



About us

Tlaquepaque Sedona broke ground in 1971, designed after a colorful Mexican city on the outskirts of Guadalajara by the same name. Tlaquepaque is an Aztec word meaning “the best of everything”. René restaurant first opened in 1978. Today the restaurant is owned by a local Chef and restaurateur who lives on a hill just behind Tlaquepaque. We are a local small business actively striving to make Sedona a better place.

Bread Service, Salads & Soup

Grilled Noble Bread: Extra virgin olive oil, garlic, herbs, aged balsamic, olive tapenade & fresh basil pesto 9.50-

Organic Beet Salad: goat cheese, apples, dried fruit, berries, candied pecans, balsamic-pomegranate infusion 18.25-

Mediterranean Burrata Salad: tomatoes, fresh basil, avocado, fig, prosciutto, aged balsamic, sea salt, Tuscan toast 26.95-

Greek Salad: Heirloom tomatoes, marinated olives, cucumber, feta cheese, peppers, onions, red wine vinaigrette 13.50-

Mâche Salad: baby arugula, rocket greens, salt, pepper, shaved Parmesan, lemon & olive oil 12.50- **Vegan on request**

Soup of the day: ask your server

Ensalada Española de Mariscos – Spanish Seafood Salad (chilled fresh seafood) **GF on request** 68.95-

Arugula & micro greens vinaigrette, pulpo, lobster, Alaskan King Crab, calamari, shrimp, scallops, marinated mussels

Chef's Daily Cheese Selection

Chef's Selection of farmhouse & artisanal cheeses, fig jam, rosemary crackers, seasonal organic apples, seedless grapes, Marcona almonds and marinated olives | for two 26.95- | for one 15.95 | **GF on request**

Pasta & Risotto

Cacio e Pepe 28-

Chitarra pasta, Tellicherry peppercorn, Pecorino Romano, truffle

Creamy Buttery Brown-butter Gnocchi 32-

Sundried tomatoes, spinach, shallots, sausage & cheese

Pasta Puttanesca 29-

Spicy tomatoes, olive oil, olives, anchovies, chili peppers, capers, garlic, pappardelle pasta **Vegan on request**

Lobster Seafood Risotto 68-

Aged acquerello rice, shrimp, octopus, daily fresh seafood, Red curry, lime & coconut broth **GF on request**

Tapas 19-

🍷 Spanish Meatballs (Albondigas)

🍷 Charred Spanish Octopus (Pulpo Gallego) **GF**

🍷 Escargot Barcelona: Spinach, tomatoes, roasted garlic

🍷 Spanish Garlic Shrimp: (Gambas Al Ajillo) **GF**

🍷 Crab-stuffed Piquillo Peppers: (Green-chili Pesto)

🍷 Bacon Wrapped Dates with Goat Cheese & Almond **GF**

René Summer Classics

Mushroom Strudel: Locally foraged wild mushrooms, duxelles, flaky pastry and farmer's market vegetables 33-

* Bone-in Tenderloin of Beef, black-garlic & truffle butter, cauliflower gratin, roasted Vidalia onion 86- **GF on request**

Seared Chilean Sea Bass: Fennel-pollen crusted seabass, tomato-saffron sauce, potatoes & kale 48- **GF on request**

Chicken Tajin: Organic ½ chicken, Couscous, olives, preserved lemon, pomegranate and oven roasted tomatoes 38-

Seared Scallops & Osetra Caviar with white asparagus-beurre blanc & parsnip puree *AQ **GF on request**

* Colorado Rack of Lamb ...carved tableside for one 75- / for two 145- **GF on request**

Moroccan Vegetable Tagine with couscous and harissa 36- **Vegan / GF on request**

Veal Ossobuco with orange zest gremolata 72- **GF on request**

Alaskan King Crab ...when available *AQ **GF on request**

Parsnip Puree 8-

Spinach Garlic Onions Feta 9-

Red Curry Risotto 12-

Crispy Fingerling Potatoes 9-

Couscous dates figs mint 8-

Roasted Vidalia Onion 9-

Cassoulet Beans 9-

Brown Butter Gnocchi 11-

Pomme Frites 7-

Bleu Cheese Mushrooms 9-

Cauliflower Gratin 10-

Vegetable of the Day 9-

*AQ / As quoted or market pricing