



SHADOW ROCK

TAP & TABLE

LUNCH MENU

11 AM - 5 PM

SHARES & SMALLS

T&T HOUSE SOUP
bowl 10

CAST IRON CHILI BOWL
short rib, chorizo, local corn, poblano,
tomato, cotija, cilantro, avocado 11.50

LOLLIPOP CHICKEN WINGS
T&T hot sauce, bacon ranch,
heirloom carrot slaw 15

CARNITAS TACOS
red cabbage & cilantro slaw,
pickled onion, cotija 15

**DEALERS CHOICE
DEVILED EGGS** gf 9

**HAND ROLLED
SOFT PRETZELS** vg
sea salt, house made mustard 11.50
add queso 3

DRUNKEN TOTS gf
smoked brisket, chorizo, green chile
& sriracha queso, sunny side egg,
scallion, pickled jalapeño 16

CHIPS & SALSA gf/vg 8.50
add guacamole 5

BETWEEN THE BUN

served with tots

THE TAP & TABLE BURGER
½ pound steakhouse patty,
american cheese, red leaf lettuce,
local tomato, red onion, house secret
sauce, potato dill roll 16

**LOCAL SOUTHWEST
VEG BURGER**
red leaf lettuce, local tomato,
red onion, avocado spread,
jalapeño cheddar roll 14.50

BFB PATTY MELT
½ pound steakhouse patty,
¼ pound brisket, cheddar cheese,
sliced pickle, caramelized onion,
whole grain mustard,
BBQ sauce, caraway
rye bread 17.50

BUTTERMILK FRIED CHICKEN SANDO
chipotle aioli, red leaf lettuce, local tomato, pickled red onion, potato dill roll 15
sub grilled chicken 3

DOUBLE TAP & TABLE
1 pound steakhouse patties,
american cheese, red leaf lettuce,
local tomato, red onion, house secret sauce,
potato dill roll 20.50

SMOKED SEDONA CLUB
house smoked turkey, melted provolone,
roasted poblano, bacon, red leaf lettuce,
local tomato, 9-grain bread,
white bbq aioli 15.50

**GRILLED CHEESE
SAMMY & SOUP**
sliced pickles, house mustard,
prosciutto, smoked cheddar
jalapeño Havarti cheese,
sourdough bread,
T&T house soup 16.50

ENTREES

GRILLED FISH TACOS
mahi- mahi, black bean pico,
serrano chile aioli, mazina tortilla,
heirloom carrot slaw
16.50

FISH & CHIPS
sea salt & vinegar cheddar
chips, crispy slaw,
serrano chile aioli
16.50

Salads

CAESAR SALAD sm 10.25 lg 12.75
crisp romaine, focaccia crouton, parmesan

T&T HOUSE SALAD gf/vg sm 10 lg 12.50
cucumber, grape tomato, fennel, citrus segments, citrus vinaigrette

KOHLRABI & BRUSSEL SPROUT SALAD gf
endive, candied pecans, manchego, sherry bacon vinaigrette 14

RED ROCK GRAIN BOWL vg
red quinoa, farro, pomegranate arils, fresh apples, kale, roasted
squash, chèvre and maple vinaigrette 15

ADD ONS gf
chicken 7 · shrimp 9 · mahi 9

FLATBREADS

CAPRESE
basil pesto spread,
smoked mozzarella,
roasted tomatoes 17.25

FIG & PIG
fig jam, lemon ricotta,
prosciutto, arugula, fig
balsamic 18.50

FENNEL & SAUSAGE
roasted fennel, mozzarella,
roasted garlic oil,
italian sausage,
watercress, shaved
fennel 17.75


BBQ CHICKEN
picked chicken, pepperoncini
jam, smoked cheddar
jalapeño Havarti cheese,
house BBQ sauce,
pepperoncini slices 18.50

NOTE

vg vegetarian · gf gluten free · Gluten free bread 2 · Split charge 8
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of foodborne illness. 100419

WHITE

CHARDONNAY

	Glass	1/2 Glass	
Proverb California	9.75	14.65	39
Decoy Sonoma County California	12.25	18.50	49
Wente Estate Grown California			46
J. Wilkes Santa Maria Valley California			48
Starmont Carneros			52
Smoketree Sonoma County California			55
Sonoma Cutrer Russian River Ranches			58
Quilt Napa Valley California			75

SAUVIGNON BLANC

Matanzas Creek Santa Rosa California	11	16.50	42
Starborough Marlborough New Zealand			45

