

STARTERS

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

Truffle Fries 7.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic 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

Mediterranean Hummus Platter 8.9
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

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

Guacamole 9.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

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

Southwest Roasted Wings 12.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

GREENS

Add Chicken or Shrimp +8. 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 House made gorgonzola dressing. GF

Beet + Goat Cheese 9.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

Tomato Burrata 9.9
Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V

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

Southwest Chicken 10.9
House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF

Salmon* Asparagus 14.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

ARTISAN SANDWICHES

Served with choice of side. Gluten Free Bun +1

Alpine Chicken 10.9
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, herb grilled focaccia. GFO

Caribbean Crab 13.9
House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato roll. GFO

Crab, Shrimp + Avocado 10.9
Lump crab and shrimp salad, greens, tomato, avocado, whole grain bread.

Alpine Burger 15.9
1/2 lb, Wagyu beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO

STH Burger 15.9
1/2 lb, Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

Cheeseburger 15.9
1/2 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 V VO+

BBQ Short Rib 14.9
Slow roasted beef short rib, smoky BBQ sauce, jicama slaw. GFO

Prime Rib 14.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

PASTA

Gluten Free Upon Request.
Vegetarian Options Available.

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

Devil's Pass 18.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

HANDHELDS

SLIDERS

Salmon*
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.
9.9 (2) 13.9 (3)

Crab Cake
House made, remoulade, greens, red onion. With greens.
9.9 (2) 13.9 (3)

Australian 'Kobe Beef**
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.
8.9 (2) 12.9 (3)

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
12.9

Baja Shrimp
Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.
14.9

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO
8.9

Italiano
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO
7.9

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO
7.9

Goat Cheese + Basil
Goat cheese, mozzarella, parmesan, fresh basil. GFO
Option to add sun-dried tomatoes.
7.9

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V
7.9

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.

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.
Toppings include: Herb Butter, Lemon Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

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* 18.9
8 oz. USDA Choice.
Choice of two house made sides. GF

Crab Stuffed Shrimp 21.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter. Garlic whipped potatoes. 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 15.9
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

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

KIDS

12 years old and under. All kids meals include a beverage, 6.9.

Cheese Pizza
Flatbread cheese pizza. GFO V

Mac-N-Cheese
Penne pasta in a creamy cheese sauce. GFO V

Grilled Cheese
Mozzarella and cheddar cheese.
Choice of side. V

Kid Steak*
USDA Choice Flat Iron.
Choice of side. GF

Kid Chicken
Grilled. Choice of side. GF HH

SIDES

All Fresh Made Sides +4
**All sides GF except seasonal squash couscous

Organic Greens
Shoestring French Fries
Seasonal Squash Couscous**

Garlic Whipped Potatoes
Steamed Broccoli
Grilled Asparagus

Roasted Brussels Sprouts
Mexican Street Corn
Fruit

Cup of Soup

WINE

HOUSE 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE			
	Villa Pozzi Moscato	Sicily, Italy	8 31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	10 39
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10 39
	Ruffino Lumina Pinot Grigio	Veneto, Italy	9 35
	Hess Select Chardonnay	California	10 39
	Black Stallion Chardonnay	Napa Valley, California	10 39
RED			
	Angeline Pinot Noir	California	9 35
	Goulard 'Classico' Malbec	Mendoza, Argentina	9 35
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	10 39
	Josh Cellars Cabernet Sauvignon	California	11 43
	Gnarly Head Cabernet Sauvignon	California	8 31
	Joel Gott 815 Cabernet Sauvignon	California	13 51
ROSÉ			
	Mulderbosch	South Africa	9 35
	La Vidaubanaise Le Provençal	Provence, France	10 39
	'Whispering Angel'	Provence, France	14 49
SPARKLING			
	La Luca Prosecco split	Veneto, Italy	11
	La Luca Prosecco	Veneto, Italy	46
	Mumm Napa Brut Prestige	Napa Valley, California	50

WINES OF INTEREST

Rutherford Ranch Reserve Chardonnay	Napa Valley, California	15 49
Kenwood Jack Merlot	Sonoma, California	53
Antigal Uno 1 Malbec	Mendoza, Argentina	11 43
La Crema Pinot Noir	Sonoma, California	15 49
Jackson Estate Cabernet Sauvignon	Alexander Valley, California	60

RESERVE SELECTION

Stag's Leap 'Artemis' Cabernet Sauvignon	Napa Valley, California	80
Duckhorn Cabernet Sauvignon	Sonoma, California	125
'The Prisoner' Red Blend	Napa Valley, California	105
Caymus Cabernet Sauvignon	Napa Valley, California	140

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	7.5	Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	7.5	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
Skinny Girl Tangerine Pom Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	9	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Bell Rock <i>smooth + sweet</i> Belgian witbier, Firefly Sweet Tea Vodka, lemonade, blueberry.	9	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Cucumber Basil Collins <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	Zen <i>clean + crisp</i> Grey Goose, basil, cucumber, lemongrass.	12
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q ginger beer, lime.	10	Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
Bourbon Buck <i>spicy + bold</i> Bulleit Bourbon, Q ginger beer, lime.	10		
Prickly Pear Margarita <i>sweet + citrusy</i> Exotic Reposado, orange liqueur, prickly pear, fresh juices.	10		
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	12		
Apache Fire Margarita <i>hot + citrusy</i> Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime.	12		
Tangerine Smash <i>bright + smooth</i> Michter's Rye Whiskey, tangerine, lemon, mint.	12		
Classic Old Fashioned <i>bold + smooth</i> Hudson's Baby Bourbon, bitters, Luxardo cherry.	10		
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14		

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9
Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	3.9

BEVERAGES

Coca-Cola Products	2.95
Craft Sodas	3.5
Saratoga Water 28oz, Sparkling or Still	5
Selection of quality teas	3
French Press Coffee	3