

## STARTERS

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

**Truffle Fries** 6.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF

**Desert Fire Jalapeños** 7.9  
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

**Goat Cheese + Tomato Jam Bruschetta** 7.9  
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

**Chicken + Black Bean Tostada** 7.9  
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

**Guacamole** 8.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

**Crab Stuffed Mushrooms** 8.9  
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

**Crab + Artichoke Dip** 9.9  
Crab meat, artichoke hearts, melted cheeses, Old Bay. Flatbreads. GFO

**Spicy Thai Shrimp** 9.9  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

**Canyon Crab Flatbread** 10.9  
Crab meat, melted cheese, remoulade. GFO

**Southwest Roasted Wings** 12.9  
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\* +10

**Sedona House** 4.9  
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

**Caesar** 5.9  
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

**Gorgonzola Chopped** 5.9  
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

**Beet + Goat Cheese** 8.9  
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made 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** 15.9  
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

**Primavera** 14.9  
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +6

**French Quarter** 16.9  
Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms.

**Devil's Pass** 17.9  
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

**Seaside** 21.9  
Pan seared large shrimp, scallops, fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms.

## SIMPLY WOOD GRILLED

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

**Hand Cut Filet Mignon\*** 26.9  
6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Black Angus Flat Iron Steak\*** 17.9  
8 oz. USDA Choice. Choice of two house made sides. GF

**Rockfish** 21.9  
Certified sustainable, local, fresh caught. Grilled with choice of topping and two house made sides. GF

**Hand Cut NY Strip** 25.9  
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Grilled Chicken** 13.9  
8 oz. Side of BBQ. Choice of two house made sides. GF HH

**Norwegian Salmon\*** 19.9  
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

## PREMIUM TOPPINGS

Marsala\*\* +3

Jumbo Lump Crab Cake +6

Citrus Tomato Garlic Sauce with Feta +3

Rockefeller\*\* +3

Wild Man Sauce +3

Seared Shrimp +6

\*\*Indicates not GF

## HOUSE SPECIALTIES

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

**Chicken Marsala** 16.9  
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

**Chuckawalla Chicken** 17.9  
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

**Roman Parmesan Crusted Chicken** 17.9  
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

**Pork Chop Marsala** 17.9  
8 oz. Bone-in pork chop, grilled, melted fontina cheese, house made Marsala sauce. Garlic whipped potatoes.

**Shrimp + Grits** 15.9  
Stone ground with tasso ham. GF  
Add over easy egg\* +2.

**Thai Glazed Salmon\*** 21.9  
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

**Crab Stuffed Shrimp** 20.9  
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

**Sedona Crab Cakes** 22.9  
Two 4 oz. 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes & Mexican street corn. GF Lite Option - one crab cake | 15.9

**Seared Scallops** 23.9  
Local + wild large scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF

DAILY CHEF SPECIALS, ASK YOUR SERVER FOR TODAY'S SELECTION.

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.

# BURGERS

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

**STH Burger** 14.9  
1/2 lb, Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

**Hangover Burger** 14.9  
1/2 lb, Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

**The Beyond Burger** 13.9  
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO, VO+

## HANDHELDS

### SLIDERS

**Salmon\*** 14.9  
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.  
9 (2) 13 (3)

**Crab Cake**  
House made, remoulade, greens, red onion.  
With greens.  
8 (2) 11 (3)

**Australian 'Kobe Beef\*\***  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.  
7 (2) 9 (3)

\*\*All sides GF except creamed spinach

### TACOS

**Acapulco Fish**  
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO  
11

**Southwest Steak**  
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO  
11

**Baja Shrimp**  
Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.  
12

**Havana Pork**  
Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens.  
12

### FLATBREADS

**South Rim Shrimp**  
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO  
7

**Italiano**  
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO  
7

**BBQ Chicken**  
Chicken, BBQ sauce, melted mozzarella, red onion. GFO  
7

**Margherita**  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V  
7

## SIDES

**Garlic Whipped Potatoes** 3  
**Steamed Broccoli** 3  
**Shoestring French Fries** 3  
**Grilled Asparagus** 3  
**Roasted Brussels Sprouts** 3  
**Mexican Street Corn** 3  
**Fruit** 3  
**STH Bacon Succotash** 3  
**Sweet Potato Fries** 5  
**Creamed Spinach\*\*** 5  
**Truffle Cauliflower** 5

