

# YOUR SEDONA ADDRESS

Favorite Restaurants

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## RESTAURANTS WITH FLAVOR TO SAVOR

Sedona is rich with good food. When anyone asks us where to eat in the Sedona area we let them know about our favorite restaurants with flavor to savor . . .

### **Apizza Heaven in West Sedona**

A Pizza Heaven is your doorway to Italy in Sedona with rustic tile floors and gilt-framed paintings. The restaurant's outdoor bar and patio are adorned with twinkling lights and give you every opportunity to make the most of Sedona's sunny weather and warm summer nights. This is pizza at its best teamed with calzones and other Italian favorites.

Open 11 am to close Tues - Sun for lunch & dinner

For a menu go to [www.AllMenus.com/az/coconino/293936-apizza-heaven/menu/](http://www.AllMenus.com/az/coconino/293936-apizza-heaven/menu/)

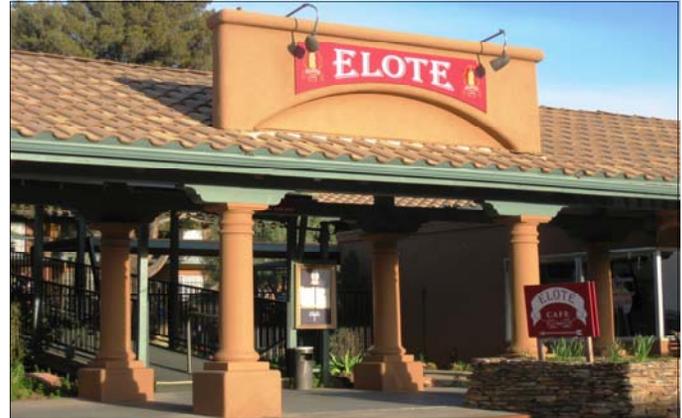
2675 West SR 89A in West Sedona  
(928) 282-0519



### **Café Elote South of the "Y"**

Expect the unexpected at Elote where familiar-sounding dishes deliver a twist thanks to unusual ingredients. Chef Jeff Smedstadt (aka J.J.), who won many a fan in Scottsdale before coming to Sedona, uses local and organic foods with all items made daily from scratch in his kitchen. His personal favorites make up the wine list.

Enjoy Southwestern gourmet food at Café Elote especially the signature spicy roasted elote, inspired



by Mexican street fare, made from fresh corn off the cob in a sweet crème fraichee & cheese blend.

Open 5pm Wednesday to Saturday for dinner and Sunday Brunch 10 am to 2 pm

For a menu go to

[www.EloteCafe.com/sedona-restaurant.html](http://www.EloteCafe.com/sedona-restaurant.html)  
771 SR 179 at King's Ransom Sedona Hotel  
(928) 203-0105

[www.EloteCafe.com](http://www.EloteCafe.com)

### **Dan's Bistro in West Sedona**

Dan's is the place to go if you are looking for Bistro style food in a comfortable & casual atmosphere. Chef Dan Martin uses local and organic ingredients wherever he can. He moved to the Sedona area in 2001 after an impressive career as a chef which began in the 70's. Dan's seats 24 so its small & cozy. The restaurant does not offer beer or wine but patrons are encouraged to bring their own and there is a \$4 corkage fee.

Open for lunch Mon to Sat 10:30 am to 3 pm

Open for dinner - Tuesday to Saturday 5pm to close

For a lunch menu go to

[www.dansbistro.com/LunchMenuSpring.htm](http://www.dansbistro.com/LunchMenuSpring.htm)

For a dinner menu go to

[www.dansbistro.com/Dans\\_Bistro\\_Dinner.pdf](http://www.dansbistro.com/Dans_Bistro_Dinner.pdf)

1650 West SR 890A, Suite 4D in West Sedona  
Reservations & Take-out: (928) 282-0744

[www.DansBistro.com](http://www.DansBistro.com)



## **Enchantment Resort – Tii Gavo**

Relaxing on the patio at Tii Gavo on a warm summer's night is the perfect place to have a Sedona experience. It is one of the three restaurants at secluded Enchantment Resort nestled in breathtakingly beautiful Boynton Canyon. The fanciful food creations are every bit as magical as the setting at this casual restaurant & bar. Tii Gavo's signature drink is a delicious prickly pear margarita.

Open 11:30am to 10pm Sunday to Thursday and until 11pm Friday & Saturday for lunch and dinner

The menu is continually changing to take advantage of seasonal ingredients.

