



Crafted with care in Sedona, AZ

Small Bites & Shareables

Elote Arancini – \$10

Crispy risotto fritters stuffed with Asadero cheese, drizzled with Ancho chili aioli, finished with Cotija and Cilantro.

Salmon & Dill Spread – \$12

Premium smoked Salmon folded into Cream cheese with fresh Dill and Shallots. Served with Sourdough pretzels and Cucumber slices.

Coconut Breaded Chicken Tenders – \$12

Golden and crisp, paired with Creole marmalade dipping sauce.

Ms. Noy's Pork Spring Rolls – \$12

Cabbage, Wood ear mushrooms, and Mung bean noodles wrapped and fried crisp, served with Sweet chili sauce.

■ Vegan option available

Thai High Roll – \$13

Fresh Rice paper roll filled with Poached shrimp, Glass noodles, Thai basil, and Crisp vegetables, served with House-made peanut sauce.

■ Vegan with tofu option available

Sandwiches & Handhelds

Shrimp Po'boy – \$15

Crispy Gulf Shrimp piled high on toasted French bread with Lettuce, Tomato, and Remoulade sauce finished with a touch of Red Wall small batch Gin.

Barrelhouse Pork Sandwich – \$16

Slow-roasted Pork shoulder with tangy Slaw, Candied jalapeños, and a touch of house BBQ enriched with Red Wall small batch Bourbon.

Cubano – \$14

Pressed sandwich layered with slow-roasted Pork, marinated Ham, Swiss cheese, Yellow mustard, and Pickles on crisped Cuban bread.

Red Rock Burger – \$15

8 oz beef patty topped with Cheddar cheese, Hatch chili jam, Crispy fried shallots, and Garlic aioli on a Brioche bun brushed with Red Wall bourbon butter.

Desserts

Flourless Chocolate Cake – \$9

Rich dark Chocolate cake with a hint of Red Wall small batch Bourbon.

Crème Brûlée – \$8.50

Vanilla bean Custard, torched Raw sugar crust, lifted with a touch of Red Wall small batch Gin & Citrus.

Angel Whisper Cake – \$8.50

A delicate Cardamom and Citrus almond flour cake, topped with Rose petals and Pistachios, infused with a whisper of Red Wall botanical Gin.

■ All desserts are Gluten Free

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