

STARTERS -

House Made Soup

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

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 | 10.9

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 | 13.9

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

Bacon Wrapped Scallops**

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

Southwest Roasted Wings

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

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 15.9

Prince Edward Island Mussels

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

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

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

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 | 12.9

Julie's Farmer

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

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

Salmon Asparagus

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

PASTA -

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. | 22.9 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

Pan seared large shrimp, scallops, fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms, 125.9

Gluten Free Upon Request. Vegetarian Options Available

SIMPLY WOOD GRILLED —

Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4. Substitute Sweet Potato Fries** or Roasted Brussels Sprouts +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 | 35.9

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

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

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

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 25.9

TOPPINGS

Chicken Marsala

sautéed portabella mushrooms.

garlic whipped potatoes. | 23.9

Chuckawalla Chicken

and a citrus garlic sauce.

Seasoned Butter

Lemon Butter Lemon Basil Butter

Pineapple Mango Salsa (HH)

Citrus Tomato Garlic Sauce with Feta | 5

PREMIUM TOPPINGS

Topped with our house made Marsala sauce and

Garlic whipped potatoes and steamed broccoli. GF | 23.9

Topped with melted goat cheese, sun-dried tomatoes

Roman Parmesan Crusted Chicken

Garlic whipped potatoes and grilled asparagus. GF | 23.9

Pan fried, panko and cheese crusted. Topped with an Italian

salsa and melted mozzarella. Roasted Brussels sprouts and

Wild Man | 5

Marsala | 5

HOUSE SPECIALTIES

Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF | 18.9 Add over easy egg* +2

Bourbon Pork Chop*

8 oz. Bone-in, brushed with house made pineapple bourbon glaze. Garlic whipped potatoes and steamed broccoli. | 21.9 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. | 26.9

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 V+ = Vegan VO+ = Vegan Option

All burgers and sandwiches served with choice of side. Add cherry-wood bacon +4.5. Gluten Free Bun +1
Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4. Substitute Sweet Potato Fries** or Roasted Brussels Sprouts +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. 13.9 (2) | 18.9 (3)

Smoked pulled pork and house made jicama slaw. With greens. 13.9 (2) | 18.9 (3)

'Kobe Beef'* Sliders

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 13.9 (2) | 18.9 (3)

Salmon Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 13.9 (2) | 18.9 (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

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

12 | 46

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 | 4.5 Steamed Broccoli | 4.5 **Grilled Asparagus** | 4.5 Fries** | 4.5

Southwest Corn | 4.5 **Steamed Spinach** | 4.5 **Fruit** | 4.5

Grilled Vegetables | 4.5 **Roasted Brussels Sprouts** | 6.5 **Sweet Potato Fries**** | 6.5

BEVERAGES

SIDFS

Coca-Cola Products | 3.5 Craft Root Beer | 4.9

Echo Bay Sauvignon Blanc

French Press Coffee | 3.9 Mighty Leaf Teas | 3.9

Marlbourough, New Zealand

Saratoga Water | 8

Sparkling or Still. 28 oz

WINE-

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

WHITE		manboaroagn, mon zoalana	12 1 40
	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
	Elouan Pinot Noir	Willamette, Oregon	14 52
(ED	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
\simeq	Ruca Malen Malbec	Mendoza, Argentina	11 42
	Josh Cellars Cabernet Sauvignon	California	14 52
	Joel Gott 815 Cabernet Sauvignon	California	12 46
	Black Stallion Cabernet Sauvignon	Napa Valley, California	16 68
ROSÉ	Rosé de Provence 'Fleurs de Prairie'	Cótes de Provence, France	15 54
	Bieler Pére et Fils	Cótes de Provence, France	12 46
∃	La Luca Prosecco	Veneto, Italy	10 36

RESERVE

Casas del Mar Brut Rosé

Mumm Brut Champagne Champagne, France 58 'The Prisoner' Red Blend 85 Napa Valley, California **Veuve Clicquot Champagne** 95 Champagne, France

Spain

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

sweet + citrusv White wine, fresh juices. | 8

Sedona Red Sangria

Red wine, brandy, fresh juices. \mid 8

Xique-Xique

Orange Crush

clean + herbaceous Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 10

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. | 15

Tangerine Smash

bright + citrusy Bulleit Rye, tangerine, lemon, mint. | 14

Nutcracker

smooth + creamy

Pearl Vodka, Kahlua, cream, hazelnut. | 14

Smoked Old Fashioned bold + smoky

10 | 36

Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 15

Smoked Manhattan

Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 15

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 114

Dirty Goose

bold + briney 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. | 6

Green Tea Mule

Green Dragon Tea, lime, POM juice, Q Ginger Beer, 16

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6