

STARTERS

House Made Soup 5.9 cup | 7.9 bowl
Ask your server for today's selection.

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

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

Desert Fire Jalapeños 9.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers,
chilled lime cilantro sauce. Hot and spicy. GF

Mediterranean Hummus Platter 9.9
House made hummus with tomatoes, olives, cucumbers,
artichokes, pickled shallots, feta. Served with toasted
flatbread wedges. GFO HH VO+

Crab Stuffed Mushrooms 9.9
Roasted mushrooms, jumbo lump crab meat, lemon
butter. GF

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

Guacamole 10.9
Hand crafted. Avocado, red onion, tomato, lime,
jalapeños, cilantro. Corn tortilla chips. GF V+

Crab + Artichoke Dip 11.9
Crab meat, artichoke hearts, melted cheeses and Old Bay.
Flatbreads. GFO

Seared Ahi Tuna 12.9
Seared rare, seaweed salad, Asian sauce.

Canyon Crab Flatbread 12.9
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

Bacon Wrapped Scallops 13.9
Large wild caught scallops, cherry-smoked bacon, jicama
slaw, pepper jelly, cilantro. 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 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 7.9
Chopped lettuces, red onion, walnuts, tomatoes,
dried cranberries, warm bacon, gorgonzola
crumbles. House made gorgonzola dressing. GF

Tomato Burrata 9.9
Creamy mozzarella burrata, fresh tomatoes, basil,
onion, balsamic glaze, grilled garlic crouton. GFO V

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

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.

French Quarter 18.9
Andouille sausage and shrimp over
fettuccine tossed in a slightly spicy
alfredo sauce with sautéed
mushrooms.

Seafood Sorrento 19.9
Mussels, shrimp, scallops, angel
hair pasta tossed with a slightly
spicy marinara sauce. Fresh
basil, white wine, parmesan.

Seaside 19.9
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* 27.9
7 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of 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

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

Grilled Chicken 14.9
8 oz. BBQ and choice of two house
made sides. GF HH

Rockfish 23.9
Certified sustainable, local, fresh caught.
Grilled with choice of topping and two house
made sides. GF

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

PREMIUM TOPPINGS Marsala** 3 Citrus Tomato Garlic Sauce with Feta 3 Wild Man Sauce 3 Rockefeller** 3 Oscar 8

**Indicates not GF

HOUSE SPECIALTIES

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

Chicken Marsala 17.9
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.

Sedona Salisbury Steak 16.9
Tender salisbury steak*, sautéed mushrooms,
house made Marsala gravy. Garlic whipped potatoes and