

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

Guacamole**

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

Canyon Crab Flatbread

Crab meat, melted cheese, rémoulade. GFO | 13.9

Crab-Stuffed Mushrooms

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

Desert Fire Jalapeños

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

Spicy Thai Shrimp

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

Mediterranean Hummus Platter

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

Seared Ahi Tuna**

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

Prince Edward Island Mussels

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

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

ARTISAN SANDWICHES + WRAPS

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.

Alpine Chicken Sandwich

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 | 11.9
Add over easy egg* +2
Add cherrywood bacon +4.5

Caribbean Crab Sandwich

House made jumbo lump crab cake, greens, tomato, red onion, pineapple-mango salsa, rémoulade, toasted potato roll. Choice of side. GFO | 17.9

Crispy Chicken Sandwich

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

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

Prime Rib Sandwich

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

Caesar Wrap

Romaine, corn, parmesan, tortilla strips, house-made Caesar dressing. | 13.9
Add chicken +2

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

Shrimp Alfredo

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

Tuscan

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

ENTRÉES

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

Crab-Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 26.9

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)

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.

NTSQ 10.23.25

TACOS + SLIDERS

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, remoulade, 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

All sides are gluten-free.

Garlic Whipped Potatoes | 4.9

Steamed Broccoli | 4.9

Grilled Asparagus | 4.9

Fries** | 4.9

Southwest Corn | 4.9

Steamed Spinach | 4.9

Spanish Rice | 4.9

Fruit | 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

Villa Pozzi Moscato

Sicily, Italy

10 | 39

Heinz Eifel Riesling

Rheinhessen, Germany

10 | 36

Barone Fini Pinot Grigio

Trentino-Alto Adige, Italy

11 | 42

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

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 Craftsman's Select

California

14 | 52

Cabernet Sauvignon

Black Stallion Cabernet Sauvignon

Napa Valley, California

16 | 68

ROSE

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 | 42

Casas del Mar Brut Rosé

Spain

13 | 50

RESERVE

Mumm Napa Brut Prestige

Napa Valley, California

58

'The Prisoner' Red Blend

Napa Valley, California

85

Veuve Clicquot Champagne

Champagne, France

95

Fresh squeezed juice, fresh herbs, handcrafted.

COCKTAILS

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

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

Dirty Goose

bold + briny

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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