



# Murphy's Grill

## FOOD MENU

[Homemade Soup](#) | [Sandwiches](#) | [Grill Burgers](#) | [Salads](#)  
[Pasta](#) | [Grill Specialties](#) | [Comfort Food](#) | [Grill's Steaks](#) | [Desserts](#)

### Starters

**Fire Roasted Corn on the Cob**  
grilled corn on the cob dipped in chile lime butter and topped with cilantro and Feta cheese - **\$4.95**

**Quesadilla**  
chipotle tortilla filled with green chiles, tomatoes & melted cheese - **\$6.25**  
Add blackened chicken or grilled chicken - **\$2.95**

**Nachos**  
freshly made corn chips, with melted cheeses, green chiles and tomatoes, served with salsa - **\$7.25**  
Add Cajun chicken or grilled chicken - **\$2.95**

**Chicken Wings (Bones or Not)**  
choice of Louisiana hot sauce, golden, bbq or raspberry chipotle bbq sauce - **\$6.95**

**Sliders**  
grilled burger patties topped with onions, pickles, slider sauce and cheese on soft slider buns - **\$5.95**

**Potato Skins**  
potato skins, deep-fried, filled with mixed cheese, bacon and green onions with Ranch dressing on the side - **\$6.95**

**Sweet Potato Fries**  
topped with Kosher salt and brown sugar - **\$3.95**

**Fried Mushrooms**  
hand breaded to order, fried crisp, served with Ranch dressing - **\$6.25**

**Beer Battered Onion Rings**  
served with raspberry chipotle bbq sauce or Ranch dressing - **\$4.95**

[Starters](#) | [Starters](#) | [Sandwiches](#) | [Grill Burgers](#) | [Salads](#)  
[Pasta](#) | [Grill Specialties](#) | [Comfort Food](#) | [Grill's Steaks](#) | [Desserts](#)

### Homemade Soup

**Sonoran Corn Chowder**  
Roasted Corn, Green Chilies and Potatoes in a Rich Creamy Chowder  
Just a Bowl...**\$5.95** Just a Cup... **\$3.50**

**Chicken Enchilada Soup**  
Topped with chip strips, sour cream and green onions  
Just a Bowl...**\$5.95** Just a Cup... **\$3.50**

[Starters](#) | [Starters](#) | [Homemade Soup](#) | [Grill Burgers](#) | [Salads](#)  
[Pasta](#) | [Grill Specialties](#) | [Comfort Food](#) | [Grill's Steaks](#) | [Desserts](#)

### Sandwiches

sandwiches are served with choice of coleslaw, fries, cottage cheese, rice, baked potato or green chili mac & cheese

**Cashew Chicken Salad**  
tender chicken, roasted cashews, red bell peppers, red onion and grapes served on fresh sourdough bread - **\$8.50**

**Turkey Club**  
smoked turkey breast, crisp honey cured bacon, lettuce, tomato and mayonnaise served on fresh sourdough bread - **\$9.25**

**Turkey Melt**  
smoked turkey breast with a green chile and Pepper Jack cheese on grilled sourdough bread - **\$8.95**

**Verde Dip**  
thinly sliced roast beef, topped with sautéed mushrooms, and Swiss cheese on a french roll, au jus on the side - **\$9.50**

**Reuben**  
Thinly Sliced Corned Beef with Swiss Cheese, Sauerkraut and 1000 Island Dressing on Grilled Rye bread - **\$9.95**

[Starters](#) | [Starters](#) | [Homemade Soup](#) | [Sandwiches](#) | [Salads](#)  
[Pasta](#) | [Grill Specialties](#) | [Comfort Food](#) | [Grill's Steaks](#) | [Desserts](#)

### Grill Burgers

Angus beef burgers are 1/2 pound, served on a fresh onion roll with lettuce, tomato and onion on the side, with choice of coleslaw, fries, cottage cheese, rice, baked potato or green chili mac & cheese

**Basic Burger**  
premium Angus burger grilled to perfection - **\$7.95**  
Add cheese - **\$.75**

**Verde Chile Burger**  
grilled burger topped with a green chile and Pepper Jack cheese - **\$9.95**

**Wine Burger**  
grilled burger topped with mushrooms and Burgundy wine and spices then topped with melted Swiss cheese - **\$9.95**

**Bacon & Cheese Burger**  
Grilled Burger topped with Honey Cured Bacon and Cheddar Cheese - **\$9.95**

\*Burgers may be undercooked unless ordered well done. Consuming raw or undercooked meats may increase your risk of foodborne illness.

