



STARTERS

House Made Soup

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

Truffle Fries**

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

Desert Fire Jalapeños

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

Goat Cheese + Tomato Jam Bruschetta

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

Hummus Duo

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+ | 10.9

Guacamole**

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

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

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 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

Southwest Roasted Wings

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

Prince Edward Island Mussels

Tomatoes, red onions, garlic, lemon-basil sauce. GFO | 16.9

GREENS

Add chicken or shrimp +10. Add steak* +15

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | 8.9
Add feta or goat cheese +.75

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

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 12.9

Salmon* Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF | 24.9

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)
Premium sides +1

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 | 35.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 24

Grilled Chicken

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

Seasonal Catch*

Ask your server for today's selection. Choice of topping and two house made sides. GF | market

Norwegian Salmon*

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

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 | 22.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 22.9

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. | 22.9

Bourbon Pork Chop*

8 oz. Bone-in pork chop, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. | 21.9
Add additional 8 oz. 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. | 24.9

Palo Verde Salmon*

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF | 27.9

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, house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 30.9

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 30.9

Crab + Shrimp topped Mahi Mahi

Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and grilled asparagus. GF | 30.9

PASTA

Gluten free upon request. Vegetarian options available.

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 18.9
Add chicken or shrimp +10

Rustico

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. | 22.9

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce. | 22.9
Add sautéed mushrooms +.75

Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, tomatoes, parmesan, fresh basil. | 23.9
Add Italian fennel sausage +3
Add sautéed mushrooms +.75

French Quarter

Andouille sausage, shrimp, fettuccine, slightly spicy alfredo sauce. | 23.9
Add sautéed mushrooms +.75

BURGERS

All burgers served with choice of side. Add cherry-wood bacon +2. Gluten free bun +1.

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, 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 | 16.9

The Beyond Burger

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

SIDES

All sides are gluten free except couscous. Sweet Potato Fries and Roasted Brussels Sprouts are premium sides.

Garlic Whipped Potatoes | 5

Seasonal Couscous | 5

Steamed Broccoli | 5

Shoestring French Fries** | 5

Grilled Asparagus | 5

Southwest Corn | 5

Steamed Spinach | 5

Fruit | 5

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the owner, manager, chef or your server.

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

HANDHELDS

Salmon Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 13.9 (2) 16.9 (3)

'Kobe Beef' Sliders

Wagyu beef*, Vermont cheddar, house made sauce, caramelized onions. With greens. | 13.9 (2) 16.9 (3)

Dixie BBQ Sliders

Smoked pulled pork, house made jicama slaw. With greens. | 13.9 (2) 16.9 (3)

Crispy Chicken Sandwich**

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

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side. GFO | 16.9

South Rim Shrimp

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

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 9

Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO V | 9
Option to add sun-dried tomatoes

BBQ Chicken

Chicken, BBQ sauce, mozzarella, red onion. GFO | 9

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 9

Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 14.9

Chipotle Chicken

Grilled chicken, caramelized onions, fresh pico, chipotle aioli, cilantro. With greens. GFO | 14.9

Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 14.9

Santa Fe Shrimp**

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 14.9

FLATBREADS

TACOS

BEVERAGES

Coca-Cola Products | 4
Craft Sodas | 4.5

Selection of Quality Teas | 4
French Press Coffee | 4

Saratoga Water | 5
Sparkling or Still. 28 oz.

WINE

HOUSE | 10 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	Villa Pozzi Moscato	Sicily, Italy	10 33
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	11 38
	Sileni Estates Sauvignon Blanc	Marlborough, New Zealand	11.5 40
	Brancott Sauvignon Blanc	Marlborough, New Zealand	11 39
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	11.5 40
	Rodney Strong Chardonnay	California	11 38
	Hess Select Chardonnay	California	12 42
La Crema Chardonnay	Monterey, California	13 46	

RED	Angeline Pinot Noir	California	10.5 36
	J. Lohr Pinot Noir	California	11.5 41
	Wente Merlot	Livermore Valley, California	11.5 41
	Perica Rioja	Spain	11 38
	Goulard 'Classico' Malbec	Mendoza, Argentina	11 38
	Josh Cellars Cabernet Sauvignon	California	12 42
	Bread + Butter Cabernet Sauvignon	California	13 46
Joel Gott 815 Cabernet Sauvignon	California	13.5 48	

ROSÉ	Chandon	California	11 39
	Mulderbosch	South Africa	12 43
	Fleur de Mer	Côtes de Provence, France	12 42

SPARKLING	La Luca Prosecco	Veneto, Italy	13 46
	Mumm Napa Brut Prestige	Napa Valley, California	54

WINES OF INTEREST

Joel Gott Pinot Noir	California	49
Rodney Strong Cabernet Sauvignon	California	50
Villa Rosa Barolo 2013	Italy	52

RESERVE

Stag's Leap 'Artemis' Cabernet Sauvignon	Napa Valley, California	84
Duckhorn Cabernet Sauvignon	Sonoma, California	129
'The Prisoner' Red Blend	Napa Valley, California	109
Caymus Cabernet Sauvignon	Napa Valley, California	144

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria
bright + citrus
White wine, fresh juices. | 10

Sedona Red Sangria
sweet + bold
Red wine, brandy, fresh juices. | 10

Skinny Girl Tangerine Pom Spritzer
clean + sweet
Skinny Girl Vodka, tangerine, POM juice, soda. | 14

Bell Rock
smooth + sweet
Belgian witbier, Firefly Sweet Tea Vodka, lemonade, blueberry. | 14

Cucumber Basil Collins
clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 14

STH Mule
clean + spicy
Pearl Vodka, Q ginger beer, lime. | 14

Bourbon Buck
spicy + bold
Bulleit Bourbon, Q ginger beer, lime. | 14

Prickly Pear Margarita
sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 14

El Patron Margarita
smooth + citrusy
Patron, fresh juices, Grand Marnier float. | 14

Apache Fire Margarita
hot + citrusy
Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime. | 14

Tangerine Smash
bright + smooth
Michter's Rye Whiskey, tangerine, lemon, mint. | 14

Classic Old Fashioned
bold + smooth
Hudson's Baby Bourbon, bitters, Luxardo cherry. | 15

Smoked Manhattan
smoky + bitter
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 15

Smoked Old Fashioned
smoky + bold
Hudson's Baby Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 15

COCKTAILS

T2T LEMON BASIL
Pearl vodka, fresh lemon, basil. | 15

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.



Red Rock
bright + sweet
Absolut Citron, Ciroc Red Berry, fresh juices. | 15

Pomegranate Blueberry
sweet + fruity
Pearl Blueberry, blood orange, POM juice. | 15

Havana Coconut
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 15

The Sedona
clean + bright
Our signature martini!
Bombay Sapphire, St. Germain, fresh juices. | 15

Zen
clean + crisp
Grey Goose, basil, cucumber, lemongrass. | 15

Dirty Goose
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 15

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint
clean + herbaceous
Marrakesh Mint Tea, lemon, mint, cucumber. | 4.5

Cactus Lemonade
sweet + bright
Prickly pear, pineapple, lemonade. | 4.5