



## 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. V | 5.9

**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 | 10.9

**Desert Fire Jalapeños**

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

**Guacamole\*\***

Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 3.9

**Crab-Stuffed Mushrooms**

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 11.9

**Mediterranean Hummus Platter**

Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 11.9

**Seared Ahi Tuna\*\***

Seared rare\*, seaweed salad, Asian sauce, micro greens, green onion. | 15.9

**Crab + Artichoke Dip**

Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. GFO | 13.9

**Thai Glazed Wings\*\***

About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. | 16.9

**Canyon Crab Flatbread**

Crab meat, melted cheese, remoulade. GFO | 13.9

**Prince Edward Island Mussels**

Tomatoes, red onions, garlic, lemon-basil sauce. GFO | 15.9

**Spicy Thai Shrimp**

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 13.9

**Southwest Roasted Wings**

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 15.9

**Canyon Nachos\*\***

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

## GREENS

Add chicken or shrimp +9. Add steak\* or salmon\* +15.

**Sedona House**

Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+ | 8.9  
Add feta or goat cheese +1

**Caesar**

Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO | 10.9

**Gorgonzola Chopped**

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 10.9

**Beet + Goat Cheese**

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette. GFO V VO+ | 13.9

**Tomato + Burrata**

Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GFO V | 13.9

**Power**

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, poppyseed dressing. GF HH V | 12.9

**Julie’s Farmer**

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 12.9

**Southwest Chicken**

House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, red peppers, cilantro, crispy tortilla strips. House-made southwest ranch dressing. GF | 15.9

**Crispy Chicken Cobb**

Organic greens, romaine hearts, hard-boiled egg, tomatoes, red onion, cheddar cheese, crispy chicken\*. Sweet + spicy honey mustard dressing. GF VO | 17.9

**Salmon\* + Asparagus**

Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 26.9

## PASTA

**Primavera**

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO V VO+ | 17.9  
Add chicken or shrimp +9

**Grilled Chicken Alfredo**

Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms. GFO VO | 23.9

**Devil’s Pass**

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. GFO VO | 23.9  
Add Italian fennel sausage +3

**Shrimp Alfredo**

Large shrimp over fettuccine, creamy Alfredo sauce, broccoli, mushrooms, parmesan. GFO VO | 25.9

**Seaside**

Pan seared large shrimp and scallops over fettuccine tossed with house-made tarragon creamy champagne sauce, red peppers, mushrooms. GFO VO | 25.9

**French Quarter**

Andouille sausage and shrimp over fettuccine tossed in a slightly spicy Alfredo sauce with sautéed mushrooms. GFO VO | 24.9

## SIMPLY WOOD GRILLED

Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9.  
Substitute Sweet potato fries\*\* +2. Substitute Truffle fries\*\* +5.

**Hand-Cut Filet Mignon\***

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 38.9

**Hand-Cut NY Strip\***

12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 36.9

**Black Angus Flat Iron Steak\***

8 oz. USDA Choice. Choice of two house-made sides. GF | 24.9

**Grilled Chicken**

Choice of two house-made sides. Side of BBQ. GF HH | 21.9

**Seasonal Catch\***

Certified sustainable. Choice of topping and two house-made sides. GF | market

**Salmon\***

Certified sustainable. Choice of topping and two house-made sides. GF HH | 26.9

## TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon-Basil Butter

Pineapple-Mango Salsa (HH)

Chimichurri (HH)

## PREMIUM TOPPINGS

Wild Man | 5

Marsala | 5

Citrus Tomato Garlic Sauce with Feta | 5

All toppings are gluten-free.

## HOUSE SPECIALTIES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon.  
Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9.  
Substitute Sweet potato fries\*\* +2. Substitute Truffle fries\*\* +5.

**Chicken Marsala**

Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 23.9

**Chuckawalla Chicken**

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 23.9

**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. | 23.9

**Shrimp + Grits**

Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF | 22.9  
Add over-easy egg\* +2.9

**Bourbon Pork Chop\***

8 oz. bone-in, brushed with house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF | 22.9  
Add additional pork chop\* +10

**Thai-Glazed Salmon\***

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. | 27.9

**Crab-Stuffed Shrimp**

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 25.9

**Sedona Crab Cakes**

Two 4 oz. jumbo lump crab cakes with house-made remoulade. Garlic whipped potatoes and southwest corn. GF | 27.9

**Seared Scallops**

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and southwest corn. GF | 27.9

GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option 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.

PHX/WC 11.03.25

Handhelds

Add cherrywood bacon +4.5. Gluten-free bun +1.  
Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9. Substitute Sweet potato fries\*\* +2. Substitute Truffle fries\*\* +5.

<b>Cheeseburger</b> 7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO   15.9	<b>Acapulco Fish Tacos</b> Broiled mahi-mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO   14.9 (2)   19.9 (3)	<b>‘Kobe Beef’* Sliders</b> Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens.   14.9 (2) 19.9 (3)
<b>STH Burger</b> 7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side. GFO   16.9	<b>Southwest Steak Tacos</b> Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO   14.9 (2)   19.9 (3)	<b>Salmon Sliders</b> Certified sustainable, Organic greens, tomato, red onion, chimi aioli. With greens.   14.9 (2) 19.9 (3)
<b>Hangover Burger</b> 7 oz. Wagyu beef*, American cheese, cherrywood bacon, over easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. GFO   17.9	<b>Santa Fe Shrimp** Tacos</b> Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO   14.9 (2)   19.9 (3)	<b>Crab Cake Sliders</b> House-made, remoulade, greens, red onion. With greens. 14.9 (2) 19.9 (3)
<b>The Beyond Burger</b> Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side. GFO VO+   16.9	<b>Alpine Chicken Sandwich</b> Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO   16.9	<b>Dixie Sliders</b> Slow-roasted pulled pork, house-made jicama slaw. With greens. 14.9 (2) 19.9 (3)
		<b>Crispy Chicken Sandwich</b> Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO   16.9

Flatbreads

<b>South Rim Shrimp</b> Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO   11.9	<b>Meat Lovers</b> Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO   12.9	<b>Margherita</b> Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V   10.9
<b>BBQ Chicken</b> Chicken, BBQ sauce, melted mozzarella, red onion. GFO   11.9	<b>Buffalo Chicken</b> Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. GFO   12.9	<b>Goat Cheese + Basil</b> Goat cheese, mozzarella, parmesan, fresh basil. GFO V   11.9

All sides are gluten-free.

