

STARTERS

House Made Soup 4.9 cup | 6.9 bowl
Tomato Basil

Edamame 5.9
Steamed and tossed in smoked sea salt.
GF HH V+

Truffle Fries 7.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Desert Fire Jalapeños 8.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

**Goat Cheese + Tomato Jam
Bruschetta** 8.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

Chicken + Black Bean Tostada 8.9
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

Hummus Duo 9.9
Classic and red pepper hummus with feta. Cucumbers and flatbread.
GFO VO+

Spicy Thai Shrimp 9.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.
GF HH

Canyon Crab Flatbread 11.9
Crab meat, melted cheese, remoulade. GFO

Steamed Shrimp 1/2 lb 13.9 | 1 lb 22.9
Old Bay, house made cocktail sauce, horseradish. GF HH

Kobe '6 Pack' 16.9
6 Wagyu beef* sliders, Vermont cheddar, house made sauce, caramelized onions.

GREENS

Add Chicken or Shrimp +6. Add Steak* +10

Sedona House 5.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette.
GF HH V+ | Add feta or goat cheese +.75

Caesar 6.9
Romaine hearts, parmesan, croutons.
House made Caesar dressing. GFO

Gorgonzola Chopped 6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles.
House made gorgonzola dressing. GF

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

Salmon* Asparagus 18.9
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

French Quarter 19.9
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms.

Grilled Chicken Alfredo 18.9
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

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.

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)
Premium sides +2

Hand Cut Filet Mignon* 28.9
7 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 18.9
8 oz. USDA Choice.
Choice of two house made sides. GF

Norwegian Salmon* 20.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Hand Cut NY Strip 25.9
12 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. GF

Grilled Chicken 15.9
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

PREMIUM TOPPINGS

**indicates not gluten free

Marsala** +3
Jumbo Lump Crab Cake +7

Sautéed Onions +2
Sautéed Mushrooms +2
Shrimp Scampi +7

Citrus Tomato Garlic Sauce with feta +2
Seared Shrimp +6

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

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

Smoky BBQ Beef Short Rib 24.9

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

Bourbon Salmon* 22.9

Organic, certified sustainable, fresh caught. House made bourbon glaze. Garlic whipped potatoes and steamed broccoli.

Crab Stuffed Shrimp 23.9

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

Sedona Crab Cakes 23.9

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

HANDHELDS

All burgers served with choice of side. Premium Sides +2.
Add cherry-wood bacon +2. Gluten Free Bun +1

Hangover Burger 15.9

1/2 lb, Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

Cheeseburger 13.9

1/3 lb 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+

Southwest Steak Tacos 12

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

Australian 'Kobe Beef'* Sliders 12.9

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

FLATBREADS

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V
8.9

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO
8.9

Devils Canyon

House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. GFO
8.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO
8.9

KIDS

All kids meals include a beverage. 6.5

Cheese Pizza

Flatbread cheese pizza.
GFO V

Mac-N-Cheese

Penne pasta in a creamy cheese sauce. GFO V

Crispy Chicken Tenders

3 hand cut buttermilk breaded chicken tenders, honey mustard.
Choice of side. GF

Kid Steak*

USDA Choice Flat Iron.
Choice of side. GF

Kid Chicken

Grilled. Choice of side.
GF HH

SIDES

All sides are GF.

Garlic Whipped Potatoes

+3

Steamed Broccoli

+3

Shoestring French Fries

+3

Grilled Asparagus

+3

Mexican Street Corn

+3

Fruit

+3

Sweet Potato Fries

+5

Roasted Brussels Sprouts

+5

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*Contains raw or undercooked ingredients. 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.

WINE

HOUSE 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE	Ruffino Moscato d'Asti	Piedmont, Italy	8 30
	Chateau Grand Traverse Riesling	Old Mission Peninsula, MI	8 30
	Banfi 'Le Rime' Pinot Grigio	Tuscany, Italy	8 30
	Santa Margherita Pinot Grigio	Alto-Adige, Italy	49
	13 Celsius Sauvignon Blanc	Marlborough, New Zealand	9 34
	Hess Select Chardonnay	Monterey, California	10 38
	La Crema Chardonnay	Sonoma Coast, California	11 40

RED	Meiomi Pinot Noir	Central Coast, California	12 44
	Dona Paula Malbec	Mendoza, Argentina	8 30
	14 Hands Merlot	Columbia Valley, California	8 30
	California Landscapes 'The Pier' Zinfandel	Lodi, California	8 30
	Louis Martini Cabernet Sauvignon	Sonoma, California	9 34
	'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13 51
	Napa Valley 'Quilt' Cabernet Sauvignon	Napa Valley, California	60
	Caymus 'Conundrum' Red Blend	Napa Valley, California	10 38

ROSE	Chateau Campuget	Costieres de Nimes, France	9 34
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SPARKLING	Avissi Split	California	11
	La Marca Prosecco	Treviso, Italy	34
	Chandon Brut	California	55
	Chandon Brut Rosé	California	11
	Veuve Cliquot Brut	Champagne, France	90

WINES OF INTEREST

Stags Leap Winery Chardonnay	Napa Valley, California	55
'Migration' Pinot Noir by Duckhorn	Russian River Valley, California	54
The Prisoner' Red Blend	Napa Valley, California	84
Caymus Cabernet Sauvignon	Napa Valley, California	120

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	9	Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
Sedona Red Sangria <i>sweet + bold</i> Red wine, fresh juices.	9	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
Xique-Xique <i>clean + herbaceous</i> Effen Cucumber Vodka, St. Germain, basil, fresh juices.	10	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Fever Tree ginger beer, lime.	9	Chocolate Cold Brew <i>sweet + roasty</i> Van Gogh Espresso Vodka, Disaronno, cream, nutmeg, chocolate drizzle.	12
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandrin, Cointreau, fresh orange juice.	9	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	Dirty Goose <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	12		
NY Sour <i>bold + citrusy</i> Bulleit Bourbon, lemon, Warre's tawny port float.	10		
Classic Old Fashioned <i>bold + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. Add 'smoked option' +2	10		

BEVERAGES

Coca-Cola Products	2.75
Craft Sodas Ask your server for today's selection.	3.5
Aqua Panna 800ml, Still	5
San Pellegrino 800ml, Sparkling	5
Mighty Leaf Teas	3
French Press Coffee	3

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9
Marrakesh Mint <i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber.	3.9