



# SUMMER MENU



## SMALL

- GEM LETTUCE- MANCHEGO, ARIZONA DATES, ROASTED PECANS, HERBS, RADISH, CHAMPAGNE VINAIGRETTE \$17 GF V
- ARUGULA- BURRATA, SHAVED FENNEL, ORANGES, CANDIED WALNUTS, HERBS, YUZU-HONEY VINAIGRETTE \$22 GF V
- CHARRED SWEET POTATO- AVOCADO, TAHINI SAUCE, PICKLED RED ONIONS, BABY GREENS \$15 GF VG
- LIGHTLY SMOKED BEETS- HERBED RICOTTA, BABY ARUGULA, LOCAL PECANS, ARIZONA HONEY, BEE POLLEN \$15 GF V
- EGGPLANT "MEATBALLS"- WARM POLENTA, BASIL PESTO, PARMESAN \$14 V
- AHI TUNA- CUCUMBER, AVOCADO, CRISPY BLACK RICE, SESAME, SCALLIONS \$21 \* GF DF
- GRILLED CHICKEN WINGS- JERK POTATOES, AJI AMARILLO, PEANUT, RED ONION, CILANTRO, LIME CREMA \$19 GF
- DRY AGED CARPACCIO OF BEEF- TRUFFLE ZEST, BABY ARUGULA, OLIVE OIL, PARMESAN, CROSTINI \$19\* ~LIMITED~



## LARGE + ADD BURRATA TO PASTA \$7

- PAPPARDELLE- BEEF RAGU, OVEN DRIED TOMATOES, TOASTED GARLIC, CALABRIAN CHILI, PARMESAN, BREAD CRUMBS \$26
- WOOD FIRED BEEF RIBS- MOLE ESPRESSO BBQ SAUCE, SHOESTING LIME FRIES \$49 GF DF
- PORK CHOP- ROASTED FINGERLING, GREEN GARLIC AIOLI, GARLIC CHIPS, CHIMICHURRI SAUCE \$34\* GF
- RADIATORE- EGGPLANT, TOMATO, SPINACH, PRESERVED LEMON, GARLIC, BREAD CRUMB, WINE BUTTER SAUCE \$24 V
- MARKET FISH- CHARRED CORN SUCCATASH, CHILIES, ROASTED FINGERING, CITRUS HERB BUTTER SAUCE, HERB SALAD \$MKT GF
- BUCCATINI- OVEN DRIED TOMATOES, BASIL, TOASTED GARLIC, CALABRIAN CHILI, PARMESAN, RED SAUCE \$22 VG
- MESQUITE GRILLED OCOTILLO CHICKEN- DATE POTATO SALAD, CITRUS, CHILIES, LOCAL HONEY, PECANS \$29 GF DF
- PRIME RIBEYE- CRISPY HERBED FINGERLING, ROASTED BABY CARROTS, RED WINE SAUCE \$65\*  
(IN HOUSE DRY AGED AVAILABLE LIMITED SUPPLY \$95\*)



## DESSERTS

- CHOCOLATE FUDGE CAKE- BLACKBERRY SAUCE, FRESH BERRIES, CHOCOLATE HAZELNUT GELATO, WHIPPED CREAM \$ 18 GF
- BROWN BUTTER CAKE- GRAHAM CRACKER CRUMBLE, STRAWBERRY SAUCE, MAPLE PECAN GELATO, WHIPPED CREAM \$ 18



## BEVERAGES

- FRESH COCONUT \$8 + SHOT \$5
- CAPPUCCINO, LATTE \$5
- GINGER-MINT LEMONADE \$5 + SHOT \$5
- ICED TEA \$4
- SEDONA STILL WATER \$8
- SEDONA SPARKLING WATER \$8



GF - GLUTEN FREE      VG - VEGAN      DF - DAIRY FREE      V - VEGETARIAN

\* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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Dinner

BRUNCH SATURDAY & SUNDAY • DINNER MONDAY THRU SATURDAY