

STARTERS

- The Original Cactus Fries** v Our 25-year-old recipe with Signature Prickly Pear Dipping Sauce.....9.95
- Appetizer Sampler** Original Cactus Fries, Rattlesnake Sausage, Bison Brochettes and Cilantro Flat Bread with a Trio of Sauces.....19.95
- Deviled Eggs** Beet-marinated Deviled Eggs made with our Bread n' Butter Pickles and Topped with Bacon.....8.95
- Cowboy Meat N' Cheese Board** House-Smoked Rattlesnake, Wild Boar and Big Game Sausages served with Crostinis, Tomato Jam, Grapes, Honey Dijon Mustard, Bleu & Beer Cheeses.....18.95
- Bison Brochettes*** Marinated Skewers with Cilantro Flat Bread & Southwest Peanut Sauce.....11.95
- Green Chili & Cheddar Cornbread** v Served in a Cast Iron Skillet with Honey-Chipotle Butter.....8.95
- Bison Chili** gf North Dakota Bison, Roasted Corn topped with Cheddar & Chives.....Cup 6.95 Bowl 9.95
- Diamondback Rattlesnake Bites** Western Diamondback Rattlesnake and Wild Boar Croquettes served with House-made Butcher's Aioli.....16.95

CLUB SALADS

Add: Grilled Chicken 6 ~ Bison Brochettes*, Steak* or Salmon* ~ 10*

- Sedona Garden Salad** v/gf Tomatoes, Cucumber, Red Onion, Garlic Croutons & White Balsamic Dressing.....10.95
- Cowboy Wedge** gf House-Smoked Bacon Lardons, Iceberg, Heirloom Tomatoes, Crispy Onion Strings, Beet Marinated Boiled Egg and Crumbled Bleu Cheese Dressing.....12.95
- Strawberry Spinach Salad** v/gf Baby Spinach, Strawberries, Red Onion, Goat Cheese, Candied Pecans and Shallot-Poppy Seed Dressing.....11.95
- Kale Chicken Salad** gf Organic Black Kale, Fresh Apples, Fresh Orange Supreme Slices, Tart Cherries, Pulled Roasted Chicken topped with AZ Honey Vinaigrette and Peanuts.....13.95

BURGERS & SANDWICHES

Served on a fresh, locally made bun. Gluten-free bread or vegetarian patty available upon request.

- North American Bison Burger*** gf Bleu Cheese Crumbles, Lettuce, Tomato Bacon Jam & Crispy Onion Strings served with Sweet Potato Fries.....16.95
- Cowboy Up*** gf Angus Beef, House Onion Strings, Smoked Bacon, Cheddar Cheese, Raspberry-Plum BBQ Sauce and Steakhouse Fries.....15.95
- Club Burger*** gf Angus Beef, Aged Cheddar, Tomato, Lettuce and Pickles served with Steakhouse Fries.....14.95
- Roast Chicken* Sandwich** gf All-Natural Herb-Crusted Chicken Breast, Bacon, Tomato, Lettuce, Dijonnaise, Pickles and Jack Cheese with a side of Cilantro Peanut Coleslaw.....14.95
- Brisket Tacos** House-smoked USDA Prime Brisket, Cilantro Peanut Coleslaw, Queso Fresco, Pico de Gallo served with Baked Beans.....15.95
- BBQ Pulled Pork Sandwich** gf Raspberry-Plum BBQ Sauce, Cilantro-Peanut Coleslaw, Bread & Butter Pickles served with Sweet Potato Fries.....14.95

HOUSE SPECIALTIES

- Baby Back Pork Ribs** gf Signature Raspberry-Plum BBQ Sauce, Baked Campfire Beans & Cilantro-Peanut Coleslaw.....1/2 Rack 21.95-Full Rack 32.95
- Cowboy BBQ Plate** 12-hour Smoked Brisket, Pulled Pork and BBQ Ribs with Cilantro-Peanut Coleslaw, Baked Campfire Beans, Green Chili Cornbread with Bread & Butter Pickles.....26.95
- Impossible Meatloaf** v Vegetarian Meatloaf made with *Impossible Foods* Plant-Based protein, Mashed Potatoes and Sautéed Asparagus topped with Raspberry-Plum BBQ Sauce.....24.95
- Bison Pot Roast*** gf 12-Hour-Braised, Crispy Onion Strings, Mashed Potatoes, Seasonal Vegetables & House Demi.....23.95
- Ribeye*** gf Served with Seasonal Vegetables and Garlic Mashed Potatoes.....39.95
- Filet*** gf 8oz topped with Bacon Bleu Cheese Butter served with Seasonal Vegetables and Garlic Mashed Potatoes.....36.95
- Bison Tenderloin*** gf 9oz All-Natural North American Bison topped with a Tart Cherry Demi served with Sweet Mashed Potatoes & Sautéed Asparagus.....39.95
- Wild Game Trio*** gf 4 oz Bison Tenderloin, Wild Boar Chop & an Elk Chop served with Sweet Mashed Potatoes, Sautéed Asparagus and Tart Cherry Demi.....44.95

We take pride in preparing our food from scratch whenever possible. We respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your health and well-being, so please alert us to any allergies or dietary restrictions as not all ingredients are listed!

Enjoy Your Meal!

*We have to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of food borne illness.