

Open 10am-9pm Wed-Sun, Fri/Sat til 10pm, Located in the Shops @ Pinon Pointe in Uptown Sedona next to the Hyatt Resort







SCAN for ALL DAY MENU

Prelude

fresh arugula \$19

Fresh Steamed Edamame sprinkle of kosher salt and lemons \$8 WWW V Red Rock Riblets slow cooked baby back riblets \$14 [WIEN]

Lobster & Crab Nachos lobster & AK crab meat, homemade com chips, creamy cheese sauce, jalapeno, pico de gallo and chunky guacamole \$32

Hummus Platter homemade hummus, feta cheese, olives, tomatoes, gherkin pickles, olive oil, fresh greens with carrots & radish, served with warm pita bread \$16 V

Chips & Salsa homemade com tortilla chips with a fire roasted salsa and tomatillo sauce for dipping \$14

Green

SBG House Salad mixed greens, arugula, cherry tomatoes, carrots, tropical melon salsa, tossed with miso ginger vinaigrette \$9

Caesar Salad fresh romaine leaves, parmesan cheese and croutons tossed with our Caesar dressing \$14

SW Style Caesar with corn relish, avocado & tortilla frizzles \$19

Veggie Minestrone sautéed vegetables a beans simmered in a tomato garlic broth, ditalini pasta & parmesan 🍞 \$6 cup \$9 bowl

Hemp Hearts Avocado Salad mixed greens, avocado, heirloom cherry tomatoes, cucumbers, pine nuts, tropical melon salsa, hemp hearts, Meyer Lemon vinaigrette \$18 ()

Rascal Flatbread tiger shrimp, Applewood smoked bacon, heirloom tomatoes,

smoked gouda, fresh parmesan and pesto, on an oregano flatbread, topped with

BBQ Chicken Dance Flatbread grilled chicken, homemade BBQ sauce,

Margarita Flatbread mozzarella cheese, pesto, tomatoes, on an oregano

sautéed red onions, smoked gouda cheese, on an oregano flatbread, topped with

KC & The Sunshine Steak Salad* seared filet mignon tips, sautéed onions and mushrooms atop a bed of fresh spring mix with cucumbers and tomatoes, sprinkled with bleu cheese crumbles, tossed with balsamic vinaigrette \$24

Soups

Arizona Clam n Shrimp Chowder* a sound bites specialty topped with shrimp, southwest com relish and fresh cilantro

\$10 cup **\$14** bowl

fresh cilantro and pico de gallo \$18

flatbread, topped with fresh basil & parmesan \$17

Misfit Burgers

Rock Star* 8oz all natural Harris Ranch beef patty or 6oz all natural chicken breast, choice of cheese, pickle, lettuce and tomato, choice of one side \$17 Santana* 8oz all natural Harris Ranch beef patty with jalapeno, onion, sliced avocado and pepper jack cheese, choice of side \$19

BB King Burger* 8oz all natural Harris Ranch beef patty with sweet bacon, bleu cheese crumbles and BBQ sauce! \$20

Lunch Bites (available till 4 pm)

Chicken Cobb Salad charbroiled chicken, egg, avocado, bacon, bleu cheese crumbles, heirloom tomatoes, romaine, butter lettuce & bleu cheese dressing \$20

Soup and Salad Combo choice of one soup, garden salad or our classic Caesar, grilled garlic bread \$18

Smokey Chicken BLT grilled chicken breast, Gouda cheese,

Applewood sweet bacon, sliced tomatoes, crisp lettuce, served on a Ciabatta bun, with fries & slaw \$19

Tacos Grilled Fresh Fish, Chicken or Steak Tacos (3)* jalapenos, avocado, chopped onion & fresh cilantro on warm corn tortillas, served with homemade SW corn relish, fennel slaw & limes on side \$16

Enhancements!