525 Boynton Canyon - at Enchantment Resort  
282-2900

[www.EnchantmentResort.com/dining/tii-gavo/](http://www.EnchantmentResort.com/dining/tii-gavo/)



## **Enchantment Resort—Yavapai Restaurant**

The luxurious Yavapai Restaurant is located at Enchantment, a 220-room world class resort on 70 acres in the heart of Boynton Canyon and home to Mii amo spa. The view and the Southwestern-influenced Continental cuisine at the restaurant are both Four Diamond. Walls of windows showcase some of the best red rock views in Sedona and they have a terrace for your enjoyment.

Executive Chef Stephen Bernstein has a team of more than 50 who make everything from scratch. Quality is number one at Enchantment and their restaurants serve only all-natural meats, fish flown in from Hawaii five times a week and a wide variety of fresh produce. The elegant Yavapai Restaurant has won numerous awards from Wine Spectator with 900 bottles on its wine list.

Dress Code: No shorts or athletic attire at dinner & a collared shirt and slacks are requested for gentlemen.

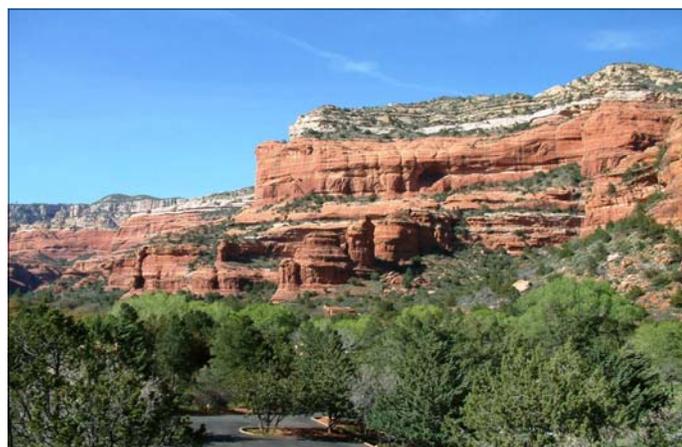
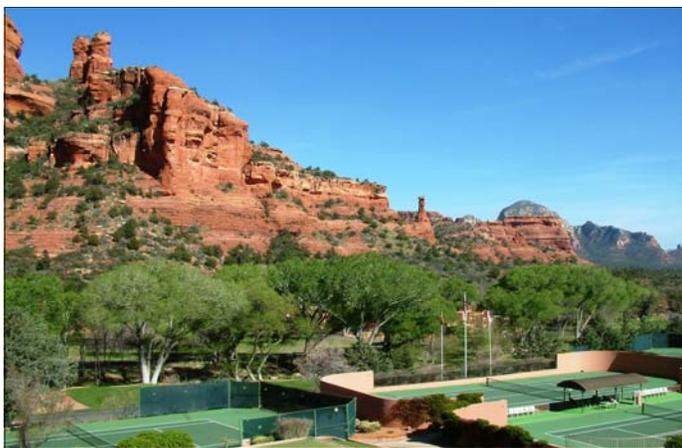
Open daily from 6:30 am to 9:30 pm for breakfast, lunch and dinner.

Reservations can be made up to a year in advance

Sunday Brunch from 10:30 am to 2:30 pm is legendary with live jazz including a seafood station, lamb and caviar.

525 Boynton Canyon  
282-2900

[www.EnchantmentResort.com/dining/yavapai-restaurant/](http://www.EnchantmentResort.com/dining/yavapai-restaurant/)



## **Fornos in West Sedona**

This cozy Mediterranean-style restaurant is owned by its award-winning 5-Star chef Ivan Flowers. He purchased the restaurant in 2006 from the Fornos who owned the restaurant for more than 25 years. The Mediterranean-Italian menu items change according to the season.

Open for dinner Monday & Thursday from 5 to 8 pm and Friday & Saturday 5:30 to 8:30 pm

For a menu go to

[www.FornosSedona.com/menu%20copy.html](http://www.FornosSedona.com/menu%20copy.html)

3000 West SR 89A in West Sedona

282-3331 (cash & check only)

[www.FornosSedona.com](http://www.FornosSedona.com)

## **Garlands Oak Creek Lodge**

At Garland's Oak Creek Canyon Lodge you can delight in sixteen rustic cabins surrounded by lush vegetation, Ponderosa Pines, singing birds, walkways framed in irises, daffodils, wild flowers & ivy, green grass, the sound of the creek, two orchards, a garden and greenhouse. The Garland family has been entertaining guests at their lodge for over 30 years. In 1980, Amanda Stine, a caterer from Scottsdale, joined the Garland family as their chef. She prepares one menu per day so all the guests eat the same delicious fare.