PINOT GRIGIO

Castello Banfi San Angelo Toscana IGT, Italy	12.25	18.50	49
Terlato Family Colli Orientali del Friuli DOC Italy			58

RIESLING

Chateau Ste Michelle Columbia Valley, WA	10	15	40
Chateau Ste Michelle & Dr. Loosen Eroica Columbia Valley WA			56

ROSÉ


Fluer de Mer Côtes de Provence France	13.75	20.50	55
Whispering Angel Côtes de Provence France			59

SPARKLING

Riondo Prosecco Spumate DOC Italy	11.25		45
Wycliff Brut			30
Domaine SE, Michelle Brut Columbia Valley WA			38
Chandon Brut France			78
Étoile Rose Napa Valley			90
Ruinart Rose Reims France			120
Moët & Chandon Imperial France			150
Veuve Clicquot Yellow Label France			175
Veuve Clicquot YNV Rose' France			200
Dom Perignon France			450

RED

CABERNET SAUVIGNON

	Glass	1/2 Glass	
Proverb California	10	15	40
Storypoint California	12.50	15.50	50
Columbia Crest "H3" Horse Heaven Hills WA	14.25	21.25	57
Wente Estate Grown California			55
Oberon Napa California			70
Conn Creek Napa Valley California			75
DAOU Paso Robles California			90

MERLOT

Seven Falls Cellars Wahluke Slope WA	12.75	19.25	51
Tangley Oaks Napa Caleey CA			53

PINOT NOIR

Meiomi Central Coast	13.50	20	58
Acrobat Oregon Vineyard	16.75	25.25	67

MALBEC

Bodega Norton Reserve Mendoza Argentina	14.50	21.75	58
---	-------	-------	----

FANTASTIC REDS

Zaca Mesa "Z Cuvee" Santa Ynez California	13.75	18.50	48
Murrietta's Well The Spur Livermore Valley California			75

BEER

BOTTLED/CAN

AMERICAN 5.95	IMPORT 6.50
BUDWEISER	CORONA EXTRA/LIGHT
BUD LIGHT	DOS EQUIS LAGER
COORS LIGHT	GUINNESS
MICHELOB ULTRA	PACIFICO
MILLER LITE	HEINEKEN LAGER
SAM ADAMS BOSTON LAGER	MODELO ESPECIAL
	NEGRA MODELO
ACE PEAR CIDER gf 5.25	BECK'S N/A 5.25
LOCAL CRAFT 7.50	
PEACH ALE <i>Four Peaks Brewing Co</i>	
KOLSCH STYLE ALE <i>Mother Road Brewing Co</i>	
FLAGSTAFF IPA <i>Lumberyard Brewing Co</i>	
OAK CREEK NUT BROWN ALE <i>Oak Creek Brewing Co</i>	
DAILY DRIVER IPA <i>Mother Road Brewing Co</i>	
HUMPHREY'S HEFE <i>Lumberyard Brewing Co</i>	

DRAUGHT

Regular - 8 | Large - 9

STELLA ARTOIS BLUE MOON BUD LIGHT

LAGUNITAS IPA *Lagunitas Brewing Co Petaluma CA*

OAK CREEK AMBER ALE *Oak Creek Brewing Co Sedona AZ*

GOOSE ISLAND IPA *Anheuser-Busch Co Chicago IL*

KILT LIFTER *Four Peaks Brewing Co Tempe AZ*

SCOTTISH-STYLE ALE *The Grand Canyon Brewing Co Williams AZ*

AMERICAN PILSNER *Stone Brewing Co Escondido CA*

STONE TROPIC *Barrio Brewing Co Tucson AZ*

OF THUNDER LAGER *Mother Road Brewing Co Flagstaff AZ*

NOLAN'S PORTER *Ask server for details.*

TOWER STATION IPA *Ask server for details.*

Libations 12.50

OLD SMOKEY

Copper City bourbon, Sedona apple bitters, local honey, lemon, smoked apple wood

HOT LEMON DROP MARTINI

Pepper infused vodka, Limoncello, basil, sweet Tajín

ARIZONA SMOKED OLD FASHIONED

Mezcal, agave nectar, bitters

SEDONA MULE

Mission vodka, ginger beer, lime juice, prickly pear syrup

BELL ROCK MARGARITA

Pepper infused tequila, apricot, lime, Cointreau

PRICKLY PEAR MARGARITA

Don Julio reposado, Cointreau, prickly pear syrup

MA's PUMPKIN PIE

Ciroc vanilla, Baileys Pumpkin Spice, espresso, spiced foam