

## 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

### 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

### Norwegian Salmon\* 20.9

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

## 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**

<b>Villa Pozzi Moscato</b>	Sicily, Italy	8   31
<b>Chateau St. Michelle 'Dry' Riesling</b>	Columbia Valley, Washington	8   31
<b>Sartori Di Verona Pinot Grigio</b>	Veneto, Italy	7   27
<b>Barone Fini Pinot Grigio</b>	Trentino-Alto Adige, Italy	8   31
<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
<b>Beckon Chardonnay</b>	Central Coast, California	11   43
<b>Hess Chardonnay</b>	Monterey, California	9   35
<b>Kenwood Chardonnay 'Yulupa'</b>	California	8   31

**RED**

<b>Angeline Pinot Noir</b>	California	8   31
<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   31
<b>Zuccardi 'Serie A' Malbec</b>	Mendoza, Argentina	10   39
<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	11   43
<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	8   31
<b>Cousino Macul Antiguas Reserva Cabernet Sauvignon</b>	Maipo Valley, Chile	10   39
<b>Joel Gott 815 Cabernet Sauvignon</b>	California	13   51
<b>Josh Cellars Cabernet Sauvignon</b>	California	9   35

**ROSE**

<b>Bieler Pére et Fils Corteaux</b>	Provence, France	9   35
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**SPARKLING**

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

### WINES OF INTEREST

**Meiomi Pinot Noir** California 11 | 39

### RESERVE SELECTION

<b>Seghesio Zinfandel</b>	Sonoma, California	54
<b>'The Prisoner' Red Blend</b>	Napa Valley, California	105
<b>Peju Cabernet Sauvignon</b>	Napa Valley, California	90
<b>Caymus Cabernet Sauvignon</b>	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.

## 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

## 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.