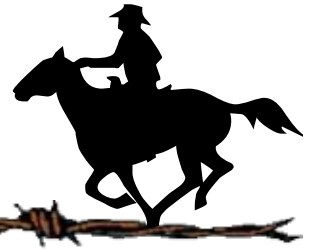




OPEN RANGE

GRILL AND TAVERN



TRAILHEAD STARTERS

NOT YOUR AVERAGE ANGUS BEEF SLIDERS

CARAMELIZED ONIONS, ROASTED GARLIC AIOLI \$10⁰⁰

SOUTHWEST CHICKEN TENDERS

GUNSLINGER DRESSING \$10⁰⁰

CRISPY ONION & JALAPEÑO TOOTHPICKS

CHIPOTLE RANCH DRESSING \$7⁰⁰

MUY MACHO NACHOS

FRIED CORN CHIPS TOPPED WITH MELTED CHEDDAR, OUR HIGH NOON CHILI, ROMA TOMATOES, JALAPEÑOS, QUESO FRESCO & SCALLIONS WITH SALSA, SOUR CREAM & GUACAMOLE ON THE SIDE \$10⁰⁰ ADD CHICKEN \$13⁰⁰

CREAMY SPINACH & ARTICHOKE DIP

FRIED CORN TORTILLA CHIPS, WARM BAGUETTE FOR DIPPIN' \$9⁰⁰

WESTERN WINGS

BLEU CHEESE OR CHIPOTLE RANCH DRESSING \$9⁰⁰

SONORAN CALAMARI

TENDER CALAMARI SERVED WITH A TANGY MARINARA \$11⁰⁰

JALAPEÑO POPPERS!!

FILLED WITH CREAM CHEESE, FRIED AND SERVED WITH CHIPOTLE RANCH \$7⁰⁰

RODEO CHEESE STICKS

HERB CRUSTED MOZZARELLA WITH BASIL MARINARA \$7⁰⁰

VAQUERO STRIPS

FRIED ZUCCHINI WITH BASIL MARINARA \$7⁰⁰

BIG KETTLE CHILI & SOUP

HIGH NOON CHILI

FIRE ROASTED PEPPERS & QUESO FRESCO
KETTLE \$9⁰⁰ CUP \$5⁰⁰

CHEF'S PICKIN'S

OUR SOUP OF THE DAY
KETTLE \$8⁰⁰ CUP \$4⁰⁰

BIG BOWL SALADS

GRILLED CHICKEN TACO

SLOW ROASTED CHICKEN BREAST, BLACK BEAN CORN PICO, SALSA, TORTILLA STRIPS, SOUR CREAM, QUESO FRESCO & FRESH GREENS \$13⁰⁰

HACIENDA CAESAR

FRESH ROMAINE LETTUCE WITH A CREAMY CAESAR DRESSING \$9⁰⁰
ADD SLICED MARINATED & GRILLED CHICKEN BREAST FOR \$4⁰⁰

LONGHORN COBB

CHICKEN, TOMATOES, AVOCADO, EGGS, BACON & BLEU CHEESE WITH CHIPOTLE RANCH \$13⁰⁰

WRANGLER'S CRISPY CHICKEN

FRIED CHICKEN STRIPS WITH QUESO FRESCO, CUCUMBER, TOMATO WITH HONEY MUSTARD \$11⁰⁰

HOME ON THE RANGE

NATURE MADE FIELD GREENS, CUCUMBERS, TOMATOES & PICK OF DRESSING \$5⁰⁰

ALL THE FIXINS

SEASONED FRENCH FRIES • CREAMY COLE SLAW • GREEN CHILI POTATO SALAD • BAKED POTATO
MASHED TATERS & GRAVY • RATTLESNAKE BEANS • FRESH SAUTEED VEGETABLES • BROWN RICE PILAF

COWBOY BURGERS

8OZ FRESH GROUND SIRLOIN WITH SESAME
OR WHOLE WHEAT BUN - PICK ONE SIDE FIXIN!

