



LUNCH

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. | 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 lime cilantro sauce. Hot and spicy. GF | 10.9

Guacamole**

Hand crafted. Avocado, red onion, tomato, lime, fresh garlic, 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

Buffalo Cauliflower**

Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF | 12.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Devil’s Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro, flatbreads. GFO | 13.9

Spicy Thai Shrimp

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

Prince Edward Island Mussels

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

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 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, guacamole, fresh pico. 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. | 7.9
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

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 | 12.9

Julie’s Farmer

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

Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 12.9

Watermelon Feta

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ | 12.9

Tomato Burrata

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

Southwest Chicken

House made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF | 14.9

Salmon* Asparagus

Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 25.9

ARTISAN SANDWICHES

Served with a choice of side. Gluten free bun +1. Add cherry-wood smoked bacon +4.5.
Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4.
Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.

Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 16.9

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 11.9
Add over easy egg* +2.9
Add cherry-wood smoked bacon +4.5

Crab, Shrimp + Avocado Sandwich

Lump crab and shrimp salad, greens, tomato, avocado, whole grain bread. GFO | 14.9

Vegan Burger

Plant-based veggie burger, hand crafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. GFO V+ | 16.9

Cheeseburger

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

Hangover Burger

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

STH Burger

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

Alpine Burger

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

The Beyond Burger

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

Crispy Chicken** Sandwich

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 16.9

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 16.9

Meatball Sub

House made beef + pork meatballs, parmesan, mozzarella, tomato sauce, toasted artisan baguette. GFO | 16.9

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 +9

Devil’s Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. | 22.9
Add Italian fennel sausage +3

Grilled Chicken Alfredo

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

Oak Creek

Lump crab meat, Fresno peppers, ginger, parsley, fettuccine, white wine garlic butter sauce, grilled lemon. | 22.9

ENTRÉES

Substitute 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 | 36.9

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

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 | 20.9

Crab Stuffed Shrimp

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

Land + Sea

8 oz. Choice Black Angus flat iron*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 32.9
Substitute 7 oz. hand cut Filet Mignon* +12

Seasonal Catch*

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

Salmon*

Certified sustainable, grilled. Choice of topping and two house made sides. GF HH | 25.9

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 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 03.20.25



TACOS + SLIDERS

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)

‘Kobe Beef’** Sliders

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

Salmon* Sliders

Certified sustainable salmon, 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 | 11.9

Goat Cheese + Basil

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

Margherita

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

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
Haricot Verts | 4.5
Fruit | 4.5

Spanish Rice | 4.5
STH Bacon Succotash | 4.5
Roasted Brussels Sprouts | 4.5
Sweet Potato Fries** | 6.5

BEVERAGES

Coca-Cola Products | 3.5
Craft Root Beer | 4.9

French Press Coffee | 3.9
Mighty Leaf Teas | 3.9

Saratoga Water | 79
Sparkling or Still. 28 oz.

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
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

Elouan Pinot Noir	Willamette, Oregon	14 46
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 Cellars Cabernet Sauvignon	California	12 46
Joel Gott 815 Cabernet Sauvignon	California	12 46
Black Stallion Cabernet Sauvignon	Napa Valley, California	16 68

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	12 46
Casas del Mar Brut Rosé	Spain	10 36

RESERVE

Mumm Napa Brut Prestige	Napa Valley, California	58
‘The Prisoner’ Red Blend	Napa Valley, California	85

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

sweet + citrusy
White wine, fresh juices. | 9

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices. | 9

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 11

Orange Crush

citrusy + refreshing
Absolut Mandarin, Cointreau, fresh orange juice. | 11

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 11

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado, 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 Patron Margarita

smooth + citrusy
Patron, fresh juices, Grand Marnier float. | 15

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. | 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, St. Germain, fresh juices. | 13

Watermelon

clean + refreshing
Tito's handmade Vodka, lime, watermelon. | 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. | 13

Pomegranate Blueberry

sweet + fruity
Pearl Blueberry, blood orange, POM juice. | 13

Dirty Goose

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

Espresso

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

SPIRIT FREE

Marrakesh Mint

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

Green Tea Mule

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

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6

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