

Open Range Grill & Tavern

320 N. Highway 89A 86336 · +19282820002 · Updated: Jan 14, 2026

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STARTERS & SALADS 14

House-Made Corn Tortilla Chips, Salsa & Guacamole **\$11.99**

Served with fresh salsa and hearty guacamole.

Signature Cornbread **\$11.99**

Corn, sweet green chili and mixed cheese, served warm with our own prickly pear butter.

Southwestern Cactus Dip **\$12.99**

Cheddar & Monterey Jack cheeses, cream cheese and cactus relish served with house-made corn tortilla chips.

Smoked Chicken Wings **AVAILABLE OPTIONS**

Choice of BBQ sauce or Buffalo style. Served with celery, carrots and ranch dressing. 1/2 Doz.: \$15.99

1 Doz.: \$23.99

Old Fashioned Onion Rings **\$11.99**

Served with chipotle ranch.

Frings **\$13.99**

Bowl of fries and onion rings.

Cowboy Chili **AVAILABLE OPTIONS**

Fresh ground prime rib braised chili served with jalapeños, cheddar cheese, green onions, diced tomatoes and sour cream. Cup: \$9.99

Bowl: \$14.99

Add Pulled Pork:

\$3.00

Nachos **\$18.99**

Built to share! Chorizo, black beans, roasted corn, green onions, jalapenos, tomatoes, guacamole, mixed cheese and sour cream on house-made chips.

Beet Salad **\$17.99**

Spring mix tossed in raspberry vinaigrette dressing, topped with roasted beets, feta cheese, Kalamata olives, tomatoes, candied walnuts and a hard boiled egg.

Sedona Chopped Salad **\$18.99**

Romaine lettuce tossed with a creamy cilantro lime dressing with tomatoes, red onion, avocado, roasted corn, sunflower seeds and cotija cheese.

Green Chili Mac & Cheese **\$18.99**

House-made Mac & Cheese with hints of roasted green chili. Full of flavor without too much spice.

Taco Salad	AVAILABLE OPTIONS
Chopped romaine, avocado, black beans, sour cream, tomatoes, corn and Jack cheese. Served in a crispy flour tortilla shell with chipotle ranch dressing.	\$17.99
	Add Chorizo: \$6.00
	Add Carnitas: \$6.00

Mini Tostadas	\$13.99
3 Fried corn tortillas, refried beans, lettuce, pico, cotija cheese, sour cream and house-made salsa. Choice of chicken or carnitas.	

House-Made Soup of the Day	AVAILABLE OPTIONS
	Cup: \$7.99
	Bowl: \$10.99

ENTREES & BBQ 5

Cowboy Steak*	\$49.99
USDA PRIME, Brandt Beef ribeye 13oz. Served with rustic potatoes and seasonal vegetables.	

Catch of the Day*	\$34.99
Wild and sustainable fish, never farmed. Served with rice and seasonal vegetables.	

Southern Pride BBQ Pork Ribs	AVAILABLE OPTIONS
House smoked BBQ glazed pork ribs served with French fries.	Half Rack: \$24.99
	Full Rack: \$39.99

New York Steak*	\$45.99
USDA PRIME, Brandt Beef 9oz New York Steak. Served with mashed potatoes and seasonal vegetables.	

Filet of Ribeye	\$45.99
USDA PRIME, Brandt Beef center cut of ribeye 8oz. Served with mashed potatoes and seasonal vegetables.	

BURGERS, SANDWICHES & MORE 9

Build Your Own Burger*	AVAILABLE OPTIONS
Brandt Beef 1/2 lb. ground burger served with lettuce, tomato, onion, and a pickle spear. Your choice of Cheddar, Pepper Jack, American, Swiss, or Blue Cheese.	\$18.99
	Add Caramelized Onions: \$1.00
	Add Bacon: \$1.50
	Add Onion Jam: \$1.00
	Add Pulled Pork: \$3.00

Bison Burger*	\$21.99
1/2 lb. bison patty topped with melted American cheese, onion jam and lettuce.	

Southwest Veggie Burger	AVAILABLE OPTIONS
Vegan Black Bean Burgers contain the best ingredients - black beans, brown rice, corn, bell peppers, and onions. Served with lettuce, tomato, onions, cucumber relish, and a pickle spear.	\$18.99
	Add Cheese: \$1.00

Patty Melt*	\$17.99
1/2 lb. ground Brandt Beef patty served on rye bread with Swiss cheese, caramelized onions and mayonnaise.	