[Starters](#) | [Starters](#) | [Homemade Soup](#) | [Sandwiches](#) | [Grill Burgers](#) | [Salads](#)  
[Pasta](#) | [Grill Specialties](#) | [Comfort Food](#) | [Grill's Steaks](#) | [Desserts](#)

### Salads

**Large Caesar Salad**  
Fresh romaine lettuce tossed in a creamy Caesar dressing and croutons with fresh Asiago cheese and red onion - **\$7.25**

**Pacific Rim Salmon Salad**  
grilled marinated salmon with grape tomatoes, cucumbers, toasted pumpkin seeds and Feta cheese on a bed of fresh greens topped with a balsamic drip - **\$10.50**

**Cobb Salad**  
bed of fresh greens topped with grilled chicken breast, julienne carrots, honey cured bacon, Swiss and Feta cheeses, roma tomatoes, red onion, croutons and a hard boiled egg - **\$9.95**

**Pistachio Chicken Sweet Potato Salad**  
fresh romaine topped with fried pistachio chicken, sweet potato fries, julienne carrots, roma tomatoes, roasted pistachios and red onion Served with non-fat raspberry vinaigrette - **\$9.95**

[Starters](#) | [Starters](#) | [Homemade Soup](#) | [Sandwiches](#) | [Grill Burgers](#) | [Salads](#)  
[Grill Specialties](#) | [Comfort Food](#) | [Grill's Steaks](#) | [Desserts](#)

### Pasta

**Marco Polo**  
julienne chicken breast, broccoli, fresh roma tomatoes and red onions sautéed in garlic butter and wine tossed with penne pasta topped with Feta cheese - **\$8.95**

**Fettuccini Alfredo**  
creamy Alfredo sauce served over fettuccini - **\$7.50**  
Add blackened shrimp or blackened scallops - **\$3.50**

**Cajun Chicken Pasta**  
Sautéed chicken breast in a Cajun Alfredo sauce served over fettuccini - **\$9.95**

**Chicken Cashew Stir Fry**  
julienne chicken breast sautéed with broccoli, cabbage, red and green bell peppers, mushrooms, cashews and lite soy sauce served over linguini - **\$9.95**

[Starters](#) | [Starters](#) | [Homemade Soup](#) | [Sandwiches](#) | [Grill Burgers](#) | [Salads](#)  
[Pasta](#) | [Comfort Food](#) | [Grill's Steaks](#) | [Desserts](#)

### Seafood Specialties

**Cajun Shrimp Tacos**  
Shrimp sautéed in our own blackening spice and Verde Valley Red beer and topped with cantina sauce, spicy cabbage, mixed cheese and Pico de Gallo in flour tortillas - **\$9.95**

**Fish and Chips**  
shrimp sautéed in our own blackening spice and Verde Valley Red beer and topped with cantina sauce, spicy cabbage, mixed cheese and Pico de Gallo in flour tortillas - **\$11.50**

**Fresh Atlantic Salmon**  
Fresh Atlantic salmon grilled to order - **\$13.95**

[Starters](#) | [Starters](#) | [Homemade Soup](#) | [Sandwiches](#) | [Grill Burgers](#) | [Salads](#)  
[Pasta](#) | [Grill Specialties](#) | [Grill's Steaks](#) | [Desserts](#)

### Comfort Food

**Murphy's Grill Signature Pot Pie**  
tender chicken and garden veggies in a rich sauce, topped with a flaky crust - **\$9.25**

**Fried Fisherman's Platter**  
bistro Tenderloin topped with spicy Mongolian sauce served sizzling over sautéed onions - **\$13.95**

