

STARTERS

House Made Soup 6.9 cup | 8.9 bowl
Ask your server for today's selection.

Truffle Fries** 9.9
Shoestring potatoes, truffle oil, sea salt, parmesan.
Garlic lemon aioli. GF

Desert Fire Jalapeños 10.9
Stuffed with 4 different cheeses, bacon wrapped,
red peppers, chilled lime cilantro sauce. Hot and spicy. GF

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

Mediterranean Hummus Platter 11.9
House made hummus with tomatoes, olives,
cucumbers, artichokes, pickled shallots, feta.
Served with toasted flatbread wedges. GFO HH VO+

Canyon Crab Flatbread 13.9
Crab meat, melted cheese, remoulade. GFO

Canyon Nachos** 15.9
Large nacho platter, layered with cheddar cheese,
house made queso, slow roasted pulled pork, sour
cream, guacamole, fresh pico. GF

GREENS

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

Sedona House 6.9
Organic greens, tomatoes, heart of palm, red
onion. House made balsamic vinaigrette.
GF HH V+ | Add feta or goat cheese +1

Caesar 8.9
Romaine hearts, parmesan, croutons.
House made Caesar dressing. GFO

Gorgonzola Chopped 8.9
Chopped lettuces, red onion, walnuts, tomatoes,
dried cranberries, warm bacon, gorgonzola
crumbles. House made gorgonzola dressing. GF

Beet + Goat Cheese 11.9
Roasted beets, organic greens, goat cheese, candied
pecans, scallions, oranges. House made strawberry
vinaigrette. GF VO+

Power 11.9
Superfood medley of broccoli stalks, kohlrabi,
brussels sprouts, kale, radicchio, carrots, dried
cranberries, roasted sunflower kernels,
avocado, feta, and poppyseed dressing. GF HH V

Julie's Farmer 11.9
Organic greens, tomatoes, goat cheese, walnuts,
dried cranberries, green apple.
House made balsamic vinaigrette. GFO HH VO+

Salmon* Asparagus 24.9
Organic, certified sustainable Norwegian
salmon, organic greens, asparagus, feta, walnuts, toma-
toes, dried cranberries. House made lemon balsamic
vinaigrette. GF HH

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.
Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.

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* 30.9
12 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. GF

Black Angus Flat Iron Steak* 22.9
8 oz. USDA Choice. Choice of two house made sides. GF

Grilled Chicken 17.9
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

Crab Stuffed Shrimp 24.9
Large shrimp stuffed with jumbo lump crab meat, fresh
spinach, lemon butter, garlic whipped potatoes. GF

Rockfish* 26.9
Certified sustainable, fresh caught. Grilled with choice of
topping and two house made sides. GF

Norwegian Salmon* 24.9
Organic, certified sustainable, fresh caught.
Grilled with choice of topping and two
house made sides. GF HH

CLASSIC BRUNCH

Huevos Rancheros** 14.9
Corn tortilla, black bean puree, chorizo,
guacamole, tomatoes, rancho sauce, feta, two eggs*
over easy. GF

Nutella French Toast 12.9
Topped with fresh strawberries, bananas, whipped
cream. V

Avocado Toast 11.9
Grilled jalapeño cornbread, hummus,
mashed avocado, tomato, alfalfa sprouts,
sriracha aioli. V
Add over easy egg* +2
Add cherry-wood smoked bacon +3.9

Southwest Steak Omelette 15.9
Seasoned steak, black bean salsa, cheddar cheese, fresh
pico, avocado, chipotle aioli, cilantro lime sauce.
Breakfast potatoes. GF

Margherita Omelette 13.9
Tomatoes, spinach, mozzarella, fresh tomato hollandaise.
Breakfast potatoes. GF V

Shrimp + Grits 17.9
Creamy cheddar grits with a touch of fresh jalapeño,
shrimp, tasso ham. GF
Add over easy egg* +2

Steak + Egg Hash 24.9
8 oz. USDA Choice Flat Iron, sliced over breakfast
potatoes, two eggs* over easy.
Fresh baked buttermilk biscuit. GFO

Chesapeake Crab Benedict 17.9
Organic poached eggs*, crab meat, fresh
hollandaise, fresh baked buttermilk biscuit.
Breakfast potatoes and grilled asparagus.

Sausage Benedict 14.9
Organic poached eggs*, sage sausage patties, fresh
hollandaise, fresh baked buttermilk biscuit.
Breakfast potatoes and grilled asparagus.

Bacon Eggs Benedict 14.9
Organic poached eggs*, cherry-wood smoked bacon,
fresh hollandaise, fresh baked buttermilk biscuit.
Breakfast potatoes and grilled asparagus.

HANDHELDS

Served with a choice of side. Gluten free bun +1.
Substitutue a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4.
Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5. Add cherry-wood smoked bacon +3.9.

STH Burger 16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw,
sweet chili glaze, toasted potato bun. GFO

Alpine Burger 16.9
7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed
portabella mushrooms, truffle mushroom aioli,
caramelized onions, toasted potato bun. GFO

Hangover Burger 17.9
7 oz. Wagyu beef*, American cheese, bacon, over easy
egg*, house made sauce, caramelized onions, toasted
potato bun. GFO

Cheeseburger 15.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles,
choice of cheese, toasted potato bun. GFO

The Beyond Burger 16.9
Plant-based veggie burger, American cheese, greens,
tomato, red onion, house made sauce, toasted potato
bun. GFO VO+

Alpine Chicken Sandwich 14.9
Grilled chicken, bacon, Alpine swiss, honey mustard,
greens, tomato, red onion, toasted potato bun. GFO

Crispy Chicken Sandwich** 14.9
Crispy chicken breast coated in a hot honey glaze,
romaine, pickles, ranch, toasted potato bun. GFO

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.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.