Smoked Pulled Pork Sandwich	\$17.99
Slow roasted house-made BBQ pork.	
Turkey Wrap	\$16.99
Turkey, lettuce, tomatoes, bacon, avocado and red pepper aioli sauce.	
French Dip	\$17.99
House Smoked Prime Rib, grilled onions and Swiss cheese. Served with au jus, Horseradish cream sauce and pickle spear.	
Deluxe Mushroom Grilled Cheese	\$17.99
Button mushrooms with Fontina cheese. Served with a cup of tomato bisque.	
Spicy Chicken Sandwich	\$18.99
Breaded Chicken, lettuce, pico de gallo, Swiss cheese, and buffalo sauce. It is topped with crispy onion tangles.	

MEXICAN ENTREES 7

Chimichanga	\$23.99
Fried flour tortilla with chicken or pork carnitas and jack cheese. Served with refried beans, rice, tomatillo sauce, pico, sour cream and guacamole.	
Mexican Sampler	\$23.99
Two soft tacos with your choice of chicken or carnitas. Served with Mexican slaw and pico de gallo. One tostada, your choice of chicken or carnitas. One chicken enchilada with tomatillo sauce and cotija cheese. Served with refried beans, salsa and sour cream.	
Traditional Mexican Fajitas	AVAILABLE OPTIONS
Your choice of chicken, steak, or shrimp on house-made tortillas with sizzling onions, green and red peppers, sour cream and pico de gallo. Served with refried beans.	
	\$25.99
	Try All 3 For: \$29.99
Burrito Grande	\$23.99
House-made flour tortilla filled with chicken, rice and refried beans covered with tomatillo sauce, melted cheese, guacamole, pico de gallo and sour cream. Served with a side of salsa.	
Chicken Enchiladas	\$20.99
Two shredded chicken enchiladas with tomatillo sauce and cotija cheese. Served with house rice, refried beans, salsa and pico de gallo.	
Sedona Street Tacos	\$18.99
Three tacos with your choice of chicken, pork, or shrimp. Served with refried beans, pico de gallo, cotija cheese, salsa and Mexican slaw.	
Chicken Quesadilla	\$18.99
Served with house rice, refried beans and pico de gallo.	

DESSERTS 5

Caramel Lava Cake	\$9.99
Chocolate Bundt cake filled with caramel and topped with nuts	

Carrot Cake	\$13.99
Four layers of moist carrot cake with a butter-cream cheese icing and chopped walnuts	
Vanilla Ice Cream	\$6.99
Seven Layer Chocolate Cake	\$13.99
Colossal chocolate cake with layers of dark, moist chocolate and sandwiched with chocolate filling	
Cheesecake	\$9.99
Raspberry or Blueberry cream cheese	

WHITE WINE 7

Pighin, Pinot Grigio, Italy	AVAILABLE OPTIONS
Aromas of fruity and floral, with notes of banana, pineapple. It is dry with a great body and balance	6oz: \$10.99
	9oz: \$15.99
	Bottle: \$39.99
Prophecy, Sauvignon Blanc, California	AVAILABLE OPTIONS
Flavors of mandarin orange and green apple, followed by delicate notes of mineral and white tea	6oz: \$10.99
	9oz: \$15.99
	Bottle: \$39.99
Josh Cellars, Chardonnay, California	AVAILABLE OPTIONS
Aromas of tropical fruit and vanilla are met with intense flavors of pineapple, melon and toasted oak	6oz: \$10.99
	9oz: \$15.99
	Bottle: \$39.99
Sonoma Cutrer, Chardonnay, California	AVAILABLE OPTIONS
The creamy texture of this wine offers flavors of ripe pear and peach that are balanced with nice, bright acidity	6oz: \$13.99
	9oz: \$20.99
	Bottle: \$52.99
Max Mann, Riesling, Germany	AVAILABLE OPTIONS
Crisp with citrus and floral aromas, bright acidity, fruitiness and slightly sweet finish	6oz: \$10.99
	9oz: \$15.99
	Bottle: \$39.99
Provisioner, Arizona, Rose	AVAILABLE OPTIONS
Aromas of honeydew melon, grapefruit and bing cherries, followed by flavors of rich fruit, crisp acidity and a clean mineral-driven finish	6oz: \$10.99
	9oz: \$15.99
	Bottle: \$39.99
Chandon Brut, Sparkling Wine, California	\$48.99
Complex apple and pear characteristics accented by citrus spice over notes of almond and caramel in the bouquet	

