

WINES by the GLASS

Villa Pozzi Pinot Grigio, Italy 7 / 26
Murphy Goode Sauvignon Blanc, CA 7 / 26
Chateau Ste. Michelle Reisling, WA 7 / 26
Southern Point Chardonnay, CA 5 / 18
Kendall-Jackson Chardonnay, CA 8 / 30
Beringer White Zinfandel, CA 5 / 18
Cartlidge & Brown Pinot Noir, CA 8 / 30
Erath Pinot Noir, OR 10 / 38
Southern Point Merlot, CA 5 / 18
Chateau St. Michelle Merlot, WA 8 / 32
Ravenswood "Vitners Blend" Zinfandel, CA 7 / 26
Montes Cabernet/Carmenere Blend, Chile 8 / 30
Lyeth Meritage, CA 9 / 34
Southern Point Cabernet Sauvignon, CA 5 / 18
Kendall-Jackson Cabernet Sauvignon, CA 8 / 30
Jacobs Creek Shiraz, Australia 6 / 22
Page Springs Cellars "Vino De La Familia," AZ 10 / 38

~ Please ask your server for our Extensive Wine List ~

BREW BEVERAGES

Draft	Imports	Domestics
Fat Tire Amber Ale	Amstel Light	Budweiser
Fat Tire Seasonal	Corona	Coors Light
Bud Light	Heineken	Miller Genuine Draft
Blue Moon Belgian White	Negro Modelo	Michelob Ultra
	Guinness	Miller Lite
	Newcastle	Sierra Nevada

DINNER on the FLY

Whole Rotisserie Chicken to go \$14.95

Rotisserie chicken with all the trimmings to go:

gently smashed reds, cole slaw and corn bread

one whole chicken (for two) \$19.95

two whole chickens (for four) \$34.95

What an Odd Name???

Yes, there really is a Barking Frog!

The barking frog lives in outcrops and caves on the rocky slopes of Southeastern Arizona. About 3.75" in length this toad-like frog has dark irregularly shaped spots or blotches. The barking frog is elusive and is usually located by their distinctive loud "barking" calls practiced only for two to three nights following the first heavy monsoon storm of the season.

The idea to name this restaurant Barking Frog Grille® came from the owner's brother, who had a very successful restaurant of the same name in Park City, Utah. When the **Cowboy Club**® had the opportunity to open a second restaurant in Sedona, we loved the idea to revive the fun Southwest name in honor of the owner's brother and the customers who so loved the restaurant and its name!

Thank you for visiting the Barking Frog Grille we hope to see you again soon!



MARGARITAS

Famous Frog \$6.95 Classic and straight to the point
Prickly Pear \$7.50 Made with real prickly pear cactus juice
Horny Toad \$12.50 Patrón Gold tequila, Cointreau, Grand Marnier
The Ultimate \$9.75 Hornitos tequila and Grand Marnier
The Silver Bullet \$12.95 Cabo Wabo Silver tequila, Cointreau, and Grand Marnier floater
The 3 Amigos \$11.95 Sauza Tres Generaciones Anejo tequila, Cointreau and floated with Grand Marnier
El Presidente \$17.95 José Cuervo Familia tequila, Cointreau, Grand Marnier

BARKING BEVERAGES

Coyote Cocktail \$7.95 Skyy vodka, Seagram's Gin, Bacardi Rum, Triple Sec, Midori melon liqueur, 7-Up and sweet & sour mix
Espresso Martini \$7.95 Skyy vodka and Bailey's Original Irish Cream shaken with Starbuck's coffee liqueur
Sedona Cosmo \$8.50 Grey Goose l'orange vodka, Cointreau and cranberry juice; chilled and served up
Vortex Sangria \$9.50 House Merlot shaken with fresh juices, apricot & blackberry Brandys, served on the rocks
Peppered Frog \$7.50 Our own special Bloody Mary mix made with Absolut Peppar vodka, "En Fuego!"
Arizona Sunset \$7.50 Malibu Coconut Rum, Peach Schnapps with orange & pineapple juices, topped with Grenadine
Barking Colada \$8.50 Malibu Coconut Rum and Chambord in a frozen colada that is more fun than the 'Boot-Scootin' Boogie'
Desert Mojito \$7.95 Rum mixed with prickly pear cactus juice and lime juice, muddled with fresh mint
Pink Lizard \$6.95 A frozen blend of Absolut Kurant vodka, Chambord & raspberries in sweet & sour mix
Southwest Bay Breeze \$6.95 Raspberry vodka with prickly pear cactus juice, cranberry and pineapple juices over ice

To ensure everyone has a memorable dining experience, please refrain from using your cell phone in the dining room.



**An AMERICAN Restaurant ...
with a Southwest BARK!**

2620 West Highway 89A
Sedona, AZ

DINNER

barkingfroggrille.com
928.204.2000

An AMERICAN Restaurant ...



... with a Southwest BARK!

