## Voted Sedona's Best Happy Hour

3:30 PM to 5:30 PM Every Day Bar & front patio only please

Guacamole, Chips & Salsa 9- V GF

Shishito Peppers: Blistered & Charred 9- VGF

...the roulette of peppers. One out of every ten can be very HOT!

Onion Rings or Side-Winder Fries 8-

House made prickly pear ketchup

Try Ms. Emily's Flakey Warm Croissants (5ea.) 10-

with orange marmalade and whipped citrus butter.

Peel-n-eat Shrimp 22- GF

Spicy New Orleans Style Boiled Shrimp

**Shrimp Ceviche** 24- Avocado, red & green chilis, cilantro, cucumber,

Spanish onions, fresh citrus juice, crispy corn tostadas GF

Ahi Tuna Tartar Nachos 18-

This dish is served cold. Crispy spiced wonton chips, Ahi tuna tartar,

fresh ginger, mango, shallots, green onions, ponzu, sesame, avocado,

jalapeño, wasabi and sriracha crème No substitutions / Additional wonton chips \$2

Crazy Good Extra-Crispy Wings 18-

Signature Crispy "Salt & Pepper Wings" ...dipping sauce on side

**Traditional Buffalo Hot Wings** 18-

Celery, carrots, blue cheese dressing

Lamb Chop Lolli Pops 24-

Grilled watermelon, blueberries, feta cheese, fresh mint, balsamic, basil pesto

(5 lamb chops served medium)

Tarte Flambé (thin crust flat bread) 16-

Chili flakes, bacon, onions, garlic oil, oregano, cheese blend, preserved lemon

Fig & Blue Cheese Bruschetta 12-

Prosciutto, figs, Cambozola cheese, red onion, aged balsamic, fresh herbs

Baja Shrimp Tacos two for 10- / three for 15-

Sauteed Cajun spice shrimp with all the goodies, plus avocado, jalapeño, lime

Maryland Blue Crab Cake 24-

Tasty aioli duo, organic garden greens, and citrus vinaigrette

Truffle Potato Chips, House Made Ranch Dressing 8-

# Seasonal House Wines \$8 ...by the glass

- Pinot Grigio
- Pinot Noir
- Dry Riesling
- Sauvignon Blanc
- Champagne / Sparkling Wine
- Chardonnay
- Cabernet Sauvignon
- Merlot
- Rose

## \$6 Craft Draft

#### Arizona Craft Draft / Happy Hour

 Ask your server about our four (4), seasonal draft selections. Selections subject to availability

## \$5 Bottles

#### **Domestic / Happy Hour**

- Blue Moon Belgian-style Wheat
- Modelo Especial
- Coors Light
- Corona

Chimay Grand Reserve 20- This is a GREAT Deal!!!

Brewed by Authentic Trappist Monks ....26-ounce bottles at Scourmont Abbey, Belgiam 9%

...Big Bottles served in chiller or ice bucket with brandy snifters

**Note from the Chef:** "If you are a beer drinker, and you have never tried these Belgian style beers, you are missing something special" Give them a try! **26 ounces** 

## \$6 Margaritas

- Blackberry Jalapeño ...can be spicy!
- Prickly Pear Margarita
- Creekside Traditional Margarita

### \$6 House Infusion Cocktails

- Blueberry infused Vodka Collins we make it here!
- Prickly Pear Margarita (Prickly pear & hibiscus)
- Chef Mercer's "Stoli Doli" fresh pineapple infusion ...Stolichnaya Vodka, Dole Pineapple, spiced rum

## Chef Mercer's Happy Hour Deals

- √ \$6 Margaritas

- **√** \$6 Infusion Cocktails
- **√** \$10 Well Martinis

## \$6 Margaritas

- Creekside Traditional Margarita
- Blackberry Jalapeño Margarita ...can be spicy!
- Prickly Pear Margarita

## \$10 Martinis

- Well Vodka or Gin Martinis
- Cosmopolitan
- Mercer Manhattan
- Creekside Old Fashioned
- Apple Tini
- Espresso Martini

#### ZERO PROOF Cocktails NO BOOZE \$6

#### Peachy Tea

Black tea, white peach puree and fresh mint, served on the rocks

#### **Prickly Pear Lemonade**

Fresh mint, lemonade and cactus prickly pear

Organic Cherry Cassis Kombucha 0.05% Alc

Sparkling, fermented black tea & green tea, cherry & black currant

#### Hibiscus Sun Tea

Hibiscus flowers, honey, lime and green tea

#### Prickly Pear Paloma

Fresh grapefruit, soda water, lime juice, prickly pear, salted rim, on the rocks

