Try Chef's Extra Meaty Chili $9 cup / $16 bowl

CREEKSIDE AMERICAN BISTRO

❖ CHEF MERCER'S HIGH COUNTRY COMFORT FOOD SINCE 2008 ❖

Always use Certified Sustainable Seafood

NOTHING FANCY / EGGS ALL DAY

Ms. Emily's Flakey Warm Croissants …baked to order 12-
Five mini-croissants served with orange marmalade and whipped citrus butter

Yogurt & Granola Parfait …with Greek Yogurt and fresh berries 16-

Traditional French Toast with warm Nutella 18-
Whipped citrus butter, real maple syrup, warm Nutella, served with applewood smoked bacon and caramel drizzle

Crispy Belgian Waffle 18-
Whipped cream & real maple syrup, warm Nutella, whipped citrus butter, two strips of bacon. Add chocolate chips or strawberries $1.50

*__Eggs on Toast__ 18-
Three eggs on toasted sourdough, avocado, organic breakfast potatoes, roasted peppers & onions, Sriracha, Cotija cheese.
Please choose one: smoked bacon or all beef Kielbasa sausage

Breakfast Tacos: with Chef's homemade chorizo sausage 18-
Eggs, pico de gallo, avocado, cheddar cheese, salsa, grilled jalapeño, flour tortillas …sour cream on the side GF on request

Cheddar Cheese Omelet 18- GF on request
Additional omelet ingredients $1.95 each
All omelets come with grilled focaccia toast, seasonal melon & berries. **Choose one:** garden salad vinaigrette / or organic breakfast potatoes with onions and peppers

BREAKFAST FAVORITES

*__Chilaquiles__ (cheela keeleez) …with green chili sauce 19-
Corn tortillas, Hatch green chilies, eggs over easy, lettuce, tomato, sour cream, feta cheese. Traditional Mexican breakfast is with **soft chips**, because …the chips are sautéed with the green chili sauce

*__Huevos Rancheros__ …**with Shredded Pork Carnitas** 21-
Two eggs sunny side up, Chef Mercer's famous green chili, chorizo sausage, borracho beans, Oaxaca & Cotija cheese, grilled jalapeño, avocado & red chili hot sauce. **Grilled corn or flour tortillas**

*__Broken Yolk Sandwich__ 18-
Sourdough, potatoes, eggs over-easy, sharp cheddar, maple-bacon, avocado and tomato with Mom's garden salad, apple vinaigrette

Sonoran Breakfast Burrito 18-
Tomato-basil tortilla, pinto beans, sausage, eggs, bacon, potatoes, cheese, cilantro, green chilies, jalapeño, guacamole, sour cream, spinach, pico de gallo

Creekside All American Breakfast 22-
French toast, two eggs your way, organic breakfast potatoes, smoked bacon or all-beef Kielbasa sausage, whipped citrus butter, real maple syrup

Shrimp & Grits with creamed leeks 32- **…** *San Francisco Style*
Gulf white shrimp, crispy pork belly, cheesy grits, buttery leeks, green onions, spicy red chili hot sauce GF on request

Smoked Salmon & Bagel Platter …by Cambridge Smoke House 26-
Truffled egg salad, cucumber, tomato, red onion, fresh dill, toasted bagel and whipped cream cheese. "Build your own salmon bagel"

Steak Benedict …a beefy artisan bread twist on the original 26-
4oz tenderloin, poached egg, served with grilled asparagus, organic breakfast potatoes and hollandaise sauce. Steak served medium

Onion Rings with Chef's Prickly Pear Ketchup 12-

Baked to order; Honey Jalapeño Corn Bread (15 minutes) 12-

BRUNCHY LUNCH

Ramen Noodle Bowl 25- Pork belly, shrimp, ramen veggies, sesame, egg, nori, mushroom, white miso, **chicken bone broth**

72 Hour Beef Bone Broth 16- Packed with healthy collagen & protein
Mushrooms and umami vegetables, whole roasted garlic cloves, baby corn, green onions and carrots GF

Seared Fresh Salmon Salad 31- Lemon, capers, pomegranate, feta cheese, cucumber, hard-boiled egg, organic arugula greens, olives, onions, tomatoes and grilled pita GF on request

Healthy Baja Shrimp Tacos Small 17- / Large 24-
Spicy grilled gulf shrimp with all the goodies, avocado, chili crème, grilled jalapeño, fresh lime and chips

***Lamb Chop Lolli Pops (5)** 32- GF on request
Korean-style barbecue with spicy mint dipping sauce, chopped peanuts and Asian slaw

Maryland Blue Crab Cakes 33-
Tasty aioli duo, organic garden greens and citrus vinaigrette

Roasted Beet Salad 22- GF on request
Arugula greens, goat cheese, candied pecans, fresh & dried berries, green apple vinaigrette and aged balsamic

Classic Caesar Salad Half 14- / Full 19- GF on request
Add to any salad: Salmon 14- | Grilled Chicken 12- | Shrimp 14-

Shrimp Ceviche 25- Avocado, red & green chilis, cilantro, spicy Sriracha, Spanish onions, fresh citrus, crispy corn tostadas GF

Little Gem "Wedgie Salad" 22- GF on request
Baby romaine, brandied tomato aioli, croutons, egg, blue cheese, bacon, avocado, red onion, buttermilk-herb dressing on the side

Ahi Tuna Nachos 24-
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

Vegan Bento Box 34- GF on request
Seasonal fruits & organic vegetables, legumes, agave glazed sweet potato, black pepper papadums, Salad and more…

Creekside Wing Bar 8 wings for 24- (Blue Cheese or Ranch Dressing)
1. Sweet Barbecue Wings / 2. "Naked" extra crispy, salt & pepper wings / 3. Sweet Thai Chili Wings / 4. Traditional Buffalo Hot Wings

Barbecue "PIGGY WINGS" …*Chef recommended
Low & Slow Pork BBQ with Jalapeno Slaw. Small $14 / Large 20-

SANDWICHES

Truffle potato chips, house salad, jalapeno-slaw, French fries / onion rings +$2

Red Bird Grilled Chicken Sandwich red chilis can be spicy! 20-
All-natural Red Bird chicken breast, lemon aioli, pickled banana peppers, spicy red chili relish, bacon, avocado and Gruyere cheese

Hot Pastrami Sandwich 22-
Lots of pastrami, sauerkraut, cheese, secret sauce, big dill pickle and mustard on the side for dipping

*__Ahi Tuna Burger__ (seared …medium-rare) 23-
Diced & spiced with avocado, green onion, fresh ginger, shallots, ponzu, Cajun Remoulade, buttery brioche *…sorry, no modifications*

***Build Your Own Wagyu Burger** (pink or no-pink) 23-
Choice: two all-beef Wagyu patties …or Plant Based Burger Patty
No charge: lettuce, tomato, dill pickles and chipotle aioli
Sorry, no substitutions. ***Add $2 ea.*** *Bleu cheese, white cheddar, smoked gouda or American cheese / bacon / mushrooms / caramelized onions, Raw or grilled onions / avocado / roasted peppers / banana peppers*

Visit us at mercerskitchen.com | We support local farmers and family ranchers | Credit card payments are subject to a 3% surcharge

seed oil free foodie

SORRY, EVERYTHING IS DELICIOUS

SERVING SEDONA SINCE 2008

Seriously, Try the Chili

09/21/2026

*CONSUMING RAW OR UNDERCOOKED PROTEINS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS INCLUDING BEEF, BURGERS, PORK, POULTRY, SEAFOOD, SHELLFISH OR EGGS