

STARTERS

House Made Soup

New England Clam Chowder 4.9 cup | 6.9 bowl
French Onion 7.9 crock

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

Mediterranean Hummus Platter 8.9

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

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

Seared Ahi Tuna 10.9

Seared rare, seaweed salad, Asian sauce.

Southwest Roasted Wings 12.9

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

Prince Edward Island Mussels 14.9

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

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

Grilled Chicken Alfredo 17.9

Grilled chicken over pappardelle pasta, creamy alfredo sauce with 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.

Seafood Sorrento 24.9

Mussels, shrimp, scallops, angel hair pasta tossed with a slightly spicy marinara sauce. Fresh basil, white wine, parmesan.

SIMPLY WOOD GRILLED

Choice of two house made sides. Choice of topping, if desired.
Premium sides +2

Hand Cut Filet Mignon* 26.9

6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. GF

Hand Cut NY Strip 25.9

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. GF

Black Angus Flat Iron Steak* 17.9

8 oz. USDA Choice. GF

Grilled Chicken 13.9

8 oz. Side of BBQ. GF HH

Rockfish 21.9

Certified sustainable, local, fresh caught. GF

Norwegian Salmon* 20.9

Organic, certified sustainable, fresh caught. GF

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS + 3

Marsala**

Citrus Tomato Garlic Sauce with Feta

Wild Man Sauce

Rockefeller**

**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.

Shrimp + Grits 15.9

Stone ground with tasso ham. GF
Add over easy egg* +2.

Thai Glazed Ahi Tuna* 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 and 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

Cheeseburger 9.9
1/3 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, 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

TACOS

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

Short Rib
Braised short rib, ginger BBQ sauce, jicama slaw, house made pickled shallots. With greens. GFO
14

Baja Shrimp
Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. 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

**All sides GF except creamed spinach

Garlic Whipped Potatoes 3
Steamed Broccoli 3
Shoestring French Fries 3
Grilled Asparagus 3
STH Bacon Succotash 3
Mexican Street Corn 3
Fruit 3
Sweet Potato Fries 5
Creamed Spinach** 5
Truffle Cauliflower 5
Roasted Brussels Sprouts 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
Villa Pozzi Moscato Sicily, Italy 8 31	Angeline Pinot Noir California 8 31	Los Dos Campo de Borja, Spain 7 27	Chic Sparkling Cava Rosé Catalonia, Spain 29
Chateau Ste. Michelle Dry Riesling Columbia Valley, Washington 8 31	Meiomi Pinot Noir California 11 43	Chapoutier Belle Provence, France 9 35	Alzaia Prosecco Veneto, Italy 7
Sartori Di Verona Pinot Grigio Veneto, Italy 8 31	Trapiche Malbec, Oak Cask Mendoza, Argentina 8 31		Wycliff Brut California 7 27
Barboursville Pinot Grigio Virginia 39	Michael David 'Freakshow' Red Blend Lodi, California 11 43		Mumm Napa Brut Prestige Napa Valley, California 49
Brancott Sauvignon Blanc Marlborough, New Zealand 9 35	Columbia Crest 'Grand Estates' Merlot Columbia Valley, Washington 8 31		
Cloudfall Sauvignon Blanc Monterey, California 10 39	J. Lohr Syrah Paso Robles, California 9 35		
Kenwood 'Yulupa' Chardonnay Monterey, California 8 31	Josh Cellars Cabernet Sauvignon California 9 35		
Hess Select Chardonnay California 9 35	Joel Gott 815 Cabernet Sauvignon California 13 51		
	Barboursville Cabernet Sauvignon Virginia 37		

WINES OF INTEREST

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

RESERVE SELECTION

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

A FEW BOTTLES LEFT...

no further discounts apply.

Belle Glos Pinot Noir California 65	
Caymus Cabernet Sauvignon Napa Valley California 100	

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

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

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.

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

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

BEVERAGES

Coca-Cola Products 2.5
Craft Root Beer 3.5
Saratoga Water 5 28oz, Sparkling or Still
Mighty Leaf Teas 2.75
French Press Coffee 2.75