

# Specials

## BUFFALO CAULIFLOWER\*\*

Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF \$10.9

## BLEU CHEESEBURGER

7 oz. Wagyu beef\*, gorgonzola stuffed, lettuce, caramelized onions, bacon jam. Choice of side. GFO \$16.9

• Add cherry-wood bacon +2. Gluten free bun +1. •

## COWBOY BUTTER NY STRIP\*

14 oz. Braveheart Black Angus Beef® topped with house made cowboy butter. Garlic whipped potatoes and steamed spinach. GF \$39.9

## BABY BACK RIBS

Full rack of pork ribs, BBQ glazed, jicama slaw. \$28.9

## COWBOY SHRIMP CORVINA

Certified sustainable. Pan seared, shrimp + cowboy butter. Garlic whipped potatoes and steamed broccoli. GF \$31.9

## BLACKENED CHICKEN PENNE PASTA

Blackened chicken, penne pasta tossed in a parmesan cream sauce, onions, red peppers, broccoli, carrots. GFO VO \$19.9

## HUEVOS RANCHEROS

Corn tortilla, black bean puree, chorizo, guacamole, tomato, ranchero sauce, queso fresco, two eggs. GF \$12.9

• Available only during Sunday Brunch •

## MILE HIGH CHOCOLATE CAKE

Tall, moist chocolate cake layered with smooth dark chocolate ganache. V \$9.9

## RHINEGEIST CINCY LIGHT

OH- Light Lager- ABV 4.2% 4oz \$2 | 16oz \$5 | Growler \$13

## ANNIVERSARY OLD FASHIONED

Celebrating 5 years of Sedona Taphouse. All Nations 5-Year Kentucky Straight Bourbon Whiskey, Angostura bitters, Luxardo cherry. \$13

## ALL NATIONS 5-YEAR STH ANNIVERSARY KENTUCKY STRAIGHT BOURBON WHISKEY

Garrard County, Kentucky. Notes of cherry, heavy dark fruit, honey, oak, spice, graham, roasted nuts, grain, cocoa, and bits of spice. 1.5 oz. \$10 | 2 oz. \$12

• Love it? Take a bottle to-go for just \$75! •

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