

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

- 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

Add chicken or shrimp +8. Add steak* or salmon* +15.
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.

ARTISAN SANDWICHES + WRAPS

- 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 artisan roll. Served with natural au jus. Choice of side. GFO | 16.9
- Southwest Caesar Wrap**
Romaine, corn, parmesan, tortilla strips, house-made Caesar dressing. V | 15.9

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

- 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

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.

ENTRÉES

- 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)

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, 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

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 Cabernet Sauvignon	California	14 52
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 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.

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.



#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 + 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

*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.