## KIDS

All kids meals include a beverage, 5.9

**Cheese Pizza**  
Flatbread cheese pizza. GFO V

**Mac-N-Cheese**  
Penne pasta in a creamy cheese sauce. GFO V

**Chicken Cutlet Fingers**  
House made, panko and pan fried. Choice of side.

**Kid Steak\***  
USDA Choice Flat Iron. Choice of side. GF

**Kid Chicken**  
Grilled. Choice of side. GF HH

## WINE

HOUSE 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	RED	ROSE	SPARKLING
<b>Villa Pozzi Moscato</b> Sicily, Italy 8   31	<b>Angeline Pinot Noir</b> California 8   31	<b>Los Dos</b> Campo de Borja, Spain 7   27	<b>Chic Sparkling Cava Rosé</b> Catalonia, Spain 29
<b>Chateau Ste. Michelle Dry Riesling</b> Columbia Valley, Washington 8   31	<b>Meiomi Pinot Noir</b> California 11   43	<b>Chapoutier Belle</b> Provence, France 9   35	<b>Maschio Prosecco</b> Veneto, Italy 9
<b>Sartori Di Verona Pinot Grigio</b> Veneto, Italy 8   31	<b>Trapiche Malbec, Oak Cask</b> Mendoza, Argentina 8   31		<b>Wycliff Brut</b> California 7   27
<b>Barboursville Pinot Grigio</b> Virginia 39	<b>Michael David 'Freakshow' Red Blend</b> Lodi, California 11   43		<b>Mumm Napa Brut Prestige</b> Napa Valley, California 49
<b>Brancott Sauvignon Blanc</b> Marlborough, New Zealand 9   35	<b>Columbia Crest 'Grand Estates' Merlot</b> Columbia Valley, Washington 8   31		
<b>Cloudfall Sauvignon Blanc</b> Monterey, California 10   39	<b>J. Lohr Syrah</b> Paso Robles, California 9   35		
<b>Kenwood 'Yulupa' Chardonnay</b> Monterey, California 8   31	<b>Josh Cellars Cabernet Sauvignon</b> California 9   35		
<b>Hess Select Chardonnay</b> California 9   35	<b>Joel Gott 815 Cabernet Sauvignon</b> California 13   51		
	<b>Barboursville Cabernet Sauvignon</b> Virginia 37		

### WINES OF INTEREST

<b>Paul Cluver Elgin Sauvignon Blanc</b> Western Cape, South Africa 43	
<b>Domaine des Herbauges Chardonnay</b> Loire Valley, France 12   46	
<b>Seghesio Zinfandel</b> Sonoma, California 54	
<b>Lovingston Cabernet Franc</b> Virginia 54	

### RESERVE SELECTION

<b>Moet &amp; Chandon Brut Imperial</b> Champagne, France 72	
<b>Chateau de la Coste Margaux Bordeaux</b> Bordeaux, France 60	
<b>Orin Swift 'Pappillon' Red Blend</b> Napa Valley, California 110	

## COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>bright + citrusy</i> White wine, fresh juices. 7   15	<b>Red Rock</b> <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices. 7   15
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices. 10	<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice. 10
<b>Xique-Xique</b> <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices. 10	<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. 10
<b>Moscow Mule</b> <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime. 10	<b>Cathedral Rock</b> <i>bold + smoky</i> Sombra Mezcal, Carpano Antica, Grand Marnier, bitters. 13
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices. 10	<b>Lemon Basil Monsoon</b> <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar. 11
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float. 13	<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices. 12
<b>Nutty Russian</b> <i>creamy + smooth</i> Pearl Vodka, Kahlua, cream, hazelnut. 10	<b>Dirty Goose</b> <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. 12
<b>STH Spritz</b> <i>bright + bitter</i> Amaro Nonino, prosecco, soda. 12	
<b>Grapefruit Negroni</b> <i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit. 12	
<b>Smoked Old Fashioned</b> <i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. 12	
<b>Smoked Manhattan</b> <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. 14	

### SPIRIT FREE

Add vodka to any spirit free drink +6

**Marrakesh Mint** 3.9  
*clean + herbaceous*  
Marrakesh Mint Tea, lemon, mint, cucumber.

**Green Tea Mule** 3.9  
*clean + spicy*  
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

## BEVERAGES

**Coca-Cola Products** 2.5  
**Craft Sodas** 3.5  
Boylan's Orange Cream, Orange or Grape. Abita Root Beer

**Saratoga Water** 5  
28oz, Sparkling or Still

**Mighty Leaf Teas** 2.75  
**French Press Coffee** 2.75

**Grapefruit Refresher** 3.9  
*tart + sweet*  
Grapefruit, lime, blood orange, soda.

**Cactus Lemonade** 3.9  
*sweet + bright*  
Prickly pear, pineapple, lemonade.