

STARTERS

House Made Soup 5.9 cup | 7.9 bowl
Ask your server for today's selection.

Truffle Fries 8.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Desert Fire Jalapeños 9.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Crab Stuffed Mushrooms 9.9
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

Mediterranean Hummus Platter 9.9
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Spicy Thai Shrimp 10.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

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

Canyon Crab Flatbread 12.9
Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna* 13.9
Seared rare, seaweed salad, Asian sauce.

Bacon Wrapped Scallops 13.9
Large wild caught scallops, cherry-smoked bacon, jicama slaw, pepper jelly, cilantro. GF

Canyon Nachos 14.9
Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

Prince Edward Island Mussels 14.9
Tomatoes, red onions, garlic, lemon-basil sauce. GFO

GREENS

Add Chicken or Shrimp +6. Add Steak* +10

Sedona House 5.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

Caesar 6.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 7.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Strawberry Beet 9.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

Tomato Burrata 9.9
Creamy mozzarella burrata, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crouton. GFO V

Power 10.9
Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF V

Southwest Chicken 9.9
House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF

Julie's Farmer 9.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon* Asparagus 17.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

ARTISAN SANDWICHES

Served with choice of side. Gluten Free Bun +1.

Alpine Chicken 10.9
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

Avocado Toast 9.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V
Add bacon + egg* +5

Cuban 8.9
Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted artisan roll. GFO

Crab, Shrimp + Avocado 13.9
Lump crab and shrimp salad, greens, tomato, avocado, whole grain bread. GFO

Cheeseburger 14.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO
Add cherry-wood bacon +2

Hangover Burger 15.9
7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

STH Burger 15.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

The Beyond Burger 13.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

Crispy Chicken 12.9
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

Grilled Mahi Mahi 17.9
Grilled mahi mahi, house cilantro-lime remoulade, pineapple mango salsa, greens, tomato, crispy fried onions, toasted potato bun. GFO

Prime Rib 13.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

Cowboy Grilled Cheese 14.9
Slow roasted beef short rib, pepper jack, smoky BBQ, jalapeño bread. GFO

HANDHELDS

SLIDERS

Salmon*
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.
9 (2) 13 (3)

Australian 'Kobe Beef'*
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.
9 (2) 13 (3)

Crab Cake*
House made, remoulade, greens, red onion.
With greens.
9 (2) 13 (3)

Dixie
Smoked pulled pork and house made jicama slaw.
With greens.
9 (2) 13 (3)

TACOS

Acapulco Fish
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO
13.9

Southwest Steak
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.
With greens. GFO
13.9

Santa Fe Shrimp
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro.
With greens. GFO
13.9

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO
9

Meat Lovers
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO
9

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO
9

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V
9

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).

Hand Cut Filet Mignon* 27.9
7 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter. Choice of two house made sides. GF

Grilled Chicken 14.9
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

Rockfish* 24.9
Certified sustainable, fresh caught.
Grilled with choice of topping and two house made sides. GF

Hand Cut NY Strip 26.9
12 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. GF

Crab Stuffed Shrimp 22.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Norwegian Salmon* 21.9
Organic, certified sustainable, fresh caught.
Grilled with choice of topping and two house made sides. GF

Black Angus Flat Iron Steak* 17.9
8 oz. USDA Choice.
Choice of two house made sides. GF

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 15.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +8

Devil's Pass 18.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.
Add Italian fennel sausage +2.

KIDS

All kid meals include a beverage. 8.9

Kid Cheeseburger
6 oz. Wagyu beef*, American cheese. Choice of side. GFO

Kid Steak*
USDA Choice Flat Iron. Choice of side. GF

Crispy Chicken Tenders
3 hand cut, buttermilk breaded chicken tenders, honey mustard.
Choice of side. GF

Add lettuce, tomato, pickles and onion +1

Mac-N-Cheese
Penne pasta in a creamy cheese sauce. GFO V

Cheese Pizza
Flatbread cheese pizza. GFO V

SIDES +3

Organic Greens
Steamed Spinach
Garlic Whipped Potatoes

Grilled Asparagus
Cup of Soup

Steamed Broccoli
Fruit

Shoestring French Fries
Roasted Brussels Sprouts

WINE

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

WHITE	Villa Pozzi Moscato	Sicily, Italy	9 34
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9 34
	Heinz Eifel Riesling	Rheinhessen, Germany	9 34
	Montinore Pinot Gris	Willamette, Oregon	12 46
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10 39
	Brancott Sauvignon Blanc	Marlborough, New Zealand	12 46
	Fire Road Sauvignon Blanc	Marlborough, New Zealand	11 42
	Hess Chardonnay	California	10 39
	Fess Parker Chardonnay	Santa Barbara, California	15 55
Grove Ridge Chardonnay	Central Coast, California	9 34	
Julia James Chardonnay	California	11 42	
RED	Firestead Pinot Noir	Willamette, Oregon	14 44
	Cloud Break Pinot Noir	Central Coast, California	9 33
	Skyfall Merlot	Columbia Valley, Washington	12 46
	Michael David 'Freakshow' Red Blend	Lodi, California	15 55
	Ruca Malen Malbec	Mendoza, Argentina	11 42
	District 7 Cabernet Sauvignon	Central Coast, California	10 39
	Josh Cellars Cabernet Sauvignon	California	12 46
	Joel Gott 815 Cabernet Sauvignon	California	12 46
Ramon Bibao 'Crianza'	Rioja, Spain	14 50	
ROSE	Rosé de Provence 'Fleurs de Prairie'	Côtes de Provence, France	11 42
	Castello di Raimat	Spain	9 34
SPARKLING	La Luca Prosecco	Veneto, Italy	9 34
	Casa del Mar Brut Rosé	Spain	10 36
	Comte de Bucques Brut	France	8 25
	Codonú Clasico Brut	Catalonia, Spain	10 38

WINES OF INTEREST

Marco Felluga Friuli Bianco	Italy	12 46
Cleto Chiarli 'Lambrusco Grasparossa'	Italy	9 34
Paraduxx 'Proprietary Red'	Napa Valley, California	16 60
Truchard Syrah	California	14 50
Fess Parker 'Frontier Red'	Central Coast, California	9 34
Longmeadow Ranch 'Farmstead Cabernet'	Napa Valley, California	58

RESERVE SELECTION

Mumm Brut Champagne	Champagne, France	58
Veuve Cliquot Champagne	Champagne, France	85
Trefethen 'Oak Knoll' Chardonnay	Napa Valley, California	58
Saintsbury 'Stanly Ranch' Pinot Noir	Los Caneros, California	95
'The Prisoner' Red Blend	Napa Valley, California	110
Duckhorn Cabernet Sauvignon	Napa Valley, California	140

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	8
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
Skinny Goose Spritzer <i>clean + citrusy</i> Grey Goose L'Orange, fresh muddled orange, soda. <i>100 calories, no added sugar</i>	10
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	10
St Elder Greyhound <i>bright + citrusy</i> Tanqueray Gin, St. Germain Elderflower, grapefruit, rose.	10
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14
Smoked Old Fashioned <i>bold + smoky</i> Buffalo Trace Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14
Smoked Manhattan <i>bitter + smoky</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.
9.9

**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 <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	14
Watermelon <i>clean + refreshing</i> Tito's handmade Vodka, lime juice, watermelon.	12
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	12
Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	12
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14
Lemon Basil Monsoon <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	12

BEVERAGES

Coca-Cola Products	3
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	3
French Press Coffee	3

SPIRIT FREE

Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
Grapefruit Refresher Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade Prickly pear, pineapple, lemonade.	3.9