



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+ | 10.9
- Mediterranean Hummus Platter**
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 11.9
- Canyon Crab Flatbread**
Crab meat, melted cheese, remoulade. GFO | 13.9
- 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

- Spicy Thai Shrimp**
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 13.9
- Thai Glazed Wings****
About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. | 16.9
- Prince Edward Island Mussels**
Tomatoes, red onions, garlic, lemon-basil sauce. GFO | 15.9
- 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

- 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

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

ARTISAN SANDWICHES

- Alpine Chicken**
Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO | 16.9
- Avocado Toast**
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. V | 12.9
Add over easy egg* +2.9
Add cherrywood bacon +4.5
- Crab, Shrimp + Avocado Sandwich**
Lump crab and shrimp salad, greens, tomato, avocado, whole grain bread. Choice of side. GFO | 14.9

- Cheeseburger**
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO | 15.9
- STH Burger**
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
- Hangover Burger**
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
- The Beyond Burger**
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side. GFO VO+ | 16.9

- Cuban**
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side. GFO | 15.9
- Crispy Chicken**
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO | 16.9
- Prime Rib**
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side. GFO | 16.9

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

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

ENTRÉES

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

- 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

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.

TOPPINGS

- Seasoned Butter
- Herb Butter
- Lemon Butter
- Lemon-Basil Butter
- Pineapple-Mango Salsa (HH)
- Chimichurri (HH)

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.

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.

Acapulco Fish Tacos

Broiled mahi-mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens.
GFO | 14.9 (2) | 19.9 (3)

Southwest Steak Tacos

Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens.
GFO | 14.9 (2) | 19.9 (3)

Santa Fe Shrimp** Tacos

Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens.
GFO | 14.9 (2) | 19.9 (3)

Crab Cake Sliders

House-made, remoulade, greens, red onion. With greens.
14.9 (2) 19.9 (3)

Dixie Sliders

Slow-roasted pulled pork, house-made jicama slaw. With greens. 14.9 (2) 19.9 (3)

TACOS + SLIDERS

‘Kobe Beef’** Sliders

Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 14.9 (2) 19.9 (3)

Salmon Sliders

Certified sustainable. Organic greens, tomato, red onion, chimi aioli. With greens. | 14.9 (2) 19.9 (3)

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro.
GFO | 11.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 11.9

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 12.9

Buffalo Chicken

Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. GFO | 12.9

Margherita

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

Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO V | 11.9

SIDES

All sides are gluten-free.

Garlic Whipped Potatoes | 4.5

Steamed Broccoli | 4.5

Grilled Asparagus | 4.5

Fries** | 4.5

Southwest Corn | 4.5

Steamed Spinach | 4.5

Fruit | 4.5

Spanish Rice | 4.5

Roasted Brussels Sprouts | 4.5

Sweet Potato Fries** | 6.5

BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 5.9

French Press Coffee | 5.9

Artisan Teas | 3.9

Saratoga Water | 7.9

28 oz. Sparkling or Still.

WINE

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

WHITE

Villa Pozzi Moscato

Sicily, Italy

10 | 39

Heinz Eifel Riesling

Rheinhessen, Germany

10 | 36

Barone Fini Pinot Grigio

Trentino-Alto Adige, Italy

12 | 46

Echo Bay Sauvignon Blanc

Marlborough, New Zealand

12 | 46

Napa Cellars Sauvignon Blanc

Napa Valley, California

12 | 46

Joel Gott Unoaked Chardonnay

California

15 | 57

Bezel Chardonnay by Cakebread

San Luis Obispo Coast,
California

16 | 68

RED

Elouan Pinot Noir

Willamette, Oregon

14 | 52

Cloud Break Pinot Noir

Central Coast, California

10 | 39

Skyfall Merlot

Columbia Valley, Washington

12 | 46

Threadcount Red Blend by Napa Quilt

California

15 | 57

Ruca Malen Malbec

Mendoza, Argentina

11 | 42

Josh Craftsmen Select Cabernet Sauvignon

California

14 | 52

Black Stallion Cabernet Sauvignon

Napa Valley, California

17 | 72

ROSE

Rosé de Provence ‘Fleurs de Prairie’

Côtes de Provence, France

15 | 54

Bieler Père et Fils

Côtes de Provence, France

14 | 52

SPARKLING

La Luca Prosecco

Veneto, Italy

14 | 52

Casas del Mar Brut Rosé

Spain

14 | 52

RESERVE

Mumm Napa Brut Prestige

Napa Valley, California

58

‘The Prisoner’ Red Blend

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

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.



#LETUSDOGOOD

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

SPIRIT FREE

Marrakesh Mint

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

Green Tea Mule

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

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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