts  
12

### ROASTED RED BEET

Wild Baby Arugula, Candied Walnuts, Feta Cheese, Crostini, Champagne Vinaigrette  
9

## HOTAPPS

### CURED WINGS

Confit and Cured tossed with House Made Ranch Dressing, Sriracha and Feta Cheese  
11

### RUM GLAZED BBQ RIBS

St. Louis Pork Spare Ribs, House Made Dark Rum BBQ Sauce  
11

### STEAMED MUSSELS

Chorizo Sausage, Dried Chillies, Garlic, White Wine, Tomato Sauce, Grilled Baguette  
12

### ANGUS SLIDERS

Spicy Russian Dressing, Caramelized Onions, Monterey Jack, Toasted Hawaiian Sweet Bun  
11

### LOBSTER ROLL

Fresh made Lobster Mix served on a Traditional Bun  
14

## SOUPSALAD

### \*DU JOUR

Chefs Soup of the Day, Served with Grilled Baguette  
7

### CAPRESE

Fresh Buffalo Mozzarella, Vine Tomatoes, Basil Sicilian Olive Oil  
12

### CHICKEN SPINACH SALAD

Grilled Chicken Breast, Spinach, Cucumbers, Baby Tomatoes, Red Grapes, Red Beets, Golden Raisins, Crispy Onions and Herb Balsamic Vinaigrette  
13

### CAESAR SALAD

Romaine Lettuce, House Made Caesar Dressing, Rosemary Garlic Croutons and Parmesan Cheese  
9

### WILD ARUGULA SALAD

Baby Arugula, Grilled Fennel, Roasted Sweet Potatoes, Cherry Tomatoes, Roasted Bell Peppers, Pistachio Vinaigrette, and Feta Cheese  
10

### MEDITERRANEAN SALAD

Serrano Ham, Candied Pistachio, Fingerling Chips, Hard Boiled Egg, Avocado, Artichoke Hearts, Feta Cheese, Hearts of Palm and Champagne Vinaigrette  
13

### ATLANTIC SALMON SALAD

Diced Atlantic Salmon, Grilled Onion, Tomato, Cilantro, Cucumber, Spring Field Mix, Balsamic Vinaigrette, Fried Rice Noodles and Feta Cheese  
12

ADD

Filet Mignon - 6  
Grilled Shrimp - 9  
Blackened Ahi Tuna - 9  
Grilled Chicken - 6

## SANDWICHES

### \*SEDONA BURGER

Grilled Red Onions, Lettuce, Tomato and Chipotle Aioli  
13

### \*CALIFORNIA BURGER

Avocado, Grilled Mushrooms, Gruyere Cheese and Sprouts  
14

### BLACKENED BBQ CHICKEN

House Made Bbq Sauce, Crunchy Onion Strings, Coleslaw, Spicy Mayo, Brioche Bun  
13

### BEEF BARBACOA TACOS

Chili marinated tenderloin, fried green onion, cilantro, house made mild salsa Served with a cool cucumber and onion salad  
14

### TUNA MELT PANINI

White Grapes, Green Apples, Chipotle, Oaxaca, Pistachio, Whole Wheat  
12

### SPICY CHICKEN

Grilled Chicken, Serrano Ham, Grilled Onion And Tomato, Gouda, Avocado, Lettuce, Brioche, Spicy Secret Sauce  
12

### SMOKED TURKEY SANDWICH

Spicy Roasted Turkey Breast, Basil Aioli, Pea Sprouts, Smoked Gouda Cheese, Emmental Swiss Cheese, on Toasted Ciabatta Bread with Sweet Potato Fries  
12

### HOUSEMADE SPICY PASTRAMI

Cured Spicy Pastrami, Applewood Bacon, Chipotle Aioli, Caramelized Onions, and Gruyere Cheese on Deli Whole Wheat Bread, with French Fries  
14

### SEARED TUNA SANDWICH

Seared Ahi Tuna, Basil Aioli, Spring Mix Lettuce, Garlic Balsamic Vinaigrette on Toasted Ciabatta Bread, with French Fries  
14

## \$15 LUNCH SPECIAL

Choice Of Soup, Salad, Or French Fries

### \*60Z STEAK SANDWICH

Arugula, Truffle Vinaigrette, Avocado Aioli, Ciabatta

### BLACKENED MAHI-MAHI FISH TACOS

Flour Tortillas, Avocado, Cabbage, Pico de Gallo, Crème

### \*PLANKED ATLANTIC SALMON

Wood-Fired, Garlic Mash Potatoes, Broccoli, Mustard Cream

## SIDES

French Fry/Sweet Potato - 6

Sautéed Green Beans - 9

Garlic Mashed - 7

Grilled Asparagus - 10

Mac And Cheese - 7

Broccolini - 7

Jalapeño Cream Corn - 9

Mixed Wild Mushrooms - 10

Cream Spinach - 9

\* The consumption of raw or undercooked meats or eggs can be harmful to your health.

**HAPPY HOUR**  
Daily

3 - 6 PM & 11PM - 2AM

**WINE**

Tuesdays

Half Off All Wine

**UNCORKED**

Thursdays

No Corkage Fee