

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. | 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 | 10.9

Desert Fire Jalapeños

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

Guacamole**

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

Buffalo Cauliflower**

Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF | 11.9

Mediterranean Hummus Platter

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Flatbreads. GFO HH VO+ | 11.9

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 | 13.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, cilantro, green onions, 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

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

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

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 7.9
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

Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF V VO+ | 13.9

Power

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and 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 VO+ | 12.9

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 | 14.9

Salmon* Asparagus

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

ARTISAN SANDWICHES

Served with a choice of side. Gluten free bun +1. Add cherry-wood smoked bacon +4.5. 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.

Alpine Chicken

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 16.9

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 11.9
Add over easy egg* +2
Add cherry-wood smoked bacon +4.5

Caribbean Crab

House made jumbo lump crab cake, greens, tomato, red onion, pineapple mango salsa, remoulade, toasted potato roll. GFO | 17.9

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, 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

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO | 16.9

Alpine Burger

7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO | 16.9

The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO | 16.9

Meatball Sub

House made beef + pork meatballs, parmesan, mozzarella, tomato sauce, toasted artisan baguette. GFO | 16.9

Crispy Chicken**

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

Prime Rib

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

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 17.9
Add chicken or shrimp +8

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

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 21.9

ENTRÉES

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 | 35.9

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

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 25.9

Seasonal Catch*

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

Salmon*

Organic, certified sustainable, fresh caught, grilled. 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 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.

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

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

BBQ Chicken

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

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

Fruit | 4.5

Southwest Corn | 4.5

Steamed Spinach | 4.5

Spanish Rice | 4.5

STH Bacon Succotash | 4.5

Haricot Verts | 4.5

Roasted Brussels Sprouts | 6.5

Sweet Potato Fries** | 6.5

SIDES

Coca-Cola Products | 3.5

Craft Root Beer | 4.9

French Press Coffee | 3.9

Mighty Leaf Teas | 3.9

Saratoga Water | 8

Sparkling or Still. 28 oz.

BEVERAGES

WINE

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

WHITE

Echo Bay Sauvignon Blanc

Marlborough, New Zealand

12 | 46

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

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 Cellars Cabernet Sauvignon

California

14 | 52

Joel Gott 815 Cabernet Sauvignon

California

12 | 46

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

10 | 36

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, hand crafted.

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

Paloma

refreshing + bubbly

Exotico Reposado Tequila, lime, Q grapefruit soda. | 13

Xique-Xique

clean + herbaceous

Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 12

St. Elder Greyhound

floral + fruity

Tanqueray Gin, St. Germain Elderflower, grapefruit, rose. | 14

Orange Crush

citrusy + refreshing

Absolut Mandarin, Cointreau, fresh orange juice. | 12

STH Mule

clean + spicy

Pearl Vodka, Q Ginger Beer, lime. | 10

Prickly Pear Margarita

sweet + citrusy

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 14

El Patron Margarita

smooth + citrusy

Patron, fresh juices, Grand Marnier 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, St. Germain, 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, blood orange, POM juice. | 14

Dirty Goose

bold + briney

Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 15

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. | 6

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6