

# SHADOW ROCK

TAP & TABLE

## SHARES & SMALLS

### PUB PRETZEL KNOTS

Oak Creek ale house mustard 10.95

### GIGANTE & WHITE BEAN HUMMUS

crispy artichoke, grilled flat bread 12.50

### LOLLIPOP CHICKEN WINGS

st + t hot sauce, bacon ranch, heirloom carrot slaw 13.95

### DEALERS CHOICE DEVEILED EGGS 8.75

### BUTCHER BOARD

selection of charcuterie, house pickles, artisan cheese, local bread 18.95

### GREEN CHILI MAC N' CHEESE

sharp white, fontina, asiago, cornbread finish 12.75

## FAMILY STYLE CAST IRON CHILI POT

smoked short rib, chorizo, local corn, poblano, onion, cotija, avocado, house crackers 15.95

## FORK OR SPOON

### SEASONAL SOUP

best of the season 7

### SOUTH OF THE BORDER WEDGE <sup>gf</sup>

cotija cheese, charred corn, cilantro, roasted poblano queso azul, blistered tomato, quick pickled onion 11.50

### GRILLED BABY GEM CAESAR

baby kale, toasted pepitas, white cheddar fry bread, roasted garlic & cotija emulsion 7.50/12.25

### CHOPPED COBB <sup>gf</sup>

smoked chicken, 6 minute egg, cambozola, candied bacon, onion, grape tomato, cucumber, ancho vinaigrette 13.50

### SIMPLE T&T SALAD

local greens, shaved watermelon radish, grape tomato, candied pecan, cucumber, cascabel key lime vinaigrette 7/11.95

## DESSERTS

### S'MORES SKILLET

fresh baked s'mores cookie, rocky road ice cream, toasted marshmallow fluff, it's worth the wait! 7.95

### KOOL-AID DROP DONUT BITES

crystallized Kool-Aid sugar 6.50

### DEEP-FRIED PB&J UNCRUSTABLE

bourbon peanut butter caramel, maple bacon cream cheese dip 8.50

### MASON JAR BANANAS FOSTER

brown butter banana bread, vanilla bean ice cream, caramelized bananas, nilla wafers, spiced rum caramel 9.25

### ICE CREAM & SORBETS <sup>gf</sup>

chocolate, vanilla bean, rocky road or mango, topped with your choice of M&M's, cookie crumble, toffee or chocolate chips, finished with fresh whipped cream & topped with a cherry 6

## FLATBREADS

### FIG & PIG

fig jam, prosciutto, lemon ricotta, arugula, fig balsamic 16

### FUNGI

wild mushroom, cambozola cheese, roasted garlic, watercress, EVOO drizzle 18.50

### CAPRESE

fresh mozzarella, san marzano sauce, overnight tomato, torn basil 17.50

### CARNIVORE

house Italian sausage, smoked brisket, hot capicola, sharp cheddar, red eye sauce, scallions 19.50

## BETWEEN THE BUN

*served with seasoned tots*

## THE TAP & TABLE BURGER

### DOUBLESTACK T&T BURGER\*

two charred steakhouse patties, american cheese, red leaf, local tomato, red onion, super-secret sauce 19.25

### SINGLESTACK T&T BURGER\*

one charred steakhouse patty, american cheese, red leaf, local tomato, red onion, super-secret sauce 14.95

### THE IRON CITY

pastrami, provolone, slaw, fries, paesano roll, double secret sauce 14.75

### BLACK BEAN BURGER

caramelized onion, avocado, abbey farms tomato, baby arugula, cilantro, pasilla rye brioche 14

### ACHIOTE CHICKEN SANDO

jicama, carrot & cilantro slaw, jalapeno cheddar roll, AZ gunslinger 14.25

### SMOKED SEDONA CLUB

smoked warm turkey, bacon, red leaf, artisan bread, melted provolone, tomato, white bbq 15.25

### THE B.F.B.\*

grilled steakhouse patty, smoked brisket, tobacco onion, abbey farms tomato, american cheese, sautéed jalapeño, red eye bbq, potato dill roll 17.75

