

## 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 | 11.9

### Desert Fire Jalapeños

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

### Seared Ahi Tuna\*\*

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

### Guacamole\*\*

Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

### Crab-Stuffed Mushrooms

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

### Spicy Thai Shrimp

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 14.9

### Canyon Crab Flatbread

Crab meat, melted cheese, rémoulade. GFO | 13.9

### Buffalo Cauliflower

Fried cauliflower\*\*, Buffalo sauce, whipped blue cheese, celery. GF | 12.9

### Prince Edward Island Mussels

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

### Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO | 14.9

### Southwest Roasted Wings

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

### Mediterranean Hummus Platter

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

### Thai Glazed Wings\*\*

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

### 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 +8. 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 | 9.9

### Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette. GFO V VO+ | 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 | 18.9

### 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 +8. Add steak\* or salmon\* +15.

### 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 | 24.9  
Add Italian fennel sausage +3

### Tuscan

Penne pasta, parmesan cream sauce, Italian fennel sausage, sun-dried tomatoes, spinach, shaved parmesan. GFO VO | 24.9

### French Quarter

Andouille sausage and shrimp over fettuccine tossed in a slightly spicy Alfredo sauce with sautéed mushrooms. GFO VO | 23.9

### Shrimp Alfredo

Large shrimp over fettuccine, creamy Alfredo sauce, broccoli, mushrooms, parmesan. GFO VO | 26.9

## SIMPLY WOOD GRILLED

Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9.  
Substitute Sweet potato fries\*\* or roasted Brussels sprouts +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 | 25.9

### Grilled Chicken

Choice of two house-made sides. Side of BBQ. GF HH | 22.9

### 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.

### Chicken Marsala

Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 24.9

### Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 24.9

### 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. | 24.9

### Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF | 23.9  
Add over-easy egg\* +2

### 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 | 26.9

### Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house-made rémoulade. 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.

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\*\* 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. Choice of side. GFO | 16.9

**Alpine Burger**  
7 oz. Wagyu Beef\*, Alpine swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. Choice of side. GFO | 16.9

**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

**Alpine Chicken Sandwich**  
Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO | 16.9

**Crispy Chicken Sandwich\*\***  
Crispy chicken breast coated in hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO | 16.9

**Acapulco Fish Tacos**  
Broiled mahi-mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 13.9 (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 | 13.9 (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 | 13.9 (2) | 19.9 (3)

**Crab Cake Sliders**  
House-made, rémoulade, greens, red onion. 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**  
Certified sustainable. Organic 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

**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 | 11.9

Sides

**Garlic Whipped Potatoes** | 4.9  
**Steamed Broccoli** | 4.9  
**Grilled Asparagus** | 4.9  
**Fries\*\*** | 4.9  
**Fruit** | 4.9

**Southwest Corn** | 4.9  
**Steamed Spinach** | 4.9  
**Spanish Rice** | 4.9

**Roasted Brussels Sprouts** | 6.9  
**Sweet Potato Fries\*\*** | 6.9

Beverages

**Coca-Cola Products** | 3.5  
**Craft Root Beer** | 4.9

**French Press Coffee** | 5.9  
**Artisan Teas** | 3.9

**Saratoga Water** | 8  
28 oz. Sparkling or Still.

Wine

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

WHITE

<b>Villa Pozzi Moscato</b>	Terre Siciliane, IGT, Italy	10   39
<b>Heinz Eifel Riesling</b>	Rheinhessen, Germany	10   36
<b>Barone Fini Pinot Grigio</b>	Trentino-Alto Adige, Italy	11   42
<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</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 Craftsman’s Select Cabernet Sauvignon</b>	California	14   52
<b>Black Stallion Cabernet Sauvignon</b>	Napa Valley, California	16   68

ROSÉ

<b>Rosé de Provence ‘Fleurs de Prairie’</b>	Côtes de Provence, France	15   54
<b>Bieler Pére et Fils</b>	Côtes de Provence, France	12   46

SPARKLING

<b>La Luca Prosecco</b>	Veneto, Italy	12   42
<b>Casas del Mar Brut Rosé</b>	Spain	13   50

RESERVE

<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	58
<b>‘The Prisoner’ Red Blend</b>	Napa Valley, California	85
<b>Veuve Clicquot Champagne</b>	Champagne, France	95

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

Strawberry Basil Spritzer

*sweet + refreshing*  
Absolut Citron Vodka, lemon, basil, strawberries. | 12

Xique-Xique

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

St. Elder Greyhound

*floral + fruity*  
Tanqueray Gin, St-Germain Elderflower Liqueur, grapefruit, rose. | 14

STH Mule

*clean + spicy*  
Pearl Vodka, Q Ginger Beer, lime. | 10

Prickly Pear Margarita

*sweet + citrusy*  
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 14

El Patron Margarita

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

Classic Negroni

*bitter + citrusy*  
Tanqueray Gin, sweet vermouth, Campari. | 14

NY Sour

*bold + citrusy*  
Bulleit Bourbon, lemon, Croft tawny port float. | 15

Smoked Old Fashioned

*bold + smoky*  
Four Roses Bourbon, Angostura 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.



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

Dirty Goose

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

Espresso

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

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6

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