Sides

<b>Garlic Whipped Potatoes</b>   4.5 <b>Steamed Broccoli</b>   4.5 <b>Grilled Asparagus</b>   4.5 <b>Fries**</b>   4.5	<b>Southwest Corn</b>   4.5 <b>Steamed Spinach</b>   4.5 <b>Fruit</b>   4.5	<b>Spanish Rice</b>   4.5 <b>Roasted Brussels Sprouts</b>   4.5 <b>Sweet Potato Fries**</b>   6.5
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Beverages

<b>Coca-Cola Products</b>   3.5 <b>Craft Root Beer</b>   5.9	<b>French Press Coffee</b>   5.9 <b>Artisan Teas</b>   3.9	<b>Saratoga Water</b>   7.9 28 oz. Sparkling or Still.
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Wine

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

WHITE

<b>Villa Pozzi Moscato</b>	Sicily, Italy	10   39
<b>Heinz Eifel Riesling</b>	Rheinhessen, Germany	10   36
<b>Barone Fini Pinot Grigio</b>	Trentino-Alto Adige, Italy	12   46
<b>Echo Bay Sauvignon Blanc</b>	Marlborough, New Zealand	12   46
<b>Napa Cellars Sauvignon Blanc</b>	Napa Valley, California	12   46
<b>Joel Gott Unoaked Chardonnay</b>	California	15   57
<b>Bezel Chardonnay by Cakebread</b>	San Luis Obispo Coast, California	16   68

RED

<b>Elouan Pinot Noir</b>	Willamette, Oregon	14   52
<b>Cloud Break Pinot Noir</b>	Central Coast, California	10   39
<b>Skyfall Merlot</b>	Columbia Valley, Washington	12   46
<b>Threadcount Red Blend by Napa Quilt</b>	California	15   57
<b>Ruca Malen Malbec</b>	Mendoza, Argentina	11   42
<b>Josh Craftsmen Select Cabernet Sauvignon</b>	California	14   52
<b>Black Stallion Cabernet Sauvignon</b>	Napa Valley, California	17   72

ROSÉ

<b>Rosé de Provence ‘Fleurs de Prairie’</b>	Côtes de Provence, France	15   54
<b>Bieler Père et Fils</b>	Côtes de Provence, France	14   52

SPARKLING

<b>La Luca Prosecco</b>	Veneto, Italy	14   52
<b>Casas del Mar Brut Rosé</b>	Spain	14   52

Reserve

<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	58
<b>‘The Prisoner’ Red Blend</b>	Napa Valley, California	85

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria

*sweet + citrusy*  
White wine, fresh juices. | 10

Sedona Red Sangria

*sweet + bold*  
Red wine, brandy, fresh juices. | 10

Xique-Xique

*clean + herbaceous*  
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices. | 12

Pomegranate Hugo Spritz

*herbaceous + refreshing*  
Prosecco, St-Germain Elderflower Liqueur, POM juice, fresh lime, mint, soda, edible glitter. | 14

Orange Crush

*citrusy + refreshing*  
Absolut Mandarin Vodka, Cointreau, fresh orange juice. | 12

STH Mule

*clean + spicy*  
Pearl Vodka, Q Ginger Beer, lime. | 12

Prickly Pear Margarita

*sweet + citrusy*  
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 12

Paloma

*refreshing + bubbly*  
Jose Cuervo Tequila, lime, Q grapefruit soda. | 13

Blood Orange Margarita

*fruity + refreshing*  
Exotico Reposado, triple sec, blood orange, lime | 12

El Patrón Margarita

*smooth + citrusy*  
Patrón Tequila, fresh juices, Grand Marnier float. | 15

Smoked Old Fashioned

*bold + smoky*  
Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 15

Smoked Manhattan

*bitter + smoky*  
Bulleit Rye Whiskey, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 15

Spirit Free

Marrakesh Mint

Marrakesh Mint Tea, lemon, mint, cucumber. | 6

Green Tea Mule

Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 6

Cocktails

T2T Lemon Basil

Pearl Vodka, fresh lemon, basil. | 12

**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.



#LETUSDODGOOD

The Sedona

*clean + bright*  
Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 14

Dragon Fruit Cosmo

*fruity + bright*  
Tito’s handmade Vodka, Cointreau, dragon fruit, fresh juices. | 14

Havana Coconut

*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 14

Pomegranate-Blueberry

*sweet + fruity*  
Pearl Blueberry Vodka, blood orange, POM juice. | 14

Chocolate

*sweet + silky*  
Tito’s handmade Vodka, Pennsylvania Dutch Chocolate Cream Liqueur, Crème de Cocoa, cream. | 15

Espresso

*bold + smooth*  
Tito’s handmade Vodka, Kahlúa, cold brew double espresso. | 15

Dirty Goose

*bold + briney*  
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 15

Blueberry Blitz

Blueberry, Sprite, lime. | 6

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6

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