

OPEN RANGE GRILL AND TAVERN

STARTERS*

ULTIMATE BEEF NACHOS ~ \$10

Spicy Beef atop Layers of Crisp Chips, Cowboy Chili, Melted Pepper Jack Cheese, Salsa, Avocado & Sour Cream

GREEN CHILE MAC & CHEESE ~ \$8

Creamy Blend of American Cheese, Pepper Jack Cheese & Green Chile topped with a Parmesan Bread Crumb Crust

PULLED PORK BBQ SLIDERS ~ \$8

Three Pulled Pork Sliders topped with our Homemade Bar-B-Que Sauce & House Slaw

STUFFED RISOTTO JALAPENO POPPER

Roasted Jalapeno, Fresh Mozzarella, Smoked Bell Pepper Sauce & Pumpkin Seed Cream

FOR ONE - \$5 ~ FOR TWO - \$9

MEXICAN STYLE SHRIMP COCKTAIL ~ \$9

Poached Prawns tossed with House Cocktail Sauce, Avocado, Cilantro, Red Onion & House Slaw

BAJA FISH TOSTADA ~ \$8

Crisp Beer Battered White Fish, Tomatillo Salsa, Citrus Slaw, Fresh Pico, Queso Fresco & Cilantro

SPINACH & ARTICHOKE DIP ~ \$9

Our House Blend of Cheeses & Artichoke served with Crisp Chips

OPEN RANGE CHICKEN CHIMI ~ \$6

Chicken Adobo, Jack Cheese, Green Onion, Smoked Bell Pepper Sauce & Fresh Mexican Cheeses

SMOKED SALMON QUESADILLA ~ \$7

Pepper Jack Cheese, Horseradish Crème Fraiche, Dill & Lemon

SOUP & SMALL SALADS*

SOUTHWEST ONION SOUP ~ \$7

Carmelized Onions braised with Mild Red Chili, Beef Stock & Negra Modelo Beer topped with Pepper Jack Nachos

COWBOY CHILI

Fresh Ground Sirloin & Pulled Pork slowly braised with Ancho, Cascabel & Pasilla Chiles
CUP - \$6 ~ BOWL - \$8

ARUGULA & APPLE SALAD ~ \$7

Baby Arugula, Spinach, Radicchio & Pink Lady Apples lightly tossed with Lemon Crème Fraiche & Toasted Pecans

SEDONA CAESAR ~ \$7

Hearts of Romaine, Garlic Croutons & Grated Parmesan with Homemade Caesar dressing

FARMERS MARKET HOUSE SALAD ~ \$7

Mixed Field Greens, Shaved Carrot, Fennel, Squash, Egg, Cherry Tomatoes, Cucumber & Red Onion tossed with a Sherry-Mustard Vinaigrette & Fresh Mexican Cheeses

SOUP & SALAD ~ \$12

Pair any of our Small Salads with a cup of Soup or Chili



HIGH NOON LUNCH*

SERVED FROM OPEN-4PM

All Burgers & Sandwiches are served with your choice of Kettle Chips, Fries, Cowboy Beans, Fruit Salad or Garlic Pickle

CAMPFIRE BURGER ~ \$13

*1/2lb Char-Broiled Ground Sirloin,
Thick-Cut Applewood Smoked Bacon,
House BBQ Sauce & Sharp Cheddar*

HOUSEMADE VEGGIE BURGER ~ \$12

*House blend of Pearl Barley, Lentils, Cous Cous,
Onions, Diced Carrot, Spinach, Ginger, Garlic &
Other Herbs with a Goat Cheese Yogurt Spread*

PHILLY-STYLE MUSHROOM CHEESE STEAK ~ \$14

*Sliced Ribeye, Cremini Mushrooms, Onions &
Roasted Tomato served open faced with
Melted Provolone on a Toasted Rustic Loaf*

WESTWARD SMOKED PULLED PORK ~ \$12

*Tender Smoked Pulled Pork & House Bar-B-Que Sauce
served on a Fresh Baked Roll
with our House Slaw*

CHEESEBURGER ~ \$12

*1/2lb Char-Broiled Ground Sirloin
with your choice of Sharp Cheddar,
American, Swiss or Bleu Cheese*

CANYON CUBAN ~ \$14

*Roast Pork, Black Forest Ham, Swiss Cheese
with our House Pickle & Olive Relish
on a Griddled Ciabatta Roll*

SPICY SHRIMP SALAD ROLL ~ \$13

*Poached Prawns, Lettuce, Shallot, Sweet Corn &
Fresh Herbs tossed with a Creamy Adobo Dressing
nestled in a French Roll*

GRILLED CHICKEN CAESAR CLUB ~ \$12

*Grilled Chicken, Arugula, Sundried Tomato & Bacon
tossed with our House Caesar Dressing
on a Toasted Ciabatta Roll*

GRILLED TOP SIRLOIN ~ \$14

6oz Grilled Top Sirloin, Pico de Gallo Salad, Charred Tomato Mint Salsa with Southwestern Fries

