

STARTERS

House Made Soup 4.9 cup | 6.9 bowl
Ask your server for today's selection.

Edamame 5.9
Steamed and tossed in smoked sea salt.
GF HH V+

Truffle Fries 8.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Desert Fire Jalapeños 8.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Goat Cheese + Tomato Jam Bruschetta 8.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

Guacamole 9.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH V+

Hummus Duo 9.9
Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

Canyon Crab Flatbread 11.9
Crab meat, melted cheese, remoulade. GFO

Southwest Roasted Wings 13.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

GREENS

Add Chicken or Shrimp +6. Add Steak* +13. Add Salmon* +15. Add Filet* +24.

Sedona House 5.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

Caesar 6.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Strawberry Beet 9.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

Julie's Farmer 9.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon* Asparagus 20.9
Organic, certified sustainable Verlasso® salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette.

CLASSIC BRUNCH

Avocado Toast 9.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

Steak + Egg Hash 22.9
8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO

Southwest Steak Omelette 9.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF

Chesapeake Crab Benedict 16.9
Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Bacon Eggs Benedict 11.9
Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

HOUSE SPECIALTIES

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

Chicken Marsala 19.9
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

Chuckawalla Chicken 19.9
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

Smoky BBQ Beef Short Rib 26.9
Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. GF

Crab Stuffed Shrimp 28.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Sedona Crab Cakes 25.9
Two 4 oz, jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

HANDHELDS

All burgers served with choice of side. Premium Sides +2.
Add cherry-wood bacon +2. Gluten Free Bun +1

'Kobe Beef* Sliders 12.9

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

The Beyond Burger 15.9

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

Hangover Burger 15.9

7 oz. Wagyu Beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

STH Burger 16.9

7 oz. Wagyu Beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

Cheeseburger 13.9

7 oz. Wagyu Beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

Margherita Flatbread 8.9

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

Italiano Flatbread 8.9

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

Devils Canyon Flatbread 8.9

House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. GF

Meat Lovers Flatbread 8.9

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO

BBQ Chicken Flatbread 8.9

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

Add to any flatbread

Italian fennel sausage +2
Jalapeños, pepperoni or bacon +.75 each

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)
Premium sides +2

Hand Cut Filet Mignon* 31.9

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 21.9

8 oz. USDA Choice.
Choice of two house made sides. GF

Verlasso® Salmon* 22.9

Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

Hand Cut NY Strip 29.9

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter.
Choice of two house made sides. GF

Grilled Chicken 17.9

8 oz. Side of BBQ.
Choice of two house made sides. GF HH

PREMIUM TOPPINGS

Marsala
Wild Man

+3
+3

Sautéed Onions
Sautéed Mushrooms
Shrimp Scampi

+2
+2
+7

Seared Shrimp
Jumbo Lump Crab Cake

+6
+9.9

SIDES

All sides are GF.

Garlic Whipped Potatoes +3
Steamed Broccoli +3
Shoestring French Fries +3
Sautéed Spinach +3

STH Bacon Succotash +3
Southwest Corn +3
Fruit +3

Sweet Potato Fries +5
Roasted Brussels Sprouts +5
Grilled Asparagus +5

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*Contains raw or undercooked ingredients. 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.

WINE

HOUSE 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE	Ruffino Moscato d'Asti	Piedmont, Italy	8 30
	Santa Cristina Pinot Grigio	Delle Venezie, Italy	10 38
	Chateau Grand Traverse Riesling	Old Mission Peninsula, MI	8 30
	Seaglass Sauvignon Blanc	Central Coast, California	9 34
	13° Sauvignon Blanc	New Zealand	9 34
	Hess Select Chardonnay	Monterey, California	10 38
	La Crema Chardonnay	Sonoma Coast, California	13 51
RED	Elouan Pinot Noir	Oregon	12 46
	Dona Paula Malbec	Mendoza, Argentina	8 30
	14 Hands Merlot	Columbia Valley, California	8 30
	Louis Martini Cabernet Sauvignon	Sonoma, California	9 34
	'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13 51
	Napa Valley 'Quilt' Cabernet Sauvignon	Napa Valley, California	60
	Caymus 'Conundrum' Red Blend	Napa Valley, California	12 46
ROSÉ	Chateau Campuget	Costieres de Nimes, France	9 34
	Tormaresca Calafuria	Puglia, Italy	12 46
SPARKLING	Ruffino Prosecco split	Italy	11
	La Marca Prosecco	Treviso, Italy	34
	Chandon Brut Rosé split	California	11
WINES OF INTEREST			
	Veuve Clicquot Brut	Champagne, France	90
	Meiomi Pinot Noir	Central Coast, California	60
	Caymus Cabernet Sauvignon	Napa Valley, California	120

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	9
Sedona Pink Sangria <i>sweet + crisp</i> White wine, prickly pear, fresh juices.	9
Sedona Red Sangria <i>sweet + bold</i> Red wine, fresh juices.	9
Xique-Xique <i>clean + herbaceous</i> Effen Cucumber Vodka, St. Germain, basil, fresh juices.	10
STH Mule <i>clean + spicy</i> Pearl Vodka, Fever Tree ginger beer, lime.	9
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	11
La Primera Margarita <i>smooth + citrusy</i> Herradura Silver, fresh juices, Grand Marnier float.	13
Lavender Blush Gimlet <i>floral + refreshing</i> Hendrick's gin, lavender, lime.	11
Smoked Old Fashioned <i>smoky + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.
9,9

**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

Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	10
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12

BEVERAGES

Coca-Cola Products	3
Craft Sodas Ask your server for today's selection.	4
Aqua Panna 800ml, Still	5
San Pellegrino 800ml, Sparkling	5
Mighty Leaf Teas	3
French Press Coffee	4

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	5
Strawberry Basil Refresher <i>sweet + refreshing</i> Fresh strawberries, basil, lemon.	5