

STARTERS

House Made Soup 6.5 cup | 8.5 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 9.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

Desert Fire Jalapeños 10.5
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Crab Stuffed Mushrooms 10.5
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 V+

Mediterranean Hummus Platter 11.5
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Spicy Thai Shrimp 11.5
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

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 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* +15. Add Salmon* +15

Sedona House 6.5
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +1

Caesar 8.5
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 8.5
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Strawberry Beet 10.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

Tomato Burrata 10.9
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 10.9
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 17.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +8

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.

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

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

Substitue 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

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 17.9
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 HH

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

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 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, jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

Seared Scallops 25.9
Large wild large 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.

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.

STH Burger 16.5
 7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

Alpine Burger 16.5
 7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO

Hangover Burger 16.5
 7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

Cheeseburger 15.5
 7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

The Beyond Burger 15.5
 Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

SIDES

All sides are GF.

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)

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

Southwest Corn 3.9

Fruit 3.9

Grilled Vegetables 3.9

Sweet Potato Fries 5.9

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 10.5

Meat Lovers
 Italian fennel sausage, pepperoni, onion, mozzarella, parmesan, fresh basil. GFO 10.5

BBQ Chicken
 Chicken, BBQ sauce, melted mozzarella, red onion. GFO 10.5

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

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

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 'Sonoma Coast' 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
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.

Mojito 10
refreshing + herbaceous
 Bacardi Rum, fresh mint, lime, soda.

Skinny Goose Spritzer 10
clean + citrusy
 Grey Goose L'Orange, fresh muddled orange, soda.
100 calories, no added sugar

STH Orange Crush 10
citrusy + refreshing
 Absolut Mandarin, Cointreau, fresh orange juice.

Paloma 10
citrusy + refreshing
 Exotico Reposado, lime, Q grapefruit soda.

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

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

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

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

Watermelon 12
clean + refreshing
 Tito's handmade Vodka, lime, watermelon.

Dirty Goose 14
bold + briney
 Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

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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