

STARTERS

House Made Soup

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

Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. | 4.9

Truffle Fries**

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 9.9

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 9.9

Desert Fire Jalapeños

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

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 10.9

Guacamole**

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

Mediterranean Hummus Platter

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Flatbreads. GFO HH VO+ | 11.9

Spicy Thai Shrimp

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 12.9

Crab + Artichoke Dip

Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. GFO | 12.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 14.9

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 14.9

Bacon Wrapped Scallops**

Large, wild caught scallops, cherry-smoked bacon, jicama slaw, pepper jelly, cilantro. GF | 14.9

Prince Edward Island Mussels

Tomatoes, red onions, garlic, lemon-basil sauce. GFO | 14.9

Canyon Nachos**

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

GREENS

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

Sedona House

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

Caesar

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

Gorgonzola Chopped

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

Beet + Goat Cheese

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

Tomato Burrata

Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V | 11.9

Power

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

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 11.9

Salmon Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 24.9

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 17.9
Add chicken or shrimp +8

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 21.9

Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. | 21.9
Add Italian fennel sausage +3

French Quarter

Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. | 23.9

Rustico

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. | 24.9

Seaside

Pan seared large shrimp, scallops, fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms. | 24.9

SIMPLY WOOD GRILLED

Substitue 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*

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

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 31.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 23.9

Grilled Chicken

8 oz. Choice of two house made sides. Side of BBQ. GF HH | 18.9

Rockfish

Certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF | 26.9

Norwegian Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 24.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS

Marsala | 3.9

Wild Man | 3.9

Citrus Tomato Garlic Sauce with Feta | 3.9

HOUSE SPECIALTIES

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

Chicken Marsala

8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 20.9

Chuckawalla Chicken

8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 20.9

Roman Parmesan Crusted Chicken

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes. | 20.9

Shrimp + Grits

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

Bourbon Pork Chop*

8 oz. Bone-in, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. | 20.9
Add additional pork chop* +9

Smoky BBQ Beef Short Rib

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. | 25.9

Thai Glazed Salmon

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. | 25.9

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 24.9

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 26.9

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 26.9

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.

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

HANDHELDS

All burgers and sandwiches served with choice of side. Add cherry-wood bacon +3.9. Gluten Free Bun +1
 Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4. Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.

- Cheeseburger**
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 15.9
- Alpine Burger**
7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO | 16.9
- STH Burger**
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 16.9
- Hangover Burger**
7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO | 17.9
- The Beyond Burger**
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 16.9

- Alpine Chicken Sandwich**
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 16.9
- Crispy Chicken Sandwich****
Crispy chicken breast coated in hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 16.9
- Acapulco Fish Tacos**
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 13.9 (2) | 18.9 (3)
- Southwest Steak Tacos**
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 13.9 (2) | 18.9 (3)
- Santa Fe Shrimp** Tacos**
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 13.9 (2) | 18.9 (3)

- Crab Cake Sliders**
House made, remoulade, greens, red onion. With greens. 12.9 (2) | 17.9 (3)
- Dixie Sliders**
Smoked pulled pork and house made jicama slaw. With greens. 12.9 (2) | 17.9 (3)
- 'Kobe Beef** Sliders**
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 12.9 (2) | 17.9 (3)
- Salmon Sliders**
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 12.9 (2) | 17.9 (3)

FLATBREADS

- South Rim Shrimp**
Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 11.9

- Meat Lovers**
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 11.9
- BBQ Chicken**
Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 11.9

- Margherita**
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 10.9

All sides are gluten free.

- Garlic Whipped Potatoes** | 3.9
- Steamed Broccoli** | 3.9
- Grilled Asparagus** | 3.9
- Fries**** | 3.9

- Southwest Corn** | 3.9
- Steamed Spinach** | 3.9
- Fruit** | 3.9

- Grilled Vegetables** | 3.9
- Roasted Brussels Sprouts** | 3.9
- Sweet Potato Fries**** | 5.9

SIDES

- Coca-Cola Products** | 3.5
- Craft Root Beer** | 4.9

- French Press Coffee** | 3.9
- Mighty Leaf Teas** | 3.9

- Saratoga Water** | 6.9
Sparkling or Still. 28 oz.

BEVERAGES

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

ROSE

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
Casas del Mar Brut Rosé	Spain	10 36

RESERVE

Mumm Brut Champagne	Champagne, France	58
'The Prisoner' Red Blend	Napa Valley, California	85
Longmeadow Ranch 'Farmstead Cabernet'	Napa Valley, California	58

Fresh squeezed juice, fresh herbs, hand crafted.

- Sedona White Sangria**
sweet + citrusy
White wine, fresh juices. | 8
- Sedona Red Sangria**
sweet + bold
Red wine, brandy, fresh juices. | 8
- Xique-Xique**
clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 10
- STH Orange Crush**
citrusy + refreshing
Absolut Mandarin, Cointreau, fresh orange juice. | 10
- STH Mule**
clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 10
- Prickly Pear Margarita**
sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 12
- El Patron Margarita**
smooth + citrusy
Patron, fresh juices, Grand Marnier float. | 14
- Tangerine Smash**
bright + citrusy
Bulleit Rye, tangerine, lemon, mint. | 14
- Nutcracker**
smooth + creamy
Pearl Vodka, Kahlua, cream, hazelnut. | 14
- Smoked Old Fashioned**
bold + smoky
Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14
- Smoked Manhattan**
bitter + smoky
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 14

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, 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.



The Sedona
clean + bright
Our signature martini! Bombay Sapphire, St. Germain, fresh juices. | 13

Havana Coconut
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 12

Pomegranate Blueberry
sweet + fruity
Pearl Blueberry, blood orange, POM juice. | 12

Raspberry Truffle
sweet + creamy
Absolut Vodka, Kahlua, Chambord, raspberry, cream | 14

Dirty Goose
bold + briny
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 14

Espresso
bold + smooth
Tito's Vodka, Kahlua, cold brew double espresso. | 14

SPIRIT FREE

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

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

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

Cactus Lemonade
Prickly pear, pineapple, lemonade. | 4.9

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