STARTERS

- Dip Trio \$11.95** cactus salsa, chorizo fondido and guacamole with corn chips
- Cactus Fries \$6.95** prickly pear dipping sauce
- Peel and Eat White Shrimp \$8.95**
- Chorizo Fondido \$8.95** with corn chips
- Fire Roasted Vegetable Quesadilla \$9.95** goat cheese and balsamic drizzle
- “Black and Tan” Onion Rings \$5.95**
- Buffalo Wings \$6.95** sweet red chili hot sauce
- Guacamole Prepared Tableside \$9.95**
- Chicken Nachos \$8.95** corn chips, cheese sauce, black beans, avocado sauce and pico de gallo
- Chef’s Soup of the Day \$5.95**
- Tortilla Soup \$5.95**

SALADS

- Black & Bleu Salad \$7.95** butterleaf, candied pecans, red onion, bleu cheese and blackberries
- Caesar Salad \$7.50** fresh cornbread croutons
- House Salad \$5.95** white balsamic vinaigrette

ENTRÉE SALADS

- Rotisserie Chicken Club Salad \$14.50** avocado, rotisserie chicken, chopped egg, tomato, bacon, shredded cheese
- Duck Salad \$14.95** spinach, sundried tomatoes, roasted peppers, pine-nuts, goat cheese, red onions and chipotle balsamic dressing
- Steak Salad \$16.95** grilled flat iron steak, spinach, egg, tomatoes, peppers, red onions and chipotle balsamic dressing
- Grilled Ahi Tuna Salad \$16.50** field greens, mango, avocado, toasted sesame seeds and glass noodles with white balsamic vinaigrette

DESSERTS

- Churros \$9.95** Bavarian crème filled churros with ice cream and caramel drizzle ... Barking Frog favorite
- “Tres Leches” Cake \$6.95** chocolate cake layered with Dolce de Leche, vanilla bean and sweet milk whipped cream, covered in homemade hot fudge
- Tequila Crème Brûlée \$7.95** Patron XO Café custard with a crisp caramel crust
- Goopy Cookie Sundae \$5.95** fresh baked chocolate chip cookie topped with ice cream
- Banana Cream Tart \$5.95** vanilla custard and fresh bananas in graham crust
- Barking Baked Alaska \$6.95** fresh baked sweet biscuit with strawberry ice cream and toasted meringue, crème anglaise drizzle
- Dessert Sampler \$15.95** Can’t decide? - then share ... Goopy Cookie Sundae, Banana Cream Tart, and Barking Baked Alaska

“FROM the ROTISSERIE”

- Signature Seasoned Half Chicken \$15.95** with French fries and peanut coleslaw
- Double-Cut Maple-Juniper Pork Chop \$22.50** with gently smashed reds and seasonal vegetables

- **Add Caesar or House Salad to any entrée \$2.95** • **Split plate with all the fixins’ \$4.00** •

OLD FAVORITES

- World Famous Campfire Ribs \$17.95** pork back ribs, raspberry-plum BBQ sauce, peanut coleslaw and BBQ beans **Full Rack \$26.50**
- “Grandma’s” Pot Roast \$14.95** whipped potatoes and root vegetables
- Chipotle Chicken Pasta \$16.95** penne, grilled chicken, smoked bacon and chipotle cream sauce finished with Reggiano
- CC Filet Mignon \$26.95** gently smashed reds and seasonal vegetables
- Enchiladas** Green chili tomatillo sauce and saffron rice
Carne Asada \$16.95 • Chicken \$14.95 • Vegetable \$13.95
- Southwest Marinated Flat Iron \$19.95** chili-lime marinated and char-grilled, with black beans, saffron rice and pico de gallo
- Barking Frog Veggie Pasta \$14.95** fresh garden vegetables with penne pasta, tossed with roasted garlic tomato sauce
- Chicken Fried Chicken \$15.95** whipped potatoes, bacon-corn gravy
- Grilled Ribeye \$23.95** 10 oz seasoned and char-grilled, with French fries and seasonal vegetables

SEAFOOD

- Today’s Market Fresh Fish ... Market Price** simply grilled with two sides
- Plantain Encrusted Swordfish \$20.95** accompanied by our mango-pineapple salsa and a touch of red chili sauce, saffron rice and vegetables
- Grilled Barbeque Salmon \$18.95** our own Southwest raspberry-plum sauce, gently smashed reds and seasonal vegetables
- Blackened Halibut Tacos \$15.95** traditional accompaniments
- Shrimp Tamales \$23.95** Barking Frog original green chili jack tamales with poblano cream sauce **Vegetarian \$17.95**
- Jumbo Fried Shrimp \$16.95** French fries, peanut coleslaw, special house tartar and cocktail sauces
- Caramelized Sea Scallops \$23.95** bedded with our famous citrus butter sauce, an amazing chili-corn succotash and wilted greens

SANDWICHES

Served with choice of: Nice Salad, French Fries, BBQ Beans, Sweet Potato Fries or Peanut Cole Slaw

- Grilled Fresh Fish Sandwich ... Market Price** grilled to perfection
- Chicken Ranch Sandwich \$11.95** grilled breast of chicken, melted jack cheese, hickory bacon and ranch sauce on a toasted bun
- Prime Rib French Dip \$13.95** shaved prime rib on French roll
- CC Famous Buffalo Burger \$11.95** jack cheese, cilantro-garlic mayo
- Sedona’s Best Burger \$10.95** cheddar cheese, cilantro-garlic mayo

Proudly serving house-made breads and desserts prepared daily

18% gratuity added to parties of 6 or more

Thank you for visiting the Barking Frog Grille. We hope you enjoyed your dining experience,

*Tom Gilomen, Managing Partner
Rick Kulander, Restaurant Manager
Christopher Dobrowolski, Corporate Chef
Mark Reese, Pastry Chef*

Burgers & Steaks are cooked to order. Consuming raw or undercooked meat or eggs may increase your risk of food borne illness.

Rare~red, cool center; Medium Rare~red, warm center; Medium~pink center; Medium Well~slight pink; Well~cooked throughout