

Specials

FRIED CALAMARI**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF \$17.9

AHI TUNA** SALAD

Seared rare*, romaine hearts, microgreens, radishes, chili-marinated edamame, cucumber, avocado, peanuts. House-made ponzu wasabi vinaigrette. GFO \$22.9

SOUTHWEST NY STRIP*

12 oz. USDA Choice Braveheart Black Angus Beef®, chili-glazed and char-grilled. Garlic whipped potatoes and southwest corn. \$38.9

SEASONAL CATCH: RAINBOW TROUT

Certified sustainable. Choice of topping and two house-made sides. GF \$29.9

PALO VERDE ROCKFISH

Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF \$34.9

CHICKEN PICCATA

Lightly dusted chicken breast, angel hair pasta, lemon-caper sauce. GFO \$23.9

WILD BERRY SHORTCAKE

Fresh-baked shortcake biscuit, mixed berries, whipped cream, house-made Grand Mariner sauce. V \$11.9

GARDEN SPRITZ

Revivalist Garden Gin, Pallini Limoncello, lemon, prosecco. \$15
• bright + citrusy •

WATERMELON MARTINI

Tito's Handmade Vodka, lime, watermelon. \$15
• bright + fruity •

SEDONA TAPHOUSE & BREWERY BRUCE'S BLONDE ALE

PA - Blonde Ale - ABV 5.5% 4 oz. \$2 | 16 oz. \$8 | Growler \$38

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances. **All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.