

SEDONA

AFTERSN



AFTER SUN

Bites

STEAMED SHRIMP

Old Bay, house-made cocktail sauce, horseradish.
GF HH | 1/2 lb. 12.9 | 1 lb. 23.9

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, house-made remoulade, alfalfa sprouts. GF | 17.9

HAWAIIAN FLATBREAD

Pineapple, tasso ham, mozzarella, parmesan. GFO
Jalapeños available upon request | 7.9

TRUFFLE CHEESE FRIES**

Truffle oil, sea salt, parmesan, mozzarella, béchamel, fried shallots, bacon, sour cream, scallions. GF | 11.9

MEDITERRANEAN FISH TACOS

Blackened mahi-mahi, tzatziki, house-pickled cabbage + shallots, cucumber, tomato, micro wasabi greens.
With greens. GFO | 17.9

Refreshments

LAVENDER LEMONADE *Spirit-free*

Lavender, lemon, edible glitter.
9

SOUTHERN CHARM

Tito's Handmade Vodka, lemon, peach, iced tea.
11

STRAWBERRY MOJITO

Bacardi Rum, strawberries, fresh mint, lemon. | 12

DESCHUTES FRESH SQUEEZED IPA

Oregon, 6.4% ABV. Perfectly crushable + balanced with bright citrus + tropical fruit notes from Mosaic + Citra hops. | 4 oz. 3 | 16 oz. 8.5

GF = Gluten Free | GFO = Gluten Free Option | HH = Heart Healthier | V = Vegetarian | VO = Vegetarian Option | V+ = Vegan | VO+ = Vegan Option

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances.

**All items fried in fryers assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy and sesame.