

# Specials

## HUMMUS DUO

Classic and red pepper hummus with feta. Cucumbers and flatbreads. GFO V VO+ \$11.9

## LAND + SEA

8 oz. USDA Choice Black Angus flat iron\*, 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$34.9

## BRONZED MAHI-MAHI

Certified sustainable. Pan-seared, topped with pineapple-mango salsa. Garlic whipped potatoes and southwest corn. GF \$26.9

## SEASONAL CATCH: ARCTIC CHAR

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

## SEAFOOD SORRENTO

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, imported parmesan. GFO VO \$25.9

• Pairs well with Ruca Malen Malbec •

## PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. V \$14.9

• Available only during Sunday Brunch on Easter, April 5th •

## CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. V \$11.9

## LAVENDER BLUSH GIMLET

Hendrick's Gin, lavender, lime. \$14

• floral + refreshing •

## SEDONA TAPHOUSE MAIDEN VOYAGE

PA- American Wheat Ale- ABV 4.2% 4oz \$2 | 12oz \$6 | Growler \$20

\*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.