RED WINE 6

Meiomi, Pinot Noir, California The rich cherry flavor is complemented by notes of cedar, raspberry and strawberry	AVAILABLE OPTIONS 6oz: \$10.99 9oz: \$15.99 Bottle: \$39.99
Paul Hobbs Vina Cobos Felino, Malbec, Argentina Wild red cherries and raspberries on the palate. Soft and silky, this red has so much sex appeal. The long and lingering finish will leave you wanting more. A superb wine	AVAILABLE OPTIONS 6oz: \$12.99 9oz: \$18.99 Bottle: \$45.99
Parducci "True Grit" Cabernet Sauvignon, California Dense aromatics of dark plum, cherry and blueberry pie with subtle notes of vanilla and earth	AVAILABLE OPTIONS 6oz: \$10.99 9oz: \$15.99 Bottle: \$39.99
Justin, Cabernet Sauvignon, California Clear notes of earth, vanilla and slightly toasted oak, complemented by strawberry, raspberry and blackcurrant aromas. Excellent value	AVAILABLE OPTIONS 6oz: \$14.99 9oz: \$21.99 Bottle: \$54.99
Criss Cross Old Vine, Zinfandel, California Jammy red with lush flavors of raspberries, ripe plum and vanilla	AVAILABLE OPTIONS 6oz: \$10.99 9oz: \$15.99 Bottle: \$39.99
Zaccagnini, Montepulciano, Italy Intense violet robe. Aromas of plum and ripe blackberry. Dry and supple finish	AVAILABLE OPTIONS 6oz: \$10.99 9oz: \$15.99 Bottle: \$39.99

COCKTAILS

6

Sedona Cowboy House-made Bloody Mary mix, Vodka, seasoned rim, and a garnish to knock your boots off!	\$11.99
Mimosa Bliss French Sparkling Wine, Liqueur choice of apricot, grapefruit, cassis, raspberry, prickly pear, or blackberry.	\$12.99
Old Fashioned Arizona's own Copper City Bourbon or Rye in a time tested recipe.	\$13.99
Moonshine Mule Arizona Moonshine, ginger beer, fresh lime, and a dash of Bitters - or try it with Copper City Bourbon or Vodka!	\$11.99
Open Rangerita Grand Marnier, 3 Amigos Tequila, and fresh Sweet and Sour.	\$11.99
Prickly Pear Margarita Prickly Pear Cactus Blossom Puree, 3 Amigos Tequila and fresh Sweet and Sour.	\$11.99

LOCAL DRAFT BEER

10

Barrio Brewing Blonde	\$7.99
Four Peaks Kilt Lifter	\$7.99
Tower Station IPA	\$7.99
Oak Creek Amber	\$7.99
Oak Creek Nut Brown Pale Ale	\$7.99
Seasonal Beers	\$7.99
F.Y.I.T.M Double IPA	\$7.99
Four Peaks Golden Lager	\$7.99
Juicy Jack Hazy IPA	\$7.99
Pitcher	\$25.99

DRAFT BEER 2

Bud Light	AVAILABLE OPTIONS
	Glass: \$6.99
	Pitcher: \$20.99
Stella Artois	AVAILABLE OPTIONS
	Glass: \$7.99
	Pitcher: \$25.99

IMPORTED BOTTLES 5

Corona	\$6.99
Heineken	\$6.99
St. Paul - NA	\$6.99
Dos Equis XX Lager or Amber	\$6.99
Modelo Especial	\$6.99

DOMESTIC BOTTLES 6

Budweiser	\$5.99
Coors Light	\$5.99
Michelob Ultra	\$5.99
Miller Lite	\$5.99
Blue Moon	\$6.99

Angry Orchard

\$6.99

DRINK SPECIALS 5

House Margarita	\$6.00
House Bloody Mary	\$6.00
Bud Light Draft	\$4.00
Well Drinks	\$5.00
House Infusions	\$5.00