

STARTERS

House Made Soup 5.9 cup | 7.9 bowl
Ask your server for today's selection.

Truffle Fries 8.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Goat Cheese + Tomato Jam Bruschetta 8.9
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

Crab Stuffed Mushrooms 9.9
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

Mediterranean Hummus Platter 10.9
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Spicy Thai Shrimp 10.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Guacamole 10.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH V+

Crab + Artichoke Dip 11.9
Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. GFO

Canyon Crab Flatbread 12.9
Crab meat, melted cheese, remoulade. GFO

Southwest Roasted Wings 13.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

Seared Ahi Tuna* 14.9
Seared rare, seaweed salad, Asian sauce.

Bacon Wrapped Scallops 13.9
Large wild caught scallops, cherry-smoked bacon, jicama slaw, pepper jelly, cilantro. 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

Prince Edward Island Mussels 14.9
Tomatoes, red onions, garlic, lemon-basil sauce. GFO

GREENS

Add Chicken or Shrimp +8. Add Steak* +15. Add Salmon* +15

Sedona House 5.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +1

Caesar 7.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 7.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Beet + Goat Cheese 10.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+

Tomato Burrata 9.9
Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V

Power 10.9
Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF HH V

Julie's Farmer 9.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon* Asparagus 22.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

PASTA

Gluten Free Upon Request. Vegetarian Options Available.

Primavera 16.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +6

Devil's Pass 19.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

French Quarter 21.9
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms.

Seafood Sorrento 24.9
Mussels, shrimp, scallops, angel hair pasta tossed with a slightly spicy marinara sauce. Fresh basil, white wine, parmesan.

Seaside 24.9
Pan seared large shrimp, scallops, fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms.

SIMPLY WOOD GRILLED

Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4. Premium Sides +2.

Hand Cut Filet Mignon* 29.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 21.9
8 oz. USDA Choice. Choice of two house made sides. GF

Rockfish* 24.9
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Hand Cut NY Strip 28.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Grilled Chicken 16.9
8 oz. Side of BBQ. Choice of two house made sides. GF HH

Norwegian Salmon* 22.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS

Marsala +3.9**

Citrus Tomato Garlic Sauce with Feta +3.9

Wild Man Sauce +3.9

**Indicates not GF

HOUSE SPECIALTIES

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

Chicken Marsala 18.9
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

Chuckawalla Chicken 18.9
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 18.9
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

Shrimp + Grits 16.9
Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF
Add over easy egg* +3

Bourbon Pork Chop* 19.9
8 oz. Bone-in, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. Add additional pork chop* +9

Smoky BBQ Beef Short Rib 24.9
Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. GF

Thai Glazed Salmon* 23.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

Crab Stuffed Shrimp 23.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Sedona Crab Cakes 25.9
Two 4 oz, 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Mexican street corn. GF

Seared Scallops 24.9
Large wild large scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF

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. Please inform your server of any allergies or intolerances.

BURGERS

All burgers served with choice of side. Add cherry-wood bacon +3.9. Gluten Free Bun +1
Substitue a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4.

STH Burger 15.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

Alpine Burger 15.9
7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO

Hangover Burger 15.9
7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

Cheeseburger 14.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

The Beyond Burger 14.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

HANDHELDS

SLIDERS

Salmon*
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. 10.9 (2) | 14.9 (3)

'Kobe Beef**
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 10.9 (2) | 14.9 (3)

Crab Cake*
House made, remoulade, greens, red onion. With greens. 10.9 (2) | 14.9 (3)

Dixie
Smoked pulled pork and house made jicama slaw. With greens. 10.9 (2) | 14.9 (3)

TACOS

Acapulco Fish
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO 13.9

Southwest Steak
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO 13.9

Santa Fe Shrimp
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO 13.9

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO 9.9

Meat Lovers
Italian fennel sausage, pepperoni, onion, mozzarella, parmesan, fresh basil. GFO 9.9

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO 9.9

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V 9.9

SIDES

All sides are GF.