CLASSIC CATTLE BURGER*

CHOOSE FROM AMERICAN, CHEDDAR OR SWISS \$12⁰⁰ ADD BACON SLICES FOR \$1⁰⁰

CAMPFIRE BURGER*

TOPPED WITH THICK SLICES OF BACON, TANGY BBQ SAUCE & CHEDDAR CHEESE \$14⁰⁰

BRONCO BURGER*

FRESH SAUTEED MUSHROOMS, GUNSLINGER DRESSING & MELTED SWISS CHEESE \$12⁰⁰

COWBOY SANDWICHES

SLOW SMOKED BEEF BRISKET

TENDER SLICED BEEF BRISKET WITH A TANGY BBQ SAUCE \$12⁰⁰

WESTWARD PULLED SMOKED PORK

SMOKED PORK BBQ SANDWICH \$11⁰⁰

SMOKEHOUSE GRILLED CHICKEN

SMOKED GRILLED CHICKEN BREAST WITH LETTUCE, PICKLES, TOMATOES & ONION \$11⁰⁰

OPEN RANGE ENTREES

ALL SERVED WITH YOUR CHOICE OF TWO SIDE FIXINS!

OUR SIGNATURE CHICKEN FRIED STEAK

EXPERTLY SEASONED, FRIED AND TOPPED WITH A SAUSAGE COUNTRY GRAVY \$15⁰⁰

CHICKEN FRIED CHICKEN

JUICY CHICKEN BREAST HAND BATTERED THEN FRIED TO PERFECTION \$14⁰⁰

RANCHER'S RIBEYE STEAK*

12 OZ USDA CHOICE RIBEYE CHARGRILLED TO YOUR LIKIN' \$26⁰⁰

GRILLED FILET MIGNON*

DELICIOUS 8OZ TENDERLOIN FILET GRILLED JUST AS YOU WISH \$25⁰⁰

SLOW ROASTED BABY BACK RIBS

TENDER DANISH BABY BACK RIBS SLOW ROASTED & BASTED WITH OUR SECRET BBQ SAUCE

FULL RACK \$22⁰⁰ HALF RACK \$17⁰⁰

BBQ SMOKED BEEF BRISKET

SLOW ROASTED SLICES OF TENDER BEEF BRISKET TOPPED WITH OUR BEST BBQ SAUCE \$16⁰⁰

FRONTIER PORK SIDEBUSTER

HAND PULLED ROASTED PORK "FROM THE BONE" \$14⁰⁰

OPEN RANGE CHICKEN

MARINATED CHICKEN BREAST GRILLED & BASTED

WITH A FRESH HERB OLIVE OIL \$14⁰⁰

GRILLED ATLANTIC SALMON*

GRILLED FILET WITH A FRESH LEMON BUTTER \$16⁰⁰

SHALLOW FRIED TILAPIA

SEASONED & LIGHTLY BREADED THEN SMOTHERED WITH OUR LEMON BUTTER \$14⁰⁰

FISH AND CHIPS

HAND BREADED FRIED COD WITH FRIES, COLESLAW AND TARTAR SAUCE \$14⁰⁰

TRAIL ENDINGS

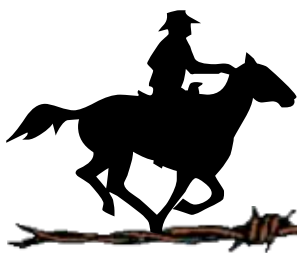
APPLE COBBLER \$7⁰⁰

CHEESECAKE \$7⁰⁰

CHOCOLATE CAKE \$7⁰⁰

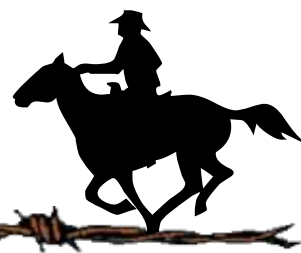
SERVED A LA MODE 3⁰⁰ MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
PARTIES OF 6 OR MORE SUBJECT TO 18% GRATUITY



OPEN RANGE

GRILL AND TAVERN



THE LIGHTER SIDE

ALL SERVED WITH YOUR CHOICE OF ONE SIDE ITEM

SMOKED TURKEY WRAP

WITH A ROASTED RED PEPPER CREAM CHEESE, AVOCADO,
ALFALFA SPROUTS AND DICED ROMA TOMATOES

WRAPPED IN A SPINACH HERB TORTILLA

\$11⁰⁰

SEDONA SUMMER SALAD

FRESH STRAWERRIES, MANDARIN ORANGES, AVOCADO,
KIWI AND CANDIED WALNUTS OVER A BED OF FRESH GREENS
SERVED WITH A WALNUT RASPBERRY VINAIGRETTE DRESSING

