

RENÉ

AT TLAQUEPAQUE

TODAY'S LUNCH FEATURES

SANDWICHES

served with tossed baby greens vinaigrette- add a side of duck fat fries 6-

- MONTE CRISTO SANDWICH** — shaved chicken and boars head smoked ham, swiss cheese, dijon mustard, lightly battered and grilled- finished with powdered sugar- blackcurrant jam on the side for dipping 24
- GRILLED CHICKEN PANINI** — crusty bread, organic chicken breast, lemon aioli, pickled banana peppers, red chili relish, bacon, avocado and gruyere cheese 22
- CROQUE MONSIEUR** — delicious french ham and cheese sandwich made with emmenthaler cheese, parmesan, and a simple béchamel sauce, toasted in the oven 24
- *RÉNE KOBE BURGER** — toasted brioche bun, mayonnaise with mustard seed, grilled onion, pickled banana peppers, white cheddar, lettuce & tomato 24
- *BUILD YOUR OWN BURGER** — includes lettuce, tomato and mayonnaise, salt and pepper 22
- each additional ingredient \$2 each
Bacon- Cheese- Jalapeno- Dill Pickles- Truffle Spread- Avocado- Banana Peppers- Grilled Onion- Fried Egg

ALL SANDWICH SUBSTITUTIONS AND/OR ALTERATIONS RESPECTFULLY DECLINED.

*SEDONA HEALTH DEPARTMENT SUGGESTS BURGERS TO BE COOKED TO 155 DEGREES INTERNAL TEMPERATURE



BRUSCHETTA BOARD

-Gluten free bread available-

Choose any two or three 18.50 / 27.75

BAKED APPLES & FOIE GRAS MOUSSE —
pomegranate & fig jam

HOUSE SMOKED SALMON — spanish onions,
preserved lemon, mascarpone cheese and fig jam

CLASSIC TUSCAN — tomato-olive relish, garlic,
aged balsamic, fresh basil, feta cheese

SPANISH IBERICO HAM & TRIPLE CREAM BRIE
— apple chutney

