

## 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 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 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

## 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

Substitue 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

**Hand Cut NY Strip** 28.9  
12 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

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

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

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

### WINES OF INTEREST

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

### RESERVE SELECTION

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

## CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted.

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

### 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

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

## SPIRIT FREE

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

## BEVERAGES

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