**Rotisserie Half Chicken**  
juicy fresh marinated rotisserie roasted chicken - **\$9.25**  
choice of raspberry chipotle bbq or traditional bbq sauce  
(subject to availability)

**Fried Half Chicken**  
bistro Rotisserie Chicken served with sweet potato fries - **\$9.50**  
(subject to availability)

**Yankee Pot Roast**  
Tender pot roast served with a smashed bake potato and smothered in gravy - **\$10.95**

[Starters](#) | [Starters](#) | [Homemade Soup](#) | [Sandwiches](#) | [Grill Burgers](#) | [Salads](#)  
[Pasta](#) | [Grill Specialties](#) | [Comfort Food](#) | [Grill's Steaks](#) | [Desserts](#)

### Grill's Steaks

Steaks are served with vegetables and your choice of coleslaw, fries, cottage cheese, rice, baked potato or green chili mac & cheese

**Sizzling Mongolian Steak**  
bistro Tenderloin topped with spicy Mongolian sauce served sizzling over sautéed onions - **\$13.95**

**Top Sirloin**  
Top Sirloin steak grilled to order, brushed with garlic butter - **\$15.95**

**T-Bone Steak**  
One pound T- Bone steak grilled to order - **\$20.95**

**Sizzling Bistro Filet**  
bistro Tenderloin served sizzling over garlic soy mushrooms - **\$13.95**

**Baby Back Ribs**  
Tender Baby Back Ribs topped with traditional bbq sauce - 1/2 Rack **\$13.95 Full Rack \$23.95**

**Verde Valley Marinated Ribeye Steak**  
bistro Ribeye steak marinated in our own Verde Valley Red beer marinade and grilled to order - **\$18.95**

[Starters](#) | [Starters](#) | [Homemade Soup](#) | [Sandwiches](#) | [Grill Burgers](#) | [Salads](#)  
[Pasta](#) | [Grill Specialties](#) | [Comfort Food](#) | [Grill's Steaks](#) | [Desserts](#)

### Desserts

**Murphy's Grill Signature Irish Cream Mud Pie**  
(big enough for two or more) Oreo crust with Irish Cream frozen yogurt and fudge topping - **\$7.95**

**Walnut Brownie Sundae**  
Brownie cake topped with vanilla frozen yogurt and chocolate sauce - **\$4.50**

**Seasonal Fried Ice Cream**  
Ask your server for the seasonal flavor - **\$3.95**

**Big Apple Betty**  
Mounds of fresh organic apples, with cinnamon apple cider and loaded with crunchy granola crumbs - **\$5.95**

**Five Layer Chocolate Cake**  
Layers of chocolate cake and rich chocolate fudge - **\$4.95**

[Wine List](#) | [Bottled Beers](#) | [Beer Pitchers](#) | [Specialty Drinks](#)

### PITCHER O' BEERS

**Murphy's Lager** ..... **\$12.00**

**Guinness** ..... **\$15.50**

**Mich Ultra** ..... **\$10.50**

**Bass** ..... **\$13.50**

**Verde Valley Red** ..... **\$12.00**

**Stella** ..... **\$15.50**

**Grolsch** ..... **\$12.00**

**Sunshine Wheat** ..... **\$13.50**

**Fat Tire** ..... **\$13.50**

**Oak Creek Nut Brown** ..... **\$12.00**

[Wine List](#) | [Beers on Tap](#) | [Bottled Beers](#) | [Beer Pitchers](#) | [Specialty Drinks](#)

### BOTTLED BEERS

#### Domestic Beers

Michelob Ultra  
Rolling Rock  
Budweiser/light  
Coors/light  
O'Doul's  
Miller Lite  
Miller Genuine Draft  
**\$2.75**

#### Imported Beers

Corona  
Heineken  
Dos XX  
Tecate  
**\$3.50**

[Wine List](#) | [Beers on Tap](#) | [Bottled Beers](#) | [Beer Pitchers](#) | [Specialty Drinks](#)