All of their guests (around 50) are served at the same time. You can share cocktail hour with other guests before the prix fixe dinner which is served at 7pm. If you prefer, you can request your own private table or share a dining table with other guests. A menu of the evening's selections is presented to you for a four-course meal which is different every night.

Enjoy soup and salad accompanied by homemade breads followed by a main course of fish and meats marinated or complimented with sauces. Fruit pies, tarts & cobblers, pots de crème, cakes and soufflés make up the desert course. Garland's organic gardens and orchards contribute significantly to the freshness of the fine food with a Southwestern flair.

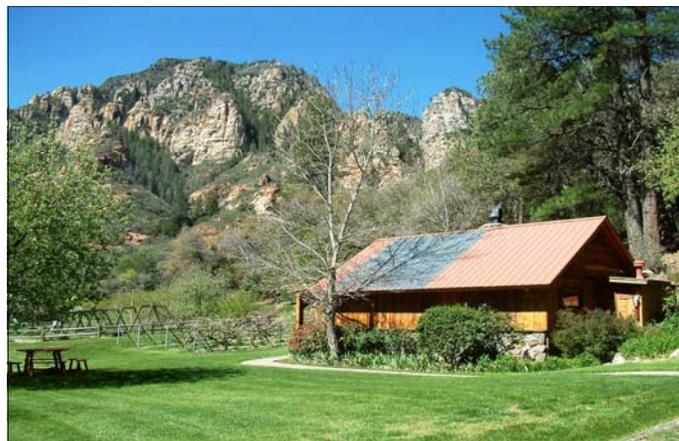
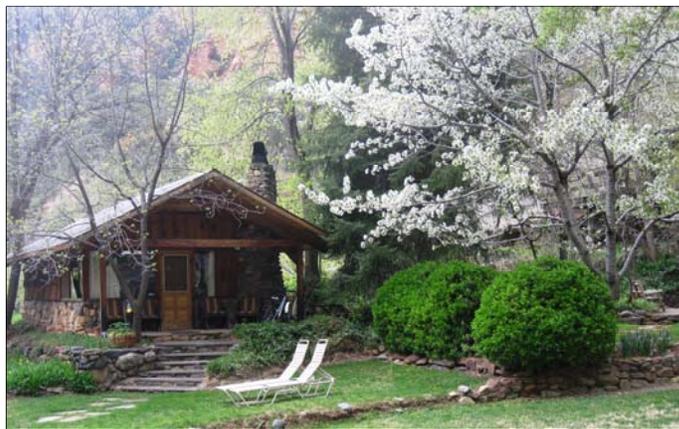
In 2006 Mary Garland and Amanda Stein published *Sharing the Table at Garland's Lodge* inspired by countless requests from guests who wanted to take home their favorite recipe.

Open from April to mid-November except Sundays when the Lodge is closed.

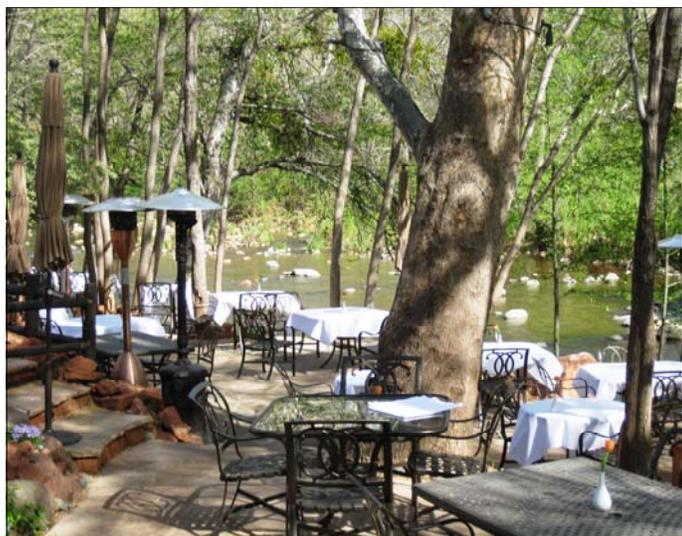
8067 North SR 89A in Oak Creek Canyon

Call well in advance for reservations 282-3343

[www.GarlandsLodge.com](http://www.GarlandsLodge.com)



## L'Auberge Sedona in Uptown



The award-winning L'Auberge Restaurant at world-famous L'Auberge de Sedona offers Four Diamond service. This European-style resort has all the charms of a country retreat and the restaurant offers the finest French-inspired American cuisine.