Grilled Tofu - \$4 6oz Chicken Breast* - \$8 4 Tiger Shrimp* - \$13

6oz Salmon* - \$14

Seared Filet Mignon Tips* - \$14 Goz Cold Water Lobster Tail* - \$22 1/2 pound Alaskan King Crab Legs -\$26

Sides \$7 each

Roasted Veggies Sautéed Green Beans Thin & Crispy Fries

Broccoli with Parmesan Basmati Rice

Steamed Asparagus **Garlic Mashed Potatoes** Steak Fries

Sweet Potato Fries Jumbo Baked Potato \$8

jumbo russet, served with butter & sour cream on the side (Ready at 4 pm with limited availability)

Garlic Parmesan Topping - can be added to any of our fries - \$2 Loaded Potato (Baked or Mashed) - cheddar, bacon, chives - \$4

Seafood

Fresh Salmon* 7oz fresh filet, grilled or smoked, choice of side \$32 www.

Grilled - topped with a tropical salsa

Smoked - mesquite smoked in house, BBQ sauce on the side (limited availability)

Cioppino clams, mussels, shrimp, scallops, fish of the day, tomatoes, white wine sauce, served with toasted parmesan sourdough \$32

Shrimp Scampi 5 large tiger shrimp, white wine, lemon, garlic, butter sauce with heirloom cherry tomatoes & fresh basil, tossed with linguini pasta \$30

Lobster Thermidor cold water lobster tail stuffed with crab meat & shrimp in a mushroom tarragon cream sauce, roasted potatoes & sautéed green beans \$39

Cold Water Lobster Tail* drawn butter & lemons, choice of one side 6oz Tail \$28 12oz Tsunami Tail \$48 [WIE]

Half pound \$32

Alaskan King Crab Legs* drawn butter & lemons, choice of one side Full pound \$56

Rock Stars

Hand Cut Filet Mignon* all natural hand center cut beef tenderloin, topped with a choice of bleu cheese butter or herb garlic butter, choice of one side 6oz \$39 8oz \$48

Roasted Rosemary Chicken half chicken, choice of one side \$28 (Ready at 4 pm with limited availability)

Our Famous Baby Back Ribs slow roasted baby back pork ribs with our homemade BBQ sauce or our spicy mango habanero sauce, garnished with pineapple, cucumber and basil, choice of one side \$28

Voodoo Sausage Pasta spicy homemade Italian sausage, rigatoni pasta, mushrooms, diced tomatoes tossed with vodka, alfredo & marinara sauce \$24

JT's Pasta filet mignon tips, mushrooms, broccoli, sautéed onions, pappardelle noodles, a rich velvety cream sauce, scallions and bleu cheese crumbles \$28

Grilled Portobello Mushroom stuffed with zucchini, squash, mushrooms and quinoa, drizzled with balsamic vinegar, encrusted in panko crumbs, served with roasted potatoes and broccoli crown \$20 V

Curried Pad Thai Noodles & Veggies rice noodles with carrots, broccoli florets, bean sprouts, red cabbage and peanuts in a curried coconut sauce \$18 []

Eggs-a-dilla A breakfast quesadilla! Scrambled eggs, avocado, Mozzarella and green chilies in a warm flour tortilla, served with roasted red salsa & sour cream \$14

John Denver Omelet cheddar, Canadian bacon, bell peppers and diced onion, served with breakfast potatoes and choice of toast \$15

Eggs Benny & the Jets English muffin, poached eggs, Canadian bacon OR Smoked Salmon, chipotle hollandaise sauce, & potatoes \$16

Breakfast

(daily 10am till 4 pm)



Buttermilk Pancakes (4) served with butter & warm maple syrup \$12

2Pac two eggs (your way), breakfast potatoes and choice of toast \$12

Tofu Fighters scrambled tofu, avocado, bell peppers, onions, mushrooms, arugula and potatoes, served with mixed greens and two soft com tortillas on the side \$15 QUIEN V













Scan for Sunday Brunch Menu Available Sundays Only



Parties of 5 or more a 21% gratuity will be added automatically. Split Plate Charge \$6 (includes choice of one additional side, does not include bake potato) V = Vegetarian BRUNCH MI