### GRILLED FISH TACOS <sup>gf</sup>

marinated mahi, chipotle remoulade, nopales and roasted corn pico, shaved carrots served with borracho beans 18.75

## SPECIALTIES

*served from 5-9pm*

## BUTCHER BLOCK BACON & BISON MEATLOAF

yukon gold mash, blistered blue lake green beans, wild mushroom hash, pan gravy 28.75

### FILET 8OZ\*

crispy herb potato cake, broccolini, rioja sauce 38.50

### ATLANTIC COD FISH & CHIPS

Oak Creek amber ale batter, kennebec tumbleweed potato, caper dill tartar 23.95

### BONELESS BUTTERMILK FRIED CHICKEN

local honey, green chili mac, cast iron peppercorn gravy 25.75

### ROASTED STUFFED PASILLA

local corn & 3 sisters hash, warm ancient grain tabouleh, mole roja 22.50

<sup>gf</sup> denotes gluten free item

For your convenience, a gratuity of 18% will be added to groups of 8 or more.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of foodborne illness.

100317

# Libations

12.50

**SHADY LADY** Mezcal Vago Elote, Midori melon liqueur, grapefruit juice, agave nectar, with a spicy salt rim

**SHADOWROCK BLOODY MARY** infused pepper Grey Goose vodka, house made bloody mary mix with pepper jack, celery and candied bacon garnish

**AZ MANHATTAN** AZ Distilling Copper City bourbon, sweet vermouth, bitters, marinated cherry

**COLD SNAP** Hendricks gin, house made simple syrup, muddled cucumbers, lime juice, splash of cranberry juice

**NAKED & FAMOUS** Mezcal Vago Elote, St. Germain elderflower liquor, Aperol liquor, lime juice

**SEDONA MULE** AZ Distilling Mission vodka, ginger beer, lime juice, prickly pear syrup

## PUNCH-O-RITA'S 12.50

**HAND PRESSED MARGARITA** Patron silver, Cointreau, lime, housemade sweet & sour

**V.O.C. SANGRIA** housemade red sangria, fresh seasonal fruit

**PRICKLY PEAR MARGARITA** Don Julio Reposado tequila, Cointreau, prickly pear syrup

**FRONT PORCH PUNCH** AZ Distilling Copper City moonshine, St. Germain elderflower liquor, housemade sweet & sour, club soda, with blackberries, blueberries, and raspberries