BAKED ZITI ~ \$15

*Basil, Tomato & Italian Sausage & Fresh Mozzarella served with a
Farmers Market Salad & Garlic Toast*

SOUTHWESTERN CHICKEN KABOB ~ \$13

*Three Grain Pilaf tossed with Cous Cous, Cucumbers, Red Onion, Tomato, Watermelon,
Arugula & Herbs in a Lime-Chile Dressing & Fresh Mexican Cheeses*

OPEN FACED TURKEY SANDWICH ~ \$12

*Chile Brined Roast Turkey served Open Faced over Pear & Wild Rice Stuffing,
an Ancho-Cranberry Relish, Rosemary Gravy & Texas Toast*

BIG BOWL SALADS*

SERVED ALL DAY

CARNE ASADA COBB ~ \$14

*Grilled Top Sirloin tossed with Mixed Greens, Roasted Tomato, Grilled Onion, Sweet Corn & Peppers, Cucumber,
Avocado, Bacon, Toasted Walnuts, Egg, Bleu Cheese & Sweet Chile-Citrus Vinaigrette*

GRILLED TUNA SESAME SALAD ~ \$15

*Seared Fresh Tuna, Avocado, Red Onions, Scallions, Open
Faced Nori-Roll tossed with Lime Juice & Sesame Soy
Dressing*

WARM SALMON SALAD ~ \$14

*Lettuce, Arugula, Spinach, Watercress, Chopped Egg,
Cucumbers, Red Onion, Bacon, Toasted Pecan with a
creamy Mustard Dill Vinaigrette*

STRAWBERRY MELON SALAD ~ \$13

*Strawberry, Melon, Roasted Beets, Arugula, Baby
Spinach, Wheat Berries, Shaved Fennel,
Mint & Candied Walnuts with a Light Sherry Vinaigrette*

CHICKEN CAESAR SALAD ~ \$13

*Grilled Chicken, Hearts of Romaine, Arugula,
Sundried Tomato, Garlic Croutons & Bacon
tossed with our House Caesar Dressing*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD & EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



SUNSET VIEW DINNER*

SERVED FROM 4PM-CLOSE

SPICED PORK CHOP ~ \$17

8oz Grilled Citrus brined Loin Chop, Green Chile Potato Gratin, Shitake Tomatillo Salsa, Watercress & Fennel Salad

GRILLED TOP SIRLOIN ~ \$19

Sliced Top Sirloin served Medium Rare with Toasted Barley & Wild Mushroom Pilaf, Pico de Gallo Salad & Charred Tomato Mint Salsa

FILET GRANDE ~ \$28

8oz Grilled Beef Tenderloin with a Coffee-Ancho Pepper Crust, Green Chile Potato Gratin, Lemon Garlic Greens & Charred Tomato Mint Salsa

BAKED ZITI ~ \$16

Basil, Tomato & Italian Sausage & Fresh Mozzarella served with a Farmers Market Salad & Garlic Toast

CHICKEN ENCHILADAS ~ \$15

Charred Onions, Roasted Chile, Green Sauce & Pepper Jack Cheese, Southwestern Fries & Pico de Gallo Salad

LUMP CRAB CAKE ~ \$18

Golden Gazpacho Sauce, House Slaw & Southwestern Fries

OPEN RANGE BBQ RIBS ~ \$17

Slow Roasted Half Rack of Baby Backs, Green Chile Mac & Cheese & House Slaw

SAGE & TEQUILA BRAISED PORTOBELLO ~ \$17

Linguini tossed with a touch of Cream, Lime Leaf, Herbs & Grated Parmesan

BLACKENED SALMON ~ \$19

Charred Pineapple Melon Relish, Toasted Barley & Wild Mushroom Pilaf

CAMPFIRE BURGER ~ \$14

1/2lb Char-Broiled Ground Sirloin, Thick-Cut Applewood Smoked Bacon, House BBQ Sauce & Sharp Cheddar served with your choice of Green Chile Mac & Cheese, Southwestern Fries, House Slaw or Green Chile Potato Gratin

CHEESEBURGER ~ \$13

1/2lb Char-Broiled Ground Sirloin with your choice of Sharp Cheddar, American, Swiss or Bleu Cheese served with your choice of Green Chile Mac & Cheese, Southwestern Fries, House Slaw or Green Chile Potato Gratin

CANYON CUBAN ~ \$15

Roast Pork, Black Forest Ham, Swiss Cheese with our House Pickle & Olive Relish on a Griddled Ciabatta Roll served with your choice of Green Chile Mac & Cheese, Southwestern Fries, House Slaw or Green Chile Potato Gratin



