

STARTERS

Truffle Fries 7.9

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

Goat Cheese + Tomato Jam Bruschetta 7.9

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

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+

Crab Stuffed Mushrooms 9.9

Roasted mushrooms, jumbo lump crabmeat, lemon butter. GF

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 +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

Julie's Farmer 9.9

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

Salmon* Asparagus 15.9

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

SIMPLY WOOD GRILLED

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

Black Angus Flat Iron Steak* 20.9

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

Norwegian Salmon* 20.9

Organic, 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

Grilled Chicken 16.9

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

HOUSE SPECIALTIES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.

Chicken Marsala 18.9

8 oz, topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

Chuckawalla Chicken 19.9

8 oz, topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

Crab Stuffed Shrimp 22.9

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

PASTA

Gluten Free Upon Request. Vegetarian Options Available. Add Italian fennel sausage +3. 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 and penne pasta tossed in a slightly spicy cream sauce with red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

French Quarter 18.9

Andouille sausage, shrimp, sauteed mushrooms over fettuccine tossed in a slightly spicy alfredo sauce.

KIDS

All kid meals include a beverage. 5.9

Mac-N-Cheese

Penne pasta in a creamy cheese sauce. GFO V

Kid Steak*

USDA Choice Flat Iron. Choice of side. GF

Kid Chicken

Grilled. Choice of side. GF HH

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.

HANDHELDS

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

Hangover Burger 15.9
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, VO+

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

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

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

Goat Cheese + Basil Flatbread 8
Goat cheese, mozzarella, parmesan, fresh basil. GFO V Option to add sun-dried tomatoes.

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

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

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

SIDES

Garlic Whipped Potatoes 4
Shoestring French Fries 4

Grilled Asparagus 4
Steamed Broccoli 4

Mexican Street Corn 4
Roasted Brussels Sprouts 4

All sides GF.

WINE

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

WHITE

Villa Pozzi Moscato	Sicily, Italy	8 31
Chateau St. Michelle 'Dry' Riesling	Columbia Valley, Washington	8 31
Sartori Di Verona Pinot Grigio	Veneto, Italy	7 27
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	8 31
Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
Beckon Chardonnay	Central Coast, California	11 43
Hess Chardonnay	Monterey, 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 Sauvignon	Maipo Valley, Chile	10 39
Joel Gott 815 Cabernet Sauvignon	California	13 51
Josh Cellars Cabernet Sauvignon	California	9 35

ROSE

Bieler Pére et Fils Corteaux	Provence, France	9 35
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SPARKLING

Chic Sparkling Cava Rosé	Catalonia, Spain	29
Maschio Prosecco	Veneto, Italy	7
Mumm Napa Brut Prestige	Napa Valley, California	49

WINES OF INTEREST

Meiomi Pinot Noir California 11 | 39

RESERVE SELECTION

Seghesio Zinfandel	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 Red Sangria 7 15 sweet + bold Red wine, brandy, fresh juices.	Red Rock 10 sweet + bold Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.
Sedona White Sangria 7 15 bright + citrusy White wine, fresh juices.	Pomegranate Blueberry 10 sweet + fruity Stoli Blueberry, blood orange, POM juice.
Skinny Girl Tangerine Pom Spritzer 8 clean + sweet Skinny Girl Vodka, tangerine, POM juice, soda.	Havana Coconut 10 sweet + tropical Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.
Build Your Own Mule 10.5 clean + spicy Q Ginger Beer, lime. Moscow Mule Russian Standard Vodka American Mule Tito's Vodka Bourbon Buck Jim Beam Bourbon Mexican Buck Jose Cuervo Tequila	Lemon Drop 10 citrusy + sweet Absolut Citron, lemon.
Xique-Xique 10 clean + herbaceous Pearl Cucumber Vodka, St. Germain, fresh basil, juices.	The Sedona 12 clean + bright Our signature martini! Bombay Sapphire, St. Germain, fresh lemon, lime juice.
Prickly Pear Margarita 10 sweet + citrusy Exotico Reposado, orange liqueur, prickly pear, fresh juices.	Dirty Goose 12 bold + briney Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

Apache Fire Margarita 12
hot + citrusy
Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime.

Ultimate Gin + Tonic 10
smooth + citrusy
Hendrick's gin, fresh rosemary, Q tonic.

Classic Old Fashioned 10
bold + smooth
Jefferson Reserve Bourbon, Angostura bitters, Luxardo cherry.

Smoked Manhattan 12
smoky + bitter
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.

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.



#LETUSDOGOOD

BEVERAGES

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

SPIRIT FREE

Add vodka to any spirit free drink +6

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