

## 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

ADD

Filet Mignon - 6

Grilled Shrimp - 9

Blackened Ahi Tuna - 9

Grilled Chicken - 6

## ENTRÉES

### \*PLANKED ATLANTIC SALMON

Cedar Planked Roasted Salmon, Garlic Mashed, Mustard Cream and Sautéed Spinach  
21

### \*SEDONA SURF "N" TURF

12oz. Black Angus New York, Sautéed Tiger Shrimp, Scallop, Herbs, Roasted Fingerling Potatoes, Green Beans, Fresh Garlic, and Blueberry Wine Reduction with Whipped Rosemary Butter  
25

### WILD MUSHROOM RISOTTO

Mushrooms and Asparagus served in a White Wine Sauce  
21

### "CATALAN" SEAFOOD STEW

Lobster And Lemon Sauce, Shrimp, Scallops, Clams, Black Mussels, Fresh Fish, Steamed White Rice and Topped With Basil Pesto  
24

### \*16OZ RIB-EYE

Creamed Spinach, French Fries, Beer Battered Onion Ring  
28

### ROASTED CHICKEN

1/2 Roasted and Grilled Chicken with Fresh Herbs, Lemon, Asparagus and Garlic Mashed Potatoes  
19

### \*GREEK STEAK SALAD

Romaine, Feta, Kalamata Olives, Peppercini and Greek Dressing  
19

### SHRIMP PASTA

Garlic Sautéed Black Tiger Shrimp, Grilled Seasonal Vegetables, Spinach Pasta, White Wine Basil Pesto, and Truffle Ricotta Cheese  
25

### \*8OZ FILET MIGNON

Center Cut Filet Mignon served above Garlic Mashed Potatoes with Port Wine Reduction Sauce and Sautéed Broccolini  
27

### STRIPED BASS

Pan Seared Striped Bass, Roasted Herb Potatoes, Green Beans, Sun Dried Tomatoes, Arugula and White Wine Basil Pesto  
24

### PAN SEARED AHI FILET

Pan Seared Ahi With Pine Nut Pesto, Garlic Mashed Potatoes, Grilled Asparagus and Fresh Spring Salad Mix  
26

### LOBSTER & CORN RISOTTO

Grilled Asparagus, Port Wine Reduction, Manchego Cheese  
26

### BRAISED BEEF SHORT RIBS

Red Beet Braised Short Rib, Garlic Mashed Potato and Broccolini  
24

### \*SEAFOOD PLATTER

Half Dozen Black Tiger Shrimp, Half Dozen Fresh Kusshi Oysters, Cucumber Curry Salad, Horseradish Cocktail Sauce and Spicy Mango Vinaigrette  
25 (\*Add Calamari - \$5)

### \*ROSEMARY PORK CHOPS

Hibiscus Rosemary Marinade, 2 Bone In Pork Chops, Creamy Goat Cheese Mashed Potatoes, White Wine Mango Sauce  
26

## SIDES

French Fry/Sweet Potato - 6

Grilled Asparagus - 10

Jalapeño Cream Corn - 9

Sautéed Green Beans - 9

Mac And Cheese - 7

Mixed Wild Mushrooms - 10

Garlic Mashed - 7

Broccolini - 7

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