You dine in splendid scenery thanks to its location in Uptown Sedona on Oak Creek. The restaurant has picture windows in the dining room, a terrace & patio for dining on the water in warmer weather and a wood-burning flagstone fireplace to keep you warm in the winter months.

A special menu prepared by their staff of culinary experts takes advantage of the Chef's summer herb garden, locally grown products and seasonal ingredients. The restaurant also has a well stocked wine cellar of more than 1,000 selections.

Monday - Saturday

Breakfast 7:00am-10:30am

Lunch 11:30am-2:30pm

Wine Bar 2:30pm-5:00pm

Dinner 5:30pm-9:00pm

Sunday

Champagne Brunch 9:00am-2:00pm

Wine Bar 2:30pm-5:00pm

Dinner 5:30pm-9:00pm

For a menu go to

[www.Lauberge.com/menu\\_breakfast.php](http://www.Lauberge.com/menu_breakfast.php)

301 L'Auberge Lane in Uptown Sedona

800-272-6777 or 282-1661

[www.Lauberge.com/dining](http://www.Lauberge.com/dining)

## New York Bagels, Deli & Pizza

Look no further, authentic New York style pizza, bagels, deli delights & cheesecake await you at New York Bagels, Deli & Pizza thanks to owners Ross & Lois who are native New Yorkers. They owned and operated a successful bakery in New Jersey for 11 years and moved to Sedona in 1999 and opened the first New York Bagels & Deli in 2001. They also make wedding cakes and offer catering services as well as offer New York deli and bakery items. The atmosphere is relaxed and friendly and the pizza crust is fresh, thin and crispy.

Open for breakfast, lunch, dinner & take out 5 a.m.-3:30 p.m. Mondays, 5 a.m.-8 p.m. Tuesdays through Saturdays, 5 a.m.-3 p.m. Sundays. Pizza is served from 4 to 8 pm Tuesday to Saturday (call ahead for orders to go).

For a breakfast & lunch menu go to:

[www.SedonaNYBagels.com/1/NYBD-breakfast-lunch-menu.pdf](http://www.SedonaNYBagels.com/1/NYBD-breakfast-lunch-menu.pdf)

For a dinner & pizza menu go to:

[www.SedonaNYBagels.com/1/NYBagles-evening-menu.pdf](http://www.SedonaNYBagels.com/1/NYBagles-evening-menu.pdf)

Old Marketplace in West Sedona

1350 West SR 89A #22

204-1242

[www.SedonaNewYorkBagels.com](http://www.SedonaNewYorkBagels.com)

## Picasso's Organic Italian Kitchen



Pizza is an art at Picasso's with nine different pizza sauces, twelve kinds of meat and twelve varieties of cheese. Not to mention an imaginative selection of pizza crusts including bagel-style, gluten-free and super thin cracker. They've included all pizza lovers with a full page of vegetarian combos as well.

Continued on Page 5 ...

## **Picasso's Organic Italian Kitchen (continued)**

If you decide on the salad you can expect to have a creative and delicious experience. Picasso's also has a great selection of wings, pasta, desserts and other Italian favorites.

The only thing that's better than the food is Picasso's reputation for reasonably priced, quickly prepared food using fresh ingredients.

Open daily from 11am to 10pm for lunch & dinner (take-out is available)

For a menu go to  
[www.PicazzosPizzaSedona.com/picazzos/appetizers/](http://www.PicazzosPizzaSedona.com/picazzos/appetizers/)

1855 West SR 89A in West Sedona

282-4140

[www.PicazzosPizzaSedona.com](http://www.PicazzosPizzaSedona.com)

## **Seven Canyons Private Golf and Residence Club – Ranch House in Sedona**

This golf club restaurant is divine with sublime views and a creative menu to best highlight the season's freshest foods and an extensive wine list for perfect pairing with any of their exciting entrees. The restaurant also offers holiday dinners.

Dress code: Business casual, collared shirts & slacks – no jeans or gym attire.

Open for breakfast and lunch from 8 am to 4 pm daily and for dinner Thursday to Saturday from 5 to 8 pm.

