

STARTERS

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

Truffle Fries 6.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF

Desert Fire Jalapeños 7.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Goat Cheese + Tomato Jam Bruschetta 7.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

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

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

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

Spicy Thai Shrimp 9.9
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 Flat Iron Steak* or Grilled Salmon* +10. Add Filet* +20

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

Beet + Goat Cheese 8.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

Southwest Chicken 8.9
House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF

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+

Salmon* Asparagus 12.9
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 9.9
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, herb grilled focaccia. GFO

Crab, Shrimp + Avocado 8.9
Lump crab and shrimp salad, greens, tomato, avocado, whole grain bread.

Avocado Toast 7.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

Cuban 7.9
Smoked pulled pork and chicken, melted cheeses, mustard, pickles, toasted artisan roll. GFO

Cheeseburger 12.9
1/3 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO Add cherry-wood bacon +2

Hangover Burger 14.9
1/2 lb, Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, 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+

Crispy Chicken 12.9
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. 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 12.9
Slow roasted beef short rib, pepper jack, smoky BBQ, jalapeño bread. GFO

HANDHELDS

SLIDERS

Crab Cake
House made, remoulade, greens, red onion. With greens. 10 (2) 13 (3)

Australian 'Kobe Beef**
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 9 (2) 11 (3)

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 12

Baja Shrimp
Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens. 13

Short Rib
Braised short rib, ginger BBQ sauce, jicama slaw, house made pickled shallots. With greens. GFO 14

FLATBREADS

Add Bacon, Jalapeños or Pepperoni +.75

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

Devil's Canyon
House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. 8.9

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

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

PASTA

Gluten Free Upon Request. Vegetarian Options Available.

French Quarter 18.9
Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms, scallions.

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.

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

*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.

ENTRÉES

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

Hand Cut Filet Mignon* 27.9

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

Grilled Chicken 14.9

8 oz. Side of BBQ. Choice of topping and two house made sides. GF HH

Norwegian Salmon 19.9

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

Hand Cut NY Strip 24.9

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

Black Angus Flat Iron Steak* 17.9

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

Blackened Halibut* 24.9

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

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

Chicken Cutlet Fingers

House made, panko and pan fried. Choice of side.

Kid Steak*

USDA Choice Flat Iron. Choice of side. GF

Kid Chicken

Grilled. Choice of side. GF HH

SIDES

Organic Greens +3

Shoestring French Fries +3

Garlic Whipped Potatoes +3

Steamed Broccoli +3

Mexican Street Corn +3

Grilled Asparagus +3

Fruit +3

Roasted Brussels Sprouts +5

Sweet Potato Fries +5

Creamed Spinach** +5

Truffle Cauliflower +5

TOPPINGS

Sautéed Onions +2

Sautéed Mushrooms +2

Seared Shrimp + 7

Marsala** +3

Wild Man Sauce +3

Lump Crab Cake + 7

Citrus Tomato Garlic Sauce with Feta + 3

Shrimp Scampi +7

Rockefeller** +3

**Indicates not GF

WINE

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

WHITE			
	Ruffino Moscato d'Asti	Piedmont, Italy	8 30
	Banfi 'Le Rime' Pinot Grigio	Tuscany, Italy	8 30
	Santa Margherita Pinot Grigio	Alto-Adige, Italy	49
	10 Span Pinot Gris	Monterey, California	9 34
	Chateau Ste Michelle Dry Riesling	Columbia Valley, Washington	8 30
	13 Celsius Sauvignon Blanc	Marlborough, New Zealand	9 34
	Mer Soleil 'Silver' Chardonnay	Monterey, California	9 34
	Hess Select Chardonnay	Monterey, California	10 38
RED			
	Meiomi Pinot Noir	Central Coast, California	12 44
	Doña Paula Malbec	Mendoza, Argentina	8 30
	14 Hands Merlot	Columbia Valley, California	8 30
	Michael David 'Freakshow' Red Blend	Lodi, California	11 43
	Louis Martini Cabernet Sauvignon	Sonoma, California	9 34
	'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13 51
	Joel Gott 815 Cabernet Sauvignon	California	13 51
	Caymus 'Conundrum' Red Blend 1 liter	Napa Valley, California	12 55
	Terra d'Oro Zinfandel	California	9 34
ROSE			
	Brut Rosé Cuvee Mousseux Split	Monterey, California	11
	Chateau de Campuget Rosé	Costieres de Nimes, France	9 34
SPARKLING			
	Avissi Split	California	11
	La Marca Prosecco	Treviso, Italy	34
	Chandon Brut	California	55
	Veuve Cliquot Brut	Champagne, France	90

RESERVE SELECTION

Stags Leap Winery Chardonnay	Napa Valley, California	55
'Migration' Pinot Noir by Duckhorn	Russian River Valley, California	54
Orin Swift 'The Prisoner' Red Blend	Napa Valley, California	84
Orin Swift 'Palermo' Cabernet Sauvignon	Napa Valley, California	65
Caymus Cabernet Sauvignon	Napa Valley, California	120

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	8	Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.	9
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	9
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, fresh basil, juices.	10	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	9
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's gin, fresh rosemary, Q Tonic.	10	Lemon Basil Monsoon <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	11
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	9	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh lemon, lime juice.	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
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	12		
Bourbon, Basil + Blood Orange Bash <i>smooth + sweet</i> Bulleit Bourbon, basil, blood orange, bitters.	10		
Classic Old Fashioned <i>bold + smooth</i> Bulleit Bourbon, bitters, Luxardo cherry.	10		
Classic Manhattan <i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry.	12		

SPIRIT FREE

Add vodka to any spirit free drink +6

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

Green Tea Mule
clean + spicy
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

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

BEVERAGES

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