

STARTERS

House Made Soup 5.9 cup | 7.9 bowl
Ask your server for today's selection.

Truffle Fries 8.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

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

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

Mediterranean Hummus Platter 10.9
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

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

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

Canyon Crab Flatbread 12.9
Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna* 14.9
Seared rare, seaweed salad, Asian sauce.

Bacon Wrapped Scallops 13.9
Large wild caught scallops, cherry-smoked bacon, jicama slaw, pepper jelly, cilantro. GF

Canyon Nachos 14.9
Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

Prince Edward Island Mussels 14.9
Tomatoes, red onions, garlic, lemon-basil sauce. GFO

GREENS

Add Chicken or Shrimp +8. Add Steak* +15. Add Salmon* +15

Sedona House 5.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +1

Caesar 7.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 7.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Beet + Goat Cheese 10.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+

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

Power 10.9
Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF HH V

Southwest Chicken 9.9
House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. 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 22.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

ARTISAN SANDWICHES

Served with a choice of side. Gluten free bun +1.

Substitue a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4.

Alpine Chicken 12.9
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

Avocado Toast 10.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V
Add bacon + egg* +7

Crab, Shrimp + Avocado 13.9
Lump crab and shrimp salad, greens, tomato, avocado, whole grain bread. GFO

Cheeseburger 14.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO
Add cherry-wood bacon +3.9

Hangover Burger 15.9
7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

STH Burger 15.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

Alpine Burger 15.9
7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, 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+

Crispy Chicken 12.9
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

Grilled Rockfish 18.9
Grilled rockfish, house cilantro-lime remoulade, pineapple mango salsa, greens, tomato, crispy fried onions, toasted potato bun. GFO

Prime Rib 14.9
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

SLIDERS

Salmon* 10.9 (2) | 14.9 (3)
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.

'Kobe Beef** 10.9 (2) | 14.9 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

Crab Cake* 10.9 (2) | 14.9 (3)
House made, remoulade, greens, red onion. With greens.

Dixie 10.9 (2) | 14.9 (3)
Smoked pulled pork and house made jicama slaw. With greens.

TACOS

Acapulco Fish 13.9
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO

Southwest Steak 13.9
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO

Santa Fe Shrimp 13.9
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO

FLATBREADS

Meat Lovers Flatbread 9.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO

South Rim Shrimp Flatbread 9.9
Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO

BBQ Chicken Flatbread 9.9
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

Margherita Flatbread 9.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.
Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).
Substitutue a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4.

Hand Cut Filet Mignon* 29.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Grilled Chicken 16.9
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

Rockfish* 24.9
Certified sustainable, fresh caught. Grilled with choice of topping and 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

Crab Stuffed Shrimp 23.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Norwegian Salmon* 22.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Black Angus Flat Iron Steak* 21.9
8 oz. USDA Choice. Choice of two house made sides. GF

PASTA

Gluten Free Upon Request. Vegetarian Option Available.

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

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.

Seafood Sorrento 24.9
Mussels, shrimp, scallops, angel hair pasta tossed with a slightly spicy marinara sauce. Fresh basil, white wine, parmesan.

SIDES

Fresh Made Sides +3.9
All sides are GF

Organic Greens
Steamed Spinach
Garlic Whipped Potatoes

Grilled Asparagus
Mexican Street Corn
Steamed Broccoli

Shoestring French Fries
Roasted Brussels Sprouts
Fruit

Sweet Potato Fries +5.9

WINE

HOUSE 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE			
Brancott Sauvignon Blanc	Marlborough, New Zealand	12	46
Napa Cellars Sauvignon Blanc	Napa Valley, California	11	42
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10	39
Montinore Pinot Gris	Willamette, Oregon	12	46
Fess Parker Chardonnay	Santa Barbara, California	15	55
Hess Chardonnay	California	10	39
Grove Ridge Chardonnay	Central Coast, California	9	34
Julia James Chardonnay	California	11	42
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9	34
Heinz Eifel Riesling	Rheinhessen, Germany	9	34
Villa Pozzi Moscato	Sicily, Italy	9	34
RED			
Firestead Pinot Noir	Willamette, Oregon	14	44
Cloud Break Pinot Noir	Central Coast, California	9	33
Skyfall Merlot	Columbia Valley, Washington	12	46
Michael David 'Freakshow' Red Blend	Lodi, California	15	55
Ruca Malen Malbec	Mendoza, Argentina	11	42
District 7 Cabernet Sauvignon	Central Coast, California	10	39
Josh Cellars Cabernet Sauvignon	California	12	46
Joel Gott 815 Cabernet Sauvignon	California	12	46
Ramon Bilbao 'Crianza'	Rioja, Spain	14	50
ROSE			
Rosé de Provence 'Fleurs de Prairie'	Côtes de Provence, France	11	42
Bieler Père et Fils	Côtes de Provence, France	9	34
SPARKLING			
La Luca Prosecco	Veneto, Italy	9	34
Casa del Mar Brut Rosé	Spain	10	36
Comte de Bucques Brut	France	8	25
Codonú Clasico Brut	Catalonia, Spain	10	38

WINES OF INTEREST

Marco Felluga Friuli Bianco	Italy	12	46
Cleto Chiarli 'Lambrusco Grasparossa'	Italy	9	34
Paraduxx 'Proprietary Red'	Napa Valley, California	16	60
Truchard Syrah	California	14	50
Fess Parker 'Frontier Red'	Central Coast, California	9	34
Longmeadow Ranch 'Farmstead Cabernet'	Napa Valley, California	58	

RESERVE SELECTION

Mumm Brut Champagne	Champagne, France	58	
Veuve Clicquot Champagne	Champagne, France	85	
Trefethen 'Oak Knoll' Chardonnay	Napa Valley, California	58	
Saintsbury 'Stanly Ranch' Pinot Noir	Los Caneros, California	80	
'The Prisoner' Red Blend	Napa Valley, California	85	
Duckhorn Cabernet Sauvignon	Napa Valley, California	95	

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	8
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
Skinny Goose Spritzer <i>clean + citrusy</i> Grey Goose L'Orange, fresh muddled orange, soda. <i>100 calories, no added sugar</i>	10
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	10
STH Mule <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	10
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14
Smoked Old Fashioned <i>bold + smoky</i> Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14
Smoked Manhattan <i>bitter + smoky</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.
9.9

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.



The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	12
Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	12
Chocolate Cold Brew <i>sweet + roasty</i> Van Gogh Espresso Vodka, Disaronno, cream, nutmeg, chocolate drizzle.	12
Dirty Goose <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14
Lemon Basil Monsoon <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	12

SPIRIT FREE

Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
Grapefruit Refresher Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade Prickly pear, pineapple, lemonade.	3.9

BEVERAGES

Coca-Cola Products	3.5
Craft Root Beer	3.9
Saratoga Water 28oz. Sparkling or Still	5.5
Mighty Leaf Teas	3.9
French Press Coffee	3.9

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.