DESSERTS

NEW YORK CHEESECAKE ~ \$7

Served with Lemon Whip & a Three Berry Compote

APPLE COBBLER ~ \$7

Topped with a Sugar Cookie Crust & Vanilla Bean Ice Cream

CHOCOLATE BANANA BREAD PUDDING ~ \$7

Served with Cinnamon Whip

MANGO SORBET PARFAIT ~ \$7

Served with Lemon Whip, Mixed Berries & a Sugar Cookie

OPEN RANGE GRILL AND TAVERN

WINE

	<u>Glass</u>	<u>Bottle</u>
<u>Sparkling</u>		
<i>Toso Brut, Argentina</i>	\$6	\$22
<i>Perrier Jouet, France, 375mL</i>		\$39
<u>Sauvignon Blanc</u>		
<i>Oyster Bay, Australia</i>	\$7	\$25
<i>Patricia Green, Oregon</i>	\$8	\$29
<u>Pinot Grigio</u>		
<i>Kris, Italy</i>	\$7	\$25
<i>Santa Margherita, Italy</i>	\$9	\$33
<u>Riesling</u>		
<i>Charles Smith 'Kung Fu', Washington</i>	\$8	\$29
<i>Chateau Ste Jean, Sonoma</i>	\$9	\$33
<u>Rose</u>		
<i>Saintsbury, Carneros</i>	\$8	\$29
<u>Chardonnay</u>		
<i>Cambria, California</i>	\$9	\$33
<i>Sonoma Cutrer, Russian River</i>	\$11	\$39
<i>Freemark Abbey, Napa</i>	\$12	\$44
<u>Merlot</u>		
<i>Penfolds, Australia</i>	\$6	\$22
<i>Kris 'Heart', Italy</i>	\$7	\$25
<u>Cabernet</u>		
<i>Penfolds, Australia</i>	\$7	\$25
<i>Coppola 'Director', Sonoma</i>	\$9	\$33
<i>BR Cohn 'Silver', Sonoma</i>	\$12	\$44
<i>Justin, Paso Robles</i>	\$14	\$49
<i>Frank Family, Napa</i>	\$18	\$64
<u>Pinot Noir</u>		
<i>Cambria, California</i>	\$9	\$33
<i>Byron, Santa Maria Valley</i>	\$11	\$39
<u>Zinfandel</u>		
<i>Girasole (organic), California</i>	\$7	\$25
<i>Layer Cake 'Primitivo', Italy</i>	\$9	\$33
<u>Red Blends</u>		
<i>Kokopelli 'Twin Bliss', Arizona</i>	\$7	\$25
<i>AZ Stronghold 'Nachise', Arizona</i>	\$10	\$36
<u>Other Reds</u>		
<i>Layer Cake, Malbec, Argentina</i>	\$8	\$29
<i>Mitolo 'Jester', Shiraz, Australia</i>	\$11	\$39

SPECIALTY COCKTAILS

Open Rangerita ~ \$10 <i>Patron Silver, Grand Marnier, Cointreau</i>
The 'Perfect' Margarita ~ \$9 <i>Cabo Wabo Reposado, Patron Cintronge</i>
Down in Margaritaville ~ \$11 <i>Republic Silver, Midori, Prickly Pear Juice</i>
Sparkling Margarita ~ \$10 <i>Corazon Blanco, Cointreau, Toso Brut Sparkling</i>
Bleeding Cowboy ~ \$8 <i>Habanero & Olive infused Pinnacle, house Bloody Mary Mix</i>
Sedona Sunrise ~ \$9 <i>Grey Goose L'Orange, Strawberry & Mango Puree</i>
Oak Creek Lemonade ~ \$9 <i>Jack Daniels, Cointreau, Lemonade</i>
Mexican Mojito ~ \$9 <i>Corazon Blanco, Agave Nectar, Club Soda, Mint</i>
Sunset Tea Martini ~ \$8 <i>Sweet Carolina Raspberry Tea Vodka, Chambord, Pineapple Juice</i>
Mai Tai ~ \$8 <i>Tommy Bahama & Cruzan Dark Rum, Orange Curacao, Agave Nectar</i>
Zen Martini ~ \$10 <i>Zen Green Tea Liqueur, Triple Citrus infused Van Gogh, Triple Sec</i>
Cranberry Vanilla Cosmo ~ \$10 <i>Cranberry & Vanilla infused Stolichnaya, Triple Sec, Cranberry Juice</i>
Triple Citrus Cooler Martini ~ \$9 <i>Triple Citrus Infused Van Gogh, Toso Brut Sparkling, Simple Syrup</i>

DRAFT BEER

	<u>Pint</u>	<u>Pitcher</u>
BUD LIGHT	\$4	\$13
OAK CREEK AMBER	\$5	\$17
OAK CREEK HEFEWEISEN	\$5	\$17
GRAND CANYON STARRY NIGHT STOUT	\$5	\$17

DOMESTIC BOTTLE ~ \$4

BUDWEISER	BUD LIGHT	MGD
MILLER LITE	MGD 64	COORS LIGHT

IMPORT & SPECIALTY BOTTLE ~ \$5

HEINEKEN	CORONA	DOS XX AMBER
STELLA ARTOIS	AMSTEL LIGHT	BLUE MOON
OAK CREEK NUT BROWN		DOGFISH 60MIN IPA
GRAND CANYON PALE ALE		ST. PAULI GIRL N/A