

STARTERS

House Made Soup 4.9 cup | 6.9 bowl
Ask your server for today's selection.

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

Chicken + Black Bean Tostada 7.9
Tortillas, cheddar cheese, fresh pico, jalapeños, blackbean salsa, cilantro, sour cream. GF

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

Guacamole 8.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

Mediterranean Hummus Platter 9.9
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Crab Stuffed Mushrooms 9.9
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

Spicy Thai Shrimp 10.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Canyon Crab Flatbread 10.9
Crab meat, melted cheese, remoulade. GFO

GREENS

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

Sedona House 4.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

Caesar 5.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 5.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

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

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

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 13.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

Steakhouse 15.9
8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

ARTISAN SANDWICHES

Served with choice of side. Gluten Free Bun +1

Alpine Chicken 11.9
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, herb grilled focaccia. GFO

Avocado Toast 8.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

Cuban 8.9
Smoked pulled pork and chicken, melted cheeses, mustard, pickles, toasted artisan roll. GFO

Prime Rib 13.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

Cowboy Grilled Cheese 14.9
Slow roasted beef short rib, pepper jack, smoky BBQ, jalapeño bread. GFO

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

Hangover Burger 15.9
1/2 lb, Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, 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

The Beyond Burger 13.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO V VO+

HANDHELDS

SLIDERS

Salmon*
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.
11

Crab Cake
House made, remoulade, greens, red onion. With greens.
11

Australian 'Kobe Beef**
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.
10

TACOS

Acapulco Fish
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO
13

Southwest Steak
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO
13

Baja Shrimp
Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.
14

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO
9

Italiano
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO
8

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO
8

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V
8

PASTA

Gluten Free Upon Request.
Vegetarian Options Available.

Primavera 16.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +6

Rustico 17.9
Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan, ricotta.

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.

For your convenience, a 20% gratuity has been added to parties of 8 or more.

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.

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.
Toppings for fish include: Herb Butter, Pineapple Mango Salsa (HH), Chimichurri (HH) or Lemon Butter (+1)

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 28.9

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

Black Angus Flat Iron Steak* 20.9

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

Grilled Chicken 16.9

8 oz. BBQ and choice of two house made sides. GF HH

Crab Stuffed Shrimp 22.9

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

Norwegian Salmon 20.9

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

Seasonal Fish market

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

KIDS

All kids meals include a beverage, 5.9

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

Organic Greens

Shoestring French Fries

Garlic Whipped Potatoes

Steamed Broccoli

Roasted Brussels Sprouts

Grilled Asparagus

Cup of Soup

WINE

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

Color	Wine Name	Origin	Price
WHITE	Villa Pozzi Moscato	Sicily, Italy	8 31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	8 31
	Sartori Di Verona Pinot Grigio	Veneto, Italy	7 27
	Beckon Chardonnay	Central Coast, California	11 43
	Hess Select Chardonnay	California	9 35
	Kenwood Chardonnay 'Yulupa'	California	8 31
RED	Angeline Pinot Noir	California	8 31
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
	Zuccardi 'Serie A' Malbec	Mendoza, Argentina	10 39
	Michael David 'Freakshow' Red Blend	Lodi, California	11 43
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 31
	Cousino Macul Antiguas Reserva Cabernet	Maipo Valley, Chile	10 39
	Josh Cellars Cabernet Sauvignon	California	9 35
Joel Gott 815 Cabernet Sauvignon	California	13 51	
ROSE	Bieler Père et Fils Corteaux	Provence, France	9 35
SPARKLING	Maschio Prosecco	Veneto, Italy	9
	Chic Sparkling Cava Rosé	Catalonia, Spain	29
	Mumm Napa Brut Prestige	Napa Valley, California	49

WINES OF INTEREST

Meiomi Pinot Noir	California	11 39
Kenwood Jack London Merlot	Sonoma, California	46

RESERVE SELECTION

Erath Pinot Noir 'Resplendent'	Oregon	52
Seghesio Zinfandel Anniversario 62	Sonoma, California	54
'The Prisoner' Red Blend	Napa Valley, California	105
Peju Cabernet Sauvignon	Napa Valley, California	90
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 15	Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.	10
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	7 15	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.	8	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Build Your Own Mule <i>clean + spicy</i> Q Ginger Beer, lime. Moscow Mule Russian Standard Vodka American Mule Tito's Vodka Bourbon Buck Jim Beam Bourbon Mexican Buck Jose Cuervo Tequila	10.5	Lemon Drop <i>citrusy + sweet</i> Absolut Citron, lemon.	10
Xique-Xique <i>clean + herbaceous</i> Peal Cucumber Vodka, St. Germain, basil, fresh juices.	10	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 + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
Apache Fire Margarita <i>hot + citrusy</i> Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime.	12	SPIRIT FREE Add vodka to any spirit free drink +6	
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's gin, fresh rosemary, Q tonic.	10	Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	3.9
Classic Old Fashioned <i>bold + smooth</i> Jefferson Reserve Bourbon, Angostura bitters, Luxardo cherry.	10	Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	12		

BEVERAGES

Coca-Cola Products	3.25
Craft Root Beer	3.75
Icelandic Water	5
28oz, Sparkling or Still	
Mighty Leaf Teas	3.25
French Press Coffee	4