

STARTERS

House Made Soup

Ask your server for today's selection. | 6.9 cup | 8.9 bowl

Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. | 4.9

Truffle Fries**

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 9.9

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 10.9

Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF | 10.9

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 10.9

Guacamole**

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

Mediterranean Hummus Platter

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Flatbreads. GFO HH VO+ | 11.9

Crab + Artichoke Dip

Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. GFO | 12.9

Spicy Thai Shrimp

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 13.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Bacon Wrapped Scallops**

Large, wild caught scallops, cherry-smoked bacon, jicama slaw, pepper jelly, cilantro. GF | 14.9

Prince Edward Island Mussels

Tomatoes, red onions, garlic, lemon-basil sauce. GFO | 15.9

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 15.9

Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 15.9

Canyon Nachos**

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF | 15.9

GREENS

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

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 6.9
GF HH V+ | Add feta or goat cheese +1

Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 8.9

Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 8.9

Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+ | 11.9

Tomato Burrata

Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V | 12.9

Power

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF HH V | 11.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 11.9

Southwest Chicken

House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF | 12.9

Salmon Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 25.9

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 17.9
Add chicken or shrimp +8

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 21.9

Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. | 22.9
Add Italian fennel sausage +3

French Quarter

Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. | 23.9

Rustico

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. | 24.9

Seaside

Pan seared large shrimp, scallops, fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms. | 25.9

SIMPLY WOOD GRILLED

Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4.
Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 24.9

Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 20.9

Rockfish

Certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF | 26.9

Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 25.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS

Wild Man | 5

Marsala | 5

Citrus Tomato Garlic Sauce with Feta | 5

HOUSE SPECIALTIES

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

Chicken Marsala

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 23.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 23.9

Roman Parmesan Crusted Chicken

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes. | 23.9

Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF | 18.9
Add over easy egg* +2

Bourbon Pork Chop*

8 oz. Bone-in, brushed with house made pineapple bourbon glaze. Garlic whipped potatoes and steamed broccoli. | 21.9
Add additional pork chop* +9

Smoky BBQ Beef Short Rib

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. | 25.9

Thai Glazed Salmon

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. | 26.9

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 25.9

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 27.9

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 26.9

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.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

HANDHELDS

All burgers and sandwiches served with choice of side. Add cherry-wood bacon +3.9. Gluten Free Bun +1
Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4. Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 15.9

Alpine Burger

7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO | 16.9

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 16.9

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO | 17.9

The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 16.9

Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 16.9

Crispy Chicken Sandwich**

Crispy chicken breast coated in hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 16.9

Acapulco Fish Tacos

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 13.9 (2) | 18.9 (3)

Southwest Steak Tacos

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 13.9 (2) | 18.9 (3)

Santa Fe Shrimp** Tacos

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 13.9 (2) | 18.9 (3)

Crab Cake Sliders

House made, remoulade, greens, red onion. With greens. 13.9 (2) | 18.9 (3)

Dixie Sliders

Smoked pulled pork and house made jicama slaw. With greens. 13.9 (2) | 18.9 (3)

'Kobe Beef** Sliders

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 13.9 (2) | 18.9 (3)

Salmon Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 13.9 (2) | 18.9 (3)

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 11.9

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 11.9

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 10.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 11.9

All sides are gluten free.

Garlic Whipped Potatoes | 4.5

Steamed Broccoli | 4.5

Grilled Asparagus | 4.5

Fries** | 4.5

Southwest Corn | 4.5

Steamed Spinach | 4.5

Fruit | 4.5

Grilled Vegetables | 4.5

Roasted Brussels Sprouts | 4.5

Sweet Potato Fries** | 6.5

Coca-Cola Products | 3.5

Craft Root Beer | 4.9

French Press Coffee | 3.9

Mighty Leaf Teas | 3.9

Saratoga Water | 7.9

Sparkling or Still. 28 oz.

SIDES

WINE

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

WHITE

Echo Bay Sauvignon Blanc

Marlborough, New Zealand 12 | 46

Napa Cellars Sauvignon Blanc

Napa Valley, California 11 | 42

Barone Fini Pinot Grigio

Trentino-Alto Adige, Italy 11 | 42

Fess Parker Chardonnay

Santa Barbara, California 15 | 55

Hess Chardonnay

California 10 | 39

Julia James Chardonnay

California 12 | 46

Heinz Eifel Riesling

Rheinhessen, Germany 10 | 36

Villa Pozzi Moscato

Sicily, Italy 10 | 39

RED

Elouan Pinot Noir

Willamette, Oregon 14 | 46

Cloud Break Pinot Noir

Central Coast, California 10 | 39

Skyfall Merlot

Columbia Valley, Washington 12 | 46

Threadcount Red Blend by Napa Quilt

California 15 | 57

Ruca Malen Malbec

Mendoza, Argentina 11 | 42

Josh Cellars Cabernet Sauvignon

California 12 | 46

Joel Gott 815 Cabernet Sauvignon

California 12 | 46

Black Stallion Cabernet Sauvignon

Napa Valley, California 16 | 68

ROSÉ

Rosé de Provence 'Fleurs de Prairie'

Côtes de Provence, France 15 | 54

Bieler Père et Fils

Côtes de Provence, France 12 | 46

SPARKLING

La Luca Prosecco

Veneto, Italy 10 | 36

Casas del Mar Brut Rosé

Spain 10 | 36

RESERVE

Mumm Brut Champagne

Champagne, France 58

'The Prisoner' Red Blend

Napa Valley, California 85

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

sweet + citrusy
White wine, fresh juices. | 8

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices. | 8

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 10

STH Orange Crush

citrusy + refreshing
Absolut Mandarin, Cointreau, fresh orange juice. | 10

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 10

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 12

Blood Orange Margarita

fruity + refreshing
Exotico Reposado, triple sec, blood orange, lime | 12

El Patron Margarita

smooth + citrusy
Patron, fresh juices, Grand Marnier float. | 15

Tangerine Smash

bright + citrusy
Bulleit Rye, tangerine, lemon, mint. | 14

Nutcracker

smooth + creamy
Pearl Vodka, Kahlua, cream, hazelnut. | 14

Smoked Old Fashioned

bold + smoky
Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

Smoked Manhattan

bitter + smoky
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 14

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, 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.



The Sedona

clean + bright
Our signature martini! Bombay Sapphire, St. Germain, fresh juices. | 13

Havana Coconut

sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 12

Pomegranate Blueberry

sweet + fruity
Pearl Blueberry, blood orange, POM juice. | 12

Raspberry Truffle

sweet + creamy
Absolut Vodka, Kahlua, Chambord, raspberry, cream | 14

Dirty Goose

bold + briny
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 14

Espresso

bold + smooth
Tito's Vodka, Kahlua, cold brew double espresso. | 14

SPIRIT FREE

Marrakesh Mint

Marrakesh Mint Tea, lemon, mint, cucumber. | 6

Green Tea Mule

Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 6

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6

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