- Garlic Whipped Potatoes** 3.9
- Steamed Broccoli** 3.9
- Sautéed Spinach** 3.9
- Shoestring French Fries** 3.9
- Grilled Asparagus** 3.9
- Roasted Brussels Sprouts** 3.9
- Mexican Street Corn** 3.9
- Fruit** 3.9
- Grilled Vegetables** 3.9
- Sweet Potato Fries** 5.9

WINE

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

WHITE	RED	ROSE	SPARKLING
Brancott Sauvignon Blanc Marlborough, New Zealand 12 46	Firestead Pinot Noir Willamette, Oregon 14 44	Rosé de Provence 'Fleurs de Prairie' Côtes de Provence, France 11 42	La Luca Prosecco Veneto, Italy 9 34
Napa Cellars Sauvignon Blanc Napa Valley, California 11 42	Cloud Break Pinot Noir Central Coast, California 9 33	Bieler Père et Fils Côtes de Provence, France 9 34	Casa del Mar Brut Rosé Spain 10 36
Barone Fini Pinot Grigio Trentino-Alto Adige, Italy 10 39	Skyfall Merlot Columbia Valley, Washington 12 46		Comte de Bucques Brut France 8 25
Montinore Pinot Gris Willamette, Oregon 10 46	Michael David 'Freakshow' Red Blend Lodi, California 15 55		Codonú Clasico Brut Catalonia, Spain 10 38
Fess Parker Chardonnay Santa Barbara, California 15 55	Ruca Malen Malbec Mendoza, Argentina 11 42		
Hess Chardonnay California 10 39	District 7 Cabernet Sauvignon Central Coast, California 10 39		
Grove Ridge Chardonnay Central Coast, California 9 34	Josh Cellars Cabernet Sauvignon California 12 46		
Julia James Chardonnay California 11 42	Joel Gott 815 Cabernet Sauvignon California 12 46		
Chateau Ste. Michelle Dry Riesling Columbia Valley, Washington 9 34	Ramon Bilbao 'Crianza' Rioja, Spain 14 50		
Heinz Eifel Riesling Rheinhessen, Germany 9 34			
Villa Pozzi Moscato Sicily, Italy 9 34			

WINES OF INTEREST

Marco Felluga Friuli Bianco Italy 12 46
Cleto Chiarli 'Lambrusco Grasparossa' Italy 9 34
Paradux 'Proprietary Red' Napa Valley, California 16 60
Truchard Syrah California 14 50
Fess Parker 'Frontier Red' Central Coast, California 9 34
Longmeadow Ranch 'Farmstead Cabernet' Napa Valley, California 58

RESERVE SELECTION

Mumm Brut Champagne Champagne, France 58
Veuve Clicquot Champagne Champagne, France 85
Trefethen 'Oak Knoll' Chardonnay Napa Valley, California 58
Saintsbury 'Stanly Ranch' Pinot Noir Los Caneros, California 80
'The Prisoner' Red Blend Napa Valley, California 85
Duckhorn Cabernet Sauvignon Napa Valley, California 95

CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria 8 <i>sweet + citrusy</i> White wine, fresh juices.
Sedona Red Sangria 8 <i>sweet + bold</i> Red wine, brandy, fresh juices.
Xique-Xique 10 <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.
Skinny Goose Spritzer 10 <i>clean + citrusy</i> Grey Goose L'Orange, fresh muddled orange, soda. 100 calories, no added sugar
STH Orange Crush 10 <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.
STH Mule 10 <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.
Prickly Pear Margarita 10 <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.
El Patron Margarita 14 <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.
Smoked Old Fashioned 14 <i>bold + smoky</i> Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.
Smoked Manhattan 14 <i>bitter + smoky</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.

T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil. 9.9

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

The Sedona 12 <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.
Havana Coconut 12 <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.
Pomegranate Blueberry 12 <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.
Chocolate Cold Brew 12 <i>sweet + roasty</i> Van Gogh Espresso Vodka, Disaronno, cream, nutmeg, chocolate drizzle.
Dirty Goose 14 <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.
Lemon Basil Monsoon 12 <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.

SPIRIT FREE

Marrakesh Mint 3.9 Marrakesh Mint Tea, lemon, mint, cucumber.
Green Tea Mule 3.9 Green Dragon Tea, lime, POM juice, Q Ginger Beer.
Grapefruit Refresher 3.9 Grapefruit, lime, blood orange, soda.
Cactus Lemonade 3.9 Prickly pear, pineapple, lemonade.

BEVERAGES

Coca-Cola Products 3.5
Craft Root Beer 3.9
Saratoga Water 5.5 28oz, Sparkling or Still
Mighty Leaf Teas 3.9
French Press Coffee 3.9

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