

NEW & NOTABLE

One of the perks of living in such a vibrant community like Sedona is that there's almost always either a new restaurant or a renovated restaurant to check out. Here's a list of new and notable restaurant news that happened in the past year or so. From a new craft beverage market in the Village of Oak Creek to three different renovated spots, discover what's new in Sedona.







Mole' Sedona

SHOREBIRD, MOLE' SEDONA DEBUT

Seafood-centric restaurant Shorebird opened in March of 2021. Look forward to a plethora of creative fish dishes. Shorebird is a concept from the Wild Thyme Restaurant Group and also has a location in Newport Beach, California. The setting is contemporary. Our favorite space inside is the bright white bar that's lit from underneath. Diners also can take in expansive red rock views. In addition to an extensive raw bar, diners can look forward to dynamic fare like Japanese Black Cod, Spicy Tuna Eggroll and Faroe Islands Salmon Mignon. Visit shorebirdca.com for more information.

Also owned by Wild Thyme is Mexican restaurant Mole' Sedona that opened back in November of 2020. Occupying the former digs of Elote Café at the Arabella Hotel Sedona, Mole' Sedona serves homemade tortillas, salsas, and of course, mole. Nearly everything on the menu has a Southwest twist. See that influence in menu items including the Iron Skillet Cornbread that's made with hatch green chilis or the Lamb Abodo, a Colorado lamb shank that's served with ancho molé sauce, mint crema, queso fresco and cilantro. Finish your meal with Prickly Pear Flan or with the classic Mexican dessert Tres Leches. Visit molesedona.com for more information.

Shorebird Restaurant



Mole' Sedona photos by Edward Dennis; Shorebird Restaurant photos by Brannen Fitzgerald.



Colt 804 Grill

COLT 804 GRILL OPENS IN SEDONA

If you're craving Colt 804 Grill's signature smoked BBQ, you don't have to drive to Cottonwood or Prescott to get it. Colt opened a location in the Village of Oak Creek earlier this year. Located at 6101 AZ-179, Ste. D, Colt 804 serves burgers, pulled pork, baby back ribs, turkey, chicken, tacos, salads and (our favorite way to cap off a meal at Colt) Cowboy Cookies. Even if the food menu is the same, the décor in the Village location is different from the two other restaurants. This is by design.

"I think it's fun to make them all a little different and design them custom to the area in which they are built. For the Village, I used a mountain cabin theme with camping and national park influences. It's cozy and fun at the same time. I always design with an idea of escapism in mind. People go out to get away from their normal lives and experience something different. I'm really happy with how it turned out and gratified it has been so well received," says Colt 804 owner Brenda Clouston. Visit coltgrill.com for more information.



Colt 804 Grill

Photos courtesy of Colt 804 Grill



SaltRock Southwest Kitchen

SaltRock
Southwest
Kitchen

AMARA LANDS A NEW BARTENDER, RENOVATION COMING

If you head to SaltRock Southwest Kitchen at Uptown Sedona's Amara Resort and Spa, you may see a new face behind the bar. Lead bartender Danny Chavez has taken over. With his arrival comes an updated cocktail menu. Some specific libations you may find on the menu include Lola's Margarita. This spicy margarita features fresh-pressed carrot juice shaken with jalapeno-infused tequila, agave and lime juice, strained into a glass with a Tajin rim and topped with a sprig of baby's breath. Another option is The CBD (Cucumber Basil Delight), this green botanical libation combines muddled cucumber, vodka, CBD (that's cannabidiol or a hemp derivative), lime juice, and basil and sage aromatic garnishes.

Besides a new lead bartender, the entire property is going to have a whole new look soon. Amara Resort and Spa is also undergoing a renovation that's slated to be completed in the fall of 2021 just before Labor Day weekend. The hotel will be refreshed with a "tree lodge" aesthetic. The lobby is slated to feature an elongated bar that extends from the adjoining SaltRock Southwest Kitchen into the communal area to encourage guests to grab a cocktail, mix and mingle. Visit amararesort.com for more information.



Photos courtesy of SaltRock
Southwest Kitchen



René at Tlaquepaque

RENÉ RENOVATION

French restaurant René at Tlaquepaque Arts & Shopping Village has undergone a full renovation. Think new booths, carpeting and new paint while keeping the elegant and romantic ambience René is renowned for. The renovation is so new that the restaurant didn't have photos for us just yet. Diners can look forward to Executive Chef Walter Paulson's French Continental cuisine. We're big fans of the Roasted Duck at René's. Two duck legs are topped with a sundried-cherry sauce and served with an unforgettable wild-rice-and-mushroom cake. Desserts are made in house or, in our case, tableside. The Crêpes Suzette for Two features six delicate crêpes flambéed with fresh orange and lemon juice, orange zest and butter. Visit renerestaurantsedona.com for more information.

René at Tlaquepaque



Photos by
Vibhas Kendzia



CRAFT BEVERAGE SHOP OPENS IN THE VILLAGE OF OAK CREEK

JesseLee's Craft Beer Marketplace opened in June at the Bell Rock Plaza in the Village of Oak Creek. As the name suggests, expect to find a plethora of craft beverages.

"The vision was pretty simple: to create a craft lovers oasis in Red Rock Country. The goal was to curate the best and most unique rotating selection of independent craft beers, 'natural' wines, amazing ciders and meads that I can get my hands on. You will find something new each and every time you visit the market guaranteed," says owner and operator Brian Krane.

Specific local and Arizona brands you may be able to find include Wren House Brewing Company, Tombstone Brewing Company, The Shop Beer Co., Dark Sky Brewing Co. (pictured on these pages), Stoic Cider and Superstition Meadery. Wines may hail from wineries including Broc cellars, Florez Wines, Vinyes Tortuga, Caleb Leisure and Cotturi wines. Besides booze, Brian plans on having a selection of Arizona specialty coffee (including Sedona-based FreeForm Coffee Roasters) and coffee making equipment. The shop also plans to host tastings and pop-up events featuring artists, apparel brands and other companies. Find the shop on Instagram via the handle @jessel-ees_craftbeer for the latest updates.

JesseLee's Craft
Beer Marketplace



Photos courtesy of
Dark Sky Brewing

ON THE HORIZON

Reds Sedona Grill at the Sedona Rouge Hotel and Spa is undergoing a renovation and is slated to open sometime in late summer with a (probable) new name and a new chef. Visit sedonarouge.com for more information.

Also from Wild Thyme, the group's Nashville hot chicken concept, Jay Bird's, will open and be located at the site of the former Taco Bell. The group is also developing a sushi concept, Katsubo, next door to Shorebird. •



Jay Bird's