SLIDERS

Salmon* 10.9 (2) | 15.9 (3)
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.

'Kobe Beef'* 12.9 (2) | 17.9 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

Crab Cake* 10.9 (2) | 15.9 (3)
House made, remoulade, greens, red onion. With greens.

Dixie 12.9 (2) | 17.9 (3)
Smoked pulled pork and house made jicama slaw. With greens.

FLATBREADS

Meat Lovers Flatbread 10.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO

South Rim Shrimp Flatbread 10.9
Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO

BBQ Chicken Flatbread 10.9
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

SIDES + À LA CARTE

Fresh Made Sides and Add Ons +3.9
All GF except Buttermilk Biscuit

Organic Greens

Grilled Asparagus

Steamed Broccoli

Shoestring French Fries**

Steamed Spinach

Southwest Corn

Garlic Whipped Potatoes

Roasted Brussels Sprouts

(2) Eggs* Any Style

Sage Sausage Patties

Cherry-wood Smoked Bacon

Breakfast Potatoes

Fresh Baked Buttermilk Biscuit +3

Sweet Potato Fries** +5.9

WINE

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

WHITE			
Echo Bay Sauvignon Blanc	Marlborough, New Zealand	12	46
Napa Cellars Sauvignon Blanc	Napa Valley, California	11	42
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	11	42
Fess Parker Chardonnay	Santa Barbara, California	15	55
Hess Chardonnay	California	10	39
Julia James Chardonnay	California	12	46
Heinz Eifel Riesling	Rheinhessen, Germany	10	36
Villa Pozzi Moscato	Sicily, Italy	10	39
RED			
Firestead Pinot Noir	Willamette, Oregon	14	44
Cloud Break Pinot Noir	Central Coast, California	10	39
Skyfall Merlot	Columbia Valley, Washington	12	46
Michael David 'Freakshow' Red Blend	Lodi, California	15	55
Ruca Malen Malbec	Mendoza, Argentina	11	42
Josh Cellars Cabernet Sauvignon	California	12	46
Joel Gott 815 Cabernet Sauvignon	California	12	46
ROSÉ			
Rosé de Provence 'Fleurs de Prairie'	Côtes de Provence, France	15	54
Bieler Père et Fils	Côtes de Provence, France	12	46
SPARKLING			
La Luca Prosecco	Veneto, Italy	10	36
Casa del Mar Brut Rosé	Spain	10	36
Comte de Bucques Brut	France	10	36
Codorníu Clasico Brut	Catalonia, Spain	11	42

WINES OF INTEREST

Chateau De La Coste Margaux Red Bordeaux	Bordeaux, France	60
Paraduxx 'Proprietary Red'	Napa Valley, California	75
Longmeadow Ranch 'Farmstead Cabernet'	Napa Valley, California	58
San Polo 'Rubio' Super Tuscan	Tuscan, Italy	60

RESERVE SELECTION

Mumm Brut Champagne	Champagne, France	55
Veuve Clicquot Champagne	Champagne, France	85
Trefethen 'Oak Knoll' Chardonnay	Napa Valley, California	50
'The Prisoner' Red Blend	Napa Valley, California	85
Duckhorn Cabernet Sauvignon	Napa Valley, California	95

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Mimosa 6
bright + citrusy
Prosecco, orange juice.

Bloody Mary 10
smooth + tangy
Tito's handmade Vodka, Zing Zang bloody mary mix, Old Bay, fresh lime.

Sedona White Sangria 8
sweet + citrusy
White wine, fresh juices.

Sedona Red Sangria 8
sweet + bold
Red wine, brandy, fresh juices.

Xique-Xique 10
clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices.

Mojito 10
refreshing + herbaceous
Bacardi Rum, fresh mint, lime, soda.

STH Orange Crush 10
citrusy + refreshing
Absolut Mandarin, Cointreau, fresh orange juice.

STH Mule 10
clean + spicy
Pearl Vodka, Q Ginger Beer, lime.

Prickly Pear Margarita 12
sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices.

Bourbon, Basil + Blood Orange Bash 12
smooth + sweet
Bulleit Bourbon, basil, blood orange, bitters.

El Patron Margarita 14
smooth + citrusy
Patron, fresh juices, Grand Marnier float.

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

Smoked Old Fashioned 14
bold + smoky
Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

Smoked Manhattan 14
bitter + smoky
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.

T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.
11

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

The Sedona 13

clean + bright
Our signature martini! Bombay Sapphire, St. Germain, fresh juices.

Havana Coconut 12

sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

Pomegranate Blueberry 12

sweet + fruity
Pearl Blueberry, blood orange, POM juice.

Chocolate Cold Brew 13

sweet + roasty
Van Gogh Espresso Vodka, Disaronno, cream, nutmeg, chocolate drizzle.

Dirty Goose 14

bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

SPIRIT FREE

Marrakesh Mint 4.9
Marrakesh Mint Tea, lemon, mint, cucumber.

Green Tea Mule 4.9
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

Grapefruit Refresher 4.9
Grapefruit, lime, blood orange, soda.

Cactus Lemonade 4.9
Prickly pear, pineapple, lemonade.

BEVERAGES

Coca-Cola Products 3.5

Craft Root Beer 4.5

Saratoga Water 6
28oz, Sparkling or Still

Mighty Leaf Teas 3.9

French Press Coffee 3.9

Orange Juice 3.9

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