755 Golf Club Way in Sedona off Boynton Canyon Rd 203-2025 (Dinner reservations are required)

[www.SevenCanyons.com](http://www.SevenCanyons.com)



## **Pinon Bistro in Cottonwood**

Pinon Bistro offers intimate dining at its best. The owners Terri Clements and Donna Fulton change the menu weekly to showcase the freshest ingredients. You can choose from four to five creative entrees prepared to perfection and carefully selected wines including local Arizona wines.

Open Thursday to Sunday from 5 to 9 pm from mid-September to mid-June.

1075 South SR 89A in Cottonwood  
649-0234 (cash & check only)



## **Brix Restaurant & Wine Bar in Flagstaff**

If you enjoy fine dining then we recommend Brix in Flagstaff for contemporary American cuisine with a Mediterranean flair. The restaurant is located in the red brick Historic Carriage House Building (circa 1910) in Downtown Flagstaff. They have a copper-topped bar complimented by rows of wine bottles and a shaded patio garden for your enjoyment.

Brix is the first restaurant venture for Laura Chamberlin, the chef/proprietor and partners Paul and Laura Moir. Laura & Paul went to culinary school in Denver together. The name refers to degrees Brix, a unit representative of the sugar content of grapes at harvest, which is of great interest to winemakers.

They offer the freshest ingredients by buying from local farmers and ranchers of Northern Arizona & the Four Corners region. They change their menu with the seasons. Brix has 200 bottles on their wine list - mostly from West Coast wineries.

## **Brix Restaurant & Wine Bar (continued)**

Open for lunch Mon to Fri from 11 am to 2 pm & for dinner Mon to Fri 5 to 9 pm

For a menu go to  
[www.BrixFlagstaff.com/menus/winter-2011-dinner/](http://www.BrixFlagstaff.com/menus/winter-2011-dinner/)

413 North San Francisco St in Flagstaff  
928-213-1021

[www.BrixFlagstaff.com](http://www.BrixFlagstaff.com)

## **Tinder Box in Flagstaff**

Chef and Co-owner, Scott Heinonen, says that he blends artistry with preparation techniques to deliver clean, bold flavors and beautiful, simple dishes at the Tinder Box. He is a graduate of NAU's Hotel and Restaurant Management program, attended the Culinary Institute of America in St. Helena, CA and spent 25 years cooking in kitchens throughout Willamette Valley in Oregon, Mendocino County in California and North Lake Tahoe before he moved to Flagstaff in 2005. He and his cousin, Kevin Heinonen, opened their dream restaurant, the Tinder Box, in May 2009.

Open for lunch Monday to Friday from 11 am to 2 pm and for dinner Mon to Sat from 5 to 10 pm.

For a menu go to  
[www.TinderBoxKitchen.com/menu/](http://www.TinderBoxKitchen.com/menu/)

34 South San Francisco Street - in Flagstaff  
928-226-8400 [www.TinderBoxKitchen.com](http://www.TinderBoxKitchen.com)



## **Josephine's Modern American Bistro in Flagstaff**



Josephine's Bistro has a relaxed bungalow setting with an open, friendly atmosphere in the historic former John Milton Clark home that was built in 1911. The home has a charming architectural heritage and basement wine cellar to house the Bistro's extensive wine list. The restaurant is an ideal setting for fine dining with two fireplaces, outdoor seating in a garden setting and several small rooms for special events.

Chef Tony Cosentino came to Flagstaff in 1986 and attended Northern Arizona University. He put himself through college working in restaurants and even though he earned a degree in mathematics he realized his true passion was food. After the experience as the Chef at Forest Highlands Country Club he opened the Bistro with his sister, Jill in 2002. The restaurant is named for their mother who inspired them in the kitchen and took them on many adventures to gather fresh ingredients.

Josephine's Bistro offers quality Modern American cuisine (the restaurant menu features ingredients and techniques from many different cultures) with an emphasis on the beauty of fresh ingredients and passion for cheese & chocolate. The staff of this award-winning restaurant strive to provide their customers with the finest quality foods, a wonderful atmosphere and excellent service.

For a menu go to  
[www.JosephinesRestaurant.com/menu.html](http://www.JosephinesRestaurant.com/menu.html)

Open for lunch Monday to Friday 11 am to 2:30 pm and for dinner 7 days a week from 5 to 9 pm.

503 North Humphreys Street in Flagstaff  
928-779-3400 (reservations recommended)

[www.JosephinesRestaurant.com](http://www.JosephinesRestaurant.com)