### WINE LIST

**Murphy's Private Label Chardonnay, California** ..... **Glass \$5.50 Bottle \$23.00**

**Alice White Chardonnay, Australia** ..... **Glass \$4.50 Bottle \$18.00**

**Kendall-Jackson Chardonnay, California** ..... **Glass \$7.00 Bottle \$22.00**

**Murphy Goode Reserve Fume' Blanc, Alexander Valley** ..... **Bottle \$22.00**

**Markham Sauvignon Blanc, Napa Valley** ..... **Bottle \$26.00**

**Columbia Crest Pinot Grigio, Washington** ..... **Glass \$6.00 Bottle \$24.00**

#### BLUSH WINE

**Beringer White Zinfandel, California** ..... **Glass \$4.25 Bottle \$16.00**

#### RED WINE

**Murphy's Private Label Cabernet, California** .....  
**Glass \$5.50 Bottle \$23.00**

**Murphy's Private Label Merlot, California** ..... **Glass \$5.50 Bottle \$23.00**

**Kendall-Jackson Merlot, California** ..... **Glass \$7.75 Bottle \$32.00**

**Columbia Crest Merlot, Washington** ..... **Bottle \$24.00**

**Jake's Fault Shiraz, California** ..... **Bottle \$21.00**

**\*Vino de la Familia Petite Sirah, Page Springs** ..... **Bottle \$40.00**

**\*Javelina Leap, Syrah, Page Springs** ..... **Bottle \$40.00**

**\*Javelina Leap, Zinfandel Reserve, Page Springs** ..... **Bottle \$40.00**

*\*Page Springs Winery & Javelina Leap Winery Located Locally (Lower Oak Creek)*

#### SPARKLING

**Cordoniu, Spain** ..... **Glass \$6.50**

**Cinzano, Asti Spumunte, Spain** ..... **Bottle \$6.50**

[Wine List](#) | [Beers on Tap](#) | [Bottled Beers](#) | [Specialty Drinks](#)

### BEERS ON TAP

**Verde Valley Red Oak Creek Brewing Co. - Sedona, AZ** ..... **Short \$3.50 Tall \$4.50**

**Murphy's Lager Oak Creek Brewing Co. - Sedona, AZ** ..... **Short \$3.50 Tall \$4.50**

**Oak Creek Nut Brown Oak Creek Brewing Co. - Sedona, AZ** ..... **Short \$3.50 Tall \$4.50**

**Guinness Stout Ireland** ..... **Short \$4.00 Tall \$5.50**

**Bass Ale England** ..... **Short \$4.00 Tall \$5.00**

**Fat Tire Amber Fort Collins, Colorado** ..... **Short \$3.50 Tall \$4.50**

**Michelob Ultra St. Louis, Missouri** ..... **Short \$3.00 Tall \$4.00**

**Stella Belgium** ..... **Short \$4.50 Tall \$5.50**

**Sunshine Wheat, Fort Collins, Colorado** ..... **Short \$3.50 Tall \$4.50**

**Grolsch, Holland**

[Wine List](#) | [Beers on Tap](#) | [Bottled Beers](#) | [Beer Pitchers](#) | [Specialty Drinks](#)

### SPECIALTY DRINKS

**Mollypolitian**  
Our version of the Cosmopolitan, made with Stoli Orange, Absolute Citron, cranberry & fresh squeezed lime juice ..... **\$6.50**

**Murphy Margarita**  
Sauza Gold Tequila, Grand Mariner, Cointreau, Sweet & Sour, lime and orange juice, and a splash of Bacardi 151 ..... **\$8.00**

**Captain Colada**  
A traditional Pina Colada made with Captain Morgan's Spiced Rum...yum, yum! ..... **\$5.25**

**Spicy Bloody Mary** Skyy Vodka infused with six different kinds of peppers, celery, onions and garlic, combined with our homemade Bloody Mary mix ..... **\$5.00**

**Irish Coffee** The Traditional recipe from the Buena Vista in San Francisco. Made with Irish Whiskey, sugar cubes, strong coffee and fresh whipped cream