

STARTERS

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

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

Truffle Fries** 9.9
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 10.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Crab Stuffed Mushrooms 10.9
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

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

Mediterranean Hummus Platter 11.9
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Spicy Thai Shrimp 12.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Crab + Artichoke Dip 12.9
Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. GFO

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

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

Bacon Wrapped Scallops** 14.9
Large, wild caught scallops, cherry-smoked bacon, jicama slaw, pepper jelly, cilantro. GF

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

Canyon Nachos** 15.9
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 +8. Add Steak* or Salmon +15.

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

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

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

Strawberry Beet 11.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

Tomato Burrata 11.9
Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V

Power 11.9
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 11.9
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

PASTA

Gluten Free Upon Request. Vegetarian Options Available

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

Grilled Chicken Alfredo 20.9
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

Devil's Pass 20.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.
Add Italian fennel sausage +3

French Quarter 22.9
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms.

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. Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.

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 30.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 22.9
8 oz. USDA Choice. Choice of two house made sides. GF

Grilled Chicken 17.9
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

Rockfish 26.9
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Norwegian Salmon 24.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS

Marsala +3.9

Wild Man +3.9

Citrus Tomato Garlic Sauce with Feta +3.9

HOUSE SPECIALTIES

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.

Shrimp + Grits 17.9
Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF
Add over easy egg* +2

Bourbon Pork Chop* 20.9
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 25.9
Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. GF

Thai Glazed Salmon 25.9
Grilled, sweet with a hint of heat.
Garlic whipped potatoes and steamed spinach.

Crab Stuffed Shrimp 24.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Sedona Crab Cakes 26.9
Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

Seared Scallops 26.9
Large, wild scallops topped with lemon butter.
Garlic whipped potatoes and Southwest 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.

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

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. Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.

Cheeseburger 15.9

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

STH Burger 16.9

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

The Beyond Burger 16.9

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

Alpine Burger 16.9

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

Hangover Burger 17.9

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

TACOS + SLIDERS

Acapulco Fish Tacos 13.9 (2) | 18.9 (3)

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

Santa Fe Shrimp** Tacos 13.9 (2) | 18.9 (3)

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

'Kobe Beef'* Sliders 12.9 (2) | 17.9 (3)

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

Southwest Steak Tacos 13.9 (2) | 18.9 (3)

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

Crab Cake Sliders 10.9 (2) | 15.9 (3)

House made, remoulade, greens, red onion. With greens.

Salmon Sliders 10.9 (2) | 15.9 (3)

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

Dixie Sliders 12.9 (2) | 17.9 (3)

Smoked pulled pork and house made jicama slaw. With greens.

FLATBREADS

South Rim Shrimp 10.9

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

Meat Lovers 10.9

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

Margherita 9.9

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

BBQ Chicken 10.9

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

All sides are gluten free.

Garlic Whipped Potatoes +3.9

Steamed Broccoli +3.9

Shoestring French Fries** +3.9

Grilled Asparagus +3.9

Southwest Corn +3.9

Steamed Spinach +3.9

Fruit +3.9

Grilled Vegetables +3.9

Roasted Brussels Sprouts +3.9

Sweet Potato Fries** +5.9

BEVERAGES

Coca-Cola Products +3.5

Craft Root Beer +4.5

French Press Coffee +3.9

Mighty Leaf Teas +3.9

Saratoga Water +6

Sparkling or Still. 28 oz.

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

Firestead Pinot Noir

Willamette, Oregon 14 | 44

Cloud Break Pinot Noir

Central Coast, California 10 | 39

Skyfall Merlot

Columbia Valley, Washington 12 | 46

Michael David 'Freakshow' Red Blend

Lodi, California 15 | 55

Ruca Malen Malbec

Mendoza, Argentina 11 | 42

Josh Cellars Cabernet Sauvignon

California 12 | 46

Joel Gott 815 Cabernet Sauvignon

California 12 | 46

ROSE

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

Comte de Chamberi Brut

France 10 | 36

Codorníu Clasico Brut

Catalonia, Spain 11 | 42

WINES OF INTEREST

Chateau De La Coste Margaux Red Bordeaux

Bordeaux, France 60

Paraduxx 'Proprietary Red'

Napa Valley, California 75

Longmeadow Ranch 'Farmstead Cabernet'

Napa Valley, California 58

San Polo 'Rubio' Super Tuscan

Tuscan, Italy 60

RESERVE

Mumm Brut Champagne

Champagne, France 58

Veuve Clicquot Champagne

Champagne, France 85

Trefethen 'Oak Knoll' Chardonnay

Napa Valley, California 50

'The Prisoner' Red Blend

Napa Valley, California 85

Duckhorn Cabernet Sauvignon

Napa Valley, California 95

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria 8

sweet + citrusy
White wine, fresh juices.

Sedona Red Sangria 8

sweet + bold
Red wine, brandy, fresh juices.

Xique-Xique 10

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

Skinny Goose Spritzer 12

clean + crisp
Grey Goose L'Orange, fresh orange.

Mojito 10

refreshing + herbaceous
Bacardi Rum, fresh mint, lime, soda.

STH Orange Crush 10

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

STH Mule 10

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

Paloma 10

smooth + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda.

Prickly Pear Margarita 12

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

El Patron Margarita 14

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

Apache Fire Margarita 12

hot + citrusy
Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, lime.

Smoked Old Fashioned 14

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

Smoked Manhattan 14

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

T2T LEMON BASIL

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.



The Sedona 13

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

Havana Coconut 12

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

Watermelon 12

fruity + refreshing
Tito's Vodka, fresh lime juice, watermelon

Pomegranate Blueberry 12

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

Dirty Goose 14

bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

SPIRIT FREE

Marrakesh Mint 4.9

Marrakesh Mint Tea, lemon, mint, cucumber.

Green Tea Mule 4.9

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

Grapefruit Refresher 4.9

Grapefruit, lime, blood orange, soda.

Cactus Lemonade 4.9

Prickly pear, pineapple, lemonade.

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