**STRAWBERRY JALAPEÑO MARGARITA** 3 Amigos Reposado tequila, strawberry, jalapeño, housemade sweet & sour

## ZERO PROOF 5.25 non-alcoholic

**BASIL LEMONADE** blended housemade lemonade & basil, club soda

**PRICKLY PEAR LEMONADE** housemade lemonade, prickly pear purée, club soda

**TUSCAN SUN** cranberry juice, lime juice, fresh strawberries, basil

# BEER

## BOTTLED/CAN

**AMERICAN** 5.95

BUDWEISER

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

SAM ADAMS BOSTON LAGER

**IMPORT** 6.50

AMSTEL LIGHT

CORONA EXTRA

DOS EQUIS LAGER

GUINNESS

HEINEKEN LAGER

MODELO ESPECIAL

O'DOUL'S NONALCOHOLIC 5.25

## LOCAL CRAFT

NIMBUS OLD MONKEYSHINE *Nimbus Brewing Co* 7

NIMBUS OATMEAL STOUT *Nimbus Brewing Co* 7

HEFEWEIZEN (22oz) *Lumberyard Brewing Co* 10

KNOTTY PINE *Lumberyard Brewing Co* 7

## DRAUGHT

16oz - 7 | 20oz - 7.75

STELLA ARTOIS

BUD LIGHT

BLUE MOON

### local draught

RAJ IPA *Four Peaks Brewing Co*

*Tempe AZ*

OAK CREEK AMBER ALE *Oak Creek Brewing Co*

*Sedona AZ*

PAPAGO ORANGE BLOSSOM *Papago Brewing Co*

*Scottsdale AZ*

ROADROASH IPA *THAT Brewery*

*Cottonwood AZ*

KILT LIFTER SCOTTISH-STYLE ALE *Four Peaks Brewing Co*

*Tempe AZ*

AMERICAN PILSNER *The Grand Canyon Brewing Co*

*Williams AZ*

SUNSET AMBER ALE *Lumber Yard Brewing Co*

*Flagstaff AZ*

OKTOBER FEST *Lumber Yard Brewing Co*

*Flagstaff AZ*

PUMPKIN PORTER *Barrio Brewing Co*

*Tucson AZ*

# WHITE

6oz 9oz



## CHARDONNAY

Canyon Road *California 2015*

Chateau St. Jean *North Coast California 2014*

Chalk Hill *Sonoma Coast California 2013*

Wente Vineyards, "Morning Fog" *Livermore Valley 2013*

Schug *California 2017*

Sonoma Cutrer *Russian River Valley 2013*

Mer Soliel *Santa Lucia Highlands California 2013*

Stag's Leap Wine Cellars Karla *Napa Valley California 2014*

## SAUVIGNON BLANC

Canyon Road *California 2015*

Joel Gott *California 2015*

Mantanzas Creek *Santa Rosa California 2013*

Cloudy Bay *Marlborough New Zealand 2016*

## PINOT GRIGIO

Canyon Road *California 2015*

Alta Luna *Veneto Italy 2014*

Terlato Family Vineyards *Friuli Italy 2015*

## RIESLING

Wente Riverbank Arroyo Seco *Monterey California 2014*

## ROSÉ

Chapoutier Belleruche *Côtes du Rhône France 2015*

Elouan *Oregon 2015*

## SPARKLING

Mionetto Prosecco "Presto" D.O.C. *Brut Italy*

La Marca Prosecco *Italy*

Domaine Chandon Brut Classic *California*

Étoile *Napa Valley*

Moët & Chandon *Imperial France*

Veuve Clicquot Ponsardin *Brut France*

Dom Perignon *France 2014*

## FANTASTIC WHITES

Bella Sera Moscato *Italy 2014*

9	12.50	33
13.25	19.50	53
15.50	22.75	62
		50
		63
		63
		80
		82

9	12.50	33
11.50	17	45
		52
		80

9	12.50	33
11.25	16.75	43
		63

10.75	16.25	42
-------	-------	----

13	19.50	52
		57

12.50	50
	45
	67
	73
	110
	120
	275

8.50	12.75	34
------	-------	----

## ADVENTUROUS SHANDY TRAILS 10.25

**BELL ROCK MICHELADA** Modelo Especial, fresh squeezed lime juice, signature hot sauce, worcestershire sauce, black pepper

**LITTLE HORSE** Grand Canyon American Pilsner, ginger ale, ginger beer, housemade lemonade, housemade limeade, lemon, lime

**COURT HOUSE BUTTE** Papago Orange Blossom, sparkling apple cider

**HIGH LINE** Blue Moon, Ketel One vodka, strawberry, lemon

# RED

## CABERNET SAUVIGNON

Canyon Road *California 2015*

Storypoint *California 2014*

Hess Shirttail Ranches *Lake County CA 2014*

Columbia Crest H3 *Horse Heaven Hills WA 2014*

Oberon *Napa California 2014*

Conn Creek *Napa County California 2014*

## MERLOT

Canyon Road *California 2015*

Seven Falls Cellars *Wahluke Slope WA 2012*

Ferrari-Carano *Sonoma County CA 2013*

## PINOT NOIR

Parker Station by Fess Parker *Central Coast 2014*

Meiomi *Central Coast, 2014*

The Four Graces *Willamette Valley Oregon 2014*

## MALBEC

Terrazas Alto *Mendoza Argentina 2015*

Bodega Norton Reserve *Mendoza Argentina 2013*

## FANTASTIC REDS

Zaca Mesa Z Cuvee *Santa Ynez California*

Conundrum *Monterey County California 2013*

Torres Celeste Crianza *DO Ribera del Duero Spain 2013*

6oz 9oz



9.75	13.75	36
12.50	18.75	50
13.75	20.50	55
		50
		64
		150

9.75	13.75	36
12	17.75	48
		57

11.25	16	45
13.50	20	59
		60

12	16.50	48
		52

13	19.25	52
13.25	20.25	53
		55