\$10⁰⁰

ADD GRILLED CHICKEN \$3⁰⁰ MORE

GRILLED VEGGIE BURGER

ORGANIC MALIBU GARDEN BURGER TOPPED WITH SAUTÉED MUSHROOMS,
AVOCADO AND SWISS CHEESE

SERVED ON A GRILLED WHOLE WHEAT BUN

\$11⁰⁰

MAZATLAN CLUB

SLICED CHICKEN, SPINACH, SHREDDED ASIAGO CHEESE
AVOCADO, BACON WRAPPED IN A SPINACH HERB TORTILLA

SERVED WITH PICO DE GALLO

\$12⁰⁰

VEGETABLE JAMBALAYA

BROCCOLI, TOMATOES, BELL PEPPERS, ZUCCHINI, YELLOW SQUASH, CAULIFLOWER
CELERY, MUSHROOMS, ONIONS & GARLIC SLOW SIMMERED IN A CAJUN SPICED

TOMATO SAUCE OVER RICE PILAF WITH ONE CHOICE OF SIDE

\$11⁰⁰

SIDES

COTTAGE CHEESE

COLE SLAW

BROWN RICE PILAF

SIDE FRUIT

SIDE SALAD

SAUTEED SPINACH



OPEN RANGE

GRILL AND TAVERN



DRAFT BEER

	PINT	PITCHER
BUD LIGHT	\$4	\$13
OAK CREEK AMBER	\$5	\$14
OAK CREEK HEFEWEISEN	\$5	\$14
GRAND CANYON	\$5	\$14
STARRY NIGHT STOUT		

BOTTLE BEER

BUDWEISER	MILLER LITE
BUD LIGHT	MGD 64
MGD	COORS LIGHT
\$4	
HEINEKEN	NEWCASTLE
CORONA	STELLA ARTOIS
DOS XX AMBER	AMSTEL LIGHT
\$5	
BLUE MOON	
OAK CREEK NUT BROWN	
SIERRA NEVADA PALE ALE	
DOGFISH 60 MIN IPA	
DOGFISH INDIAN BROWN ALE	

COCKTAILS

OPEN RANGERITA PATRON SILVER • GRAND MARNIER COINTREAU • LIME JUICE • SWEET 'N' SOUR \$9
THE 'PERFECT' MARGARITA CABO WABO REPOSADO (SAMMY HAGAR'S OWN) PATRON CINTRONGE LIME JUICE • SWEET 'N' SOUR \$9
DOWN IN MARGARITAVILLE DOS LUNAS SILVER • PRICKLY PEAR JUICE MIDORI • SWEET 'N' SOUR \$8
MARGARITINI PUEBLO VIEJO REPOSADO • COINTREAU LIME JUICE • SWEET 'N' SOUR \$7

WINE

	GLASS	BOTTLE
SPARKLING		
GRUET 375 ML., NEW MEXICO	\$6	
SAUVIGNON BLANC		
OYSTER BAY, AUSTRALIA	\$8	\$24
FROG'S LEAP, CALIFORNIA	\$11	\$33
PINOT GRIGIO		
KRIS, ITALY	\$8	\$24
RIESLING		
CHARLES SMITH 'KUNG FU'	\$7	\$21
ROSE		
JANA, CALIFORNIA	\$8	\$24
SAINTSBURY, CARNEROS	\$8	\$24
CHARDONNAY		
CAMBRIA, CALIFORNIA	\$9	\$27
SONOMA CUTRER, CALIFORNIA	\$11	\$33
MERLOT		
J LOHR, PASO ROBLES, CALIFORNIA	\$9	\$27
MARTIN RAY, SANTA BARBARA	\$11	\$33
CABERNET		
PENFOLDS, AUSTRALIA	\$7	\$25
VACA, CALIFORNIA	\$8	\$24
COPPOLA 'DIRECTOR,' NAPA	\$10	\$30
PINOT NOIR		
FORIS, CALIFORNIA	\$9	\$27
CAMBRIA, CALIFORNIA	\$10	\$30
ZINFANDEL		
LAYER CAKE, PRIMITIVO, ITALY	\$9	\$27
RED BLEND		
KOKOPELLI, TWIN BLISS, AZ	\$7	\$21
AZ STRONGHOLD 'NACHISE'	\$10	\$30
PINOT NOIR		
LAYER CAKE, ARGENTINA	\$8	\$28

BLEEDING COWBOY ABSOLUT PEPPAR SECRET HOUSE BLOODY MARY MIX \$7
SEDONA SUNRISE GREY GOOSE L'ORANGE STRAWBERRY & MANGO PUREE SERVED WITH A SUGAR RIM \$9
OAK CREEK LEMONADE JACK DANIEL'S • COINTREAU SWEET 'N' SOUR \$9