

## STARTERS

### Truffle Fries 8.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

### Goat Cheese + Tomato Jam

#### Bruschetta 9.9

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

### Desert Fire Jalapeños 9.9

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

### Guacamole 9.9

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH V+

### Crab Stuffed Mushrooms 9.9

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

### Spicy Thai Shrimp 11.9

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

### Canyon Crab Flatbread 13.9

Crab meat, melted cheese, remoulade. GFO

### Southwest Roasted Wings 14.9

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

### Canyon Nachos 14.9

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

## GREENS

Add Chicken or Shrimp +6. Add Steak\* +10

### Sedona House 5.9

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

### Caesar 6.9

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

### Gorgonzola Chopped 6.9

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

### Julie's Farmer 10.9

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

### Salmon\* Asparagus 24.9

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

## CLASSIC BRUNCH

### Avocado Toast 11.9

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V  
Add bacon and egg +4

### Steak + Egg Hash 18.9

8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs\* over easy. Fresh baked buttermilk biscuit. GFO

### Southwest Steak Omelette 11.9

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF

### Hangover Burger 15.9

7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

### Chesapeake Crab Benedict 16.9

Organic poached eggs\*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

### Bacon Eggs Benedict 13.9

Organic poached eggs\*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

## HANDHELDS

### Margherita Flatbread 9

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

### Italiano Flatbread 9

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

### Goat Cheese + Basil Flatbread 9

Goat cheese, mozzarella, parmesan, fresh basil. GFO V Option to add sun-dried tomatoes.

### BBQ Chicken Flatbread 9

Chicken, BBQ sauce, melted mozzarella, red onion. GFO

### Acapulco Fish Tacos 14

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO

### Southwest Steak Tacos 14

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO

### Santa Fe Shrimp Tacos 14

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO

### 'Kobe Beef' Sliders 10

Wagyu beef\*, Vermont cheddar, house made sauce, caramelized onions. With greens.

### Salmon\* Sliders 11

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens

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## HOUSE SPECIALTIES

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Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.

### Chicken Marsala 19.9

8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF

### Chuckawalla Chicken 19.9

8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

### Roman Parmesan Crusted Chicken 19.9

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

### Crab Stuffed Shrimp 24.9

Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

### Sedona Crab Cakes market

Two 4 oz, 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

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## PASTA

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Gluten Free Upon Request. Vegetarian Options Available

### Primavera 19.9

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ Add chicken or shrimp +8

### Devil's Pass 18.9

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

### Grilled Chicken Alfredo 18.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

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## SIMPLY WOOD GRILLED

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Choice of two house made sides. Premium sides +1  
Choice of topping for fish include: Herb Butter, Pineapple Mango Salsa (HH), Chimichurri (HH) or Lemon Butter (+1)

### Hand Cut Filet Mignon\* 35.9

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

### Black Angus Flat Iron Steak\* 23.9

8 oz. USDA Choice. Choice of two house made sides. GF

### Seasonal Catch\* market

Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

### Hand Cut Ribeye 35.9

14 oz. Certified Angus Choice. Topped with seasoned butter. Choice of two house made sides. GF

### Grilled Chicken 18.9

8 oz. Side of BBQ. Choice of two house made sides. GF HH

### Norwegian Salmon\* 24.9

Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

### Hand Cut NY Strip\* 31.9

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

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## SIDES

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All sides are GF.

Garlic Whipped Potatoes +4

Steamed Broccoli +4

Shoestring French Fries +4

Grilled Asparagus +4

Southwest Corn +4

Fruit +4

Roasted Brussels Sprouts +4

Sweet Potato Fries +5

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

\*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# WINE

HOUSE 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	<b>Villa Pozzi Moscato</b>	Sicily, Italy	9   31
	<b>Chateau St. Michelle 'Dry' Riesling</b>	Columbia Valley, Washington	9   31
	<b>Sartori Di Verona Pinot Grigio</b>	Veneto, Italy	8   27
	<b>Barone Fini Pinot Grigio</b>	Trentino-Alto Adige, Italy	9   31
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	10   35
	<b>Hess Chardonnay</b>	Monterey, California	10   35
	<b>Kenwood Chardonnay 'Yulupa'</b>	California	9   31
RED	<b>Angeline Pinot Noir</b>	California	9   31
	<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	9   31
	<b>Zuccardi 'Serie A' Malbec</b>	Mendoza, Argentina	11   39
	<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	12   43
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	9   31
	<b>Cousino Macul Antiguas Reserva Cabernet Sauvignon</b>	Maipo Valley, Chile	11   39
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	14   51
	<b>Josh Cellars Cabernet Sauvignon</b>	California	10   35
ROSE	<b>Bieler Père et Fils Corteaux</b>	Provence, France	10   35
SPARKLING	<b>Chic Sparkling Cava Rosé</b>	Catalonia, Spain	29
	<b>Maschio Prosecco</b>	Veneto, Italy	9
	<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	49

## WINES OF INTEREST

**Meiomi Pinot Noir** California 12 | 39

## RESERVE SELECTION

**Seghesio Zinfandel** Sonoma, California 54  
**Peju Cabernet Sauvignon** Napa Valley, California 90  
**Caymus Cabernet Sauvignon** Napa Valley, California 140

# COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>bright + citrusy</i> White wine, fresh juices.	8   16
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	8   16
<b>Skinny Girl Tangerine Pom Spritzer</b> <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	10
<b>Build Your Own Mule</b> <i>clean + spicy</i> Q Ginger Beer, lime. STH Mule Pearl Vodka American Mule Tito's Vodka Bourbon Buck Jim Beam Bourbon Mexican Buck Jose Cuervo Tequila	12
<b>Xique-Xique</b> <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, fresh basil, juices.	11
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	11
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13
<b>Apache Fire Margarita</b> <i>hot + citrusy</i> Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime.	13
<b>Ultimate Gin + Tonic</b> <i>smooth + citrusy</i> Hendrick's gin, fresh rosemary, Q tonic.	11
<b>Classic Old Fashioned</b> <i>bold + smooth</i> Jefferson Reserve Bourbon, Angostura bitters, Luxardo cherry.	12
<b>Smoked Old Fashioned</b> <i>smoky + smooth</i> Jefferson Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	13
<b>Smoked Manhattan</b> <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	12

## T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.  
11

**We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!**

We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation's first responders and military heroes.



#LETUSDOGOOD

<b>Red Rock</b> <i>sweet + bold</i> Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.	11
<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	11
<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.	11
<b>Lemon Drop</b> <i>citrusy + sweet</i> Absolut Citron, lemon.	12
<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh lemon, lime juice.	13
<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	13

## BEVERAGES

<b>Coca-Cola Products</b>	3.25
<b>Craft Root Beer</b>	3.75
<b>Icelandic Water</b> 28oz, Sparkling or Still	5
<b>Mighty Leaf Teas</b>	3.25
<b>French Press Coffee</b>	4

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Cactus Lemonade</b>	3.9
<i>sweet + bright</i> Prickly pear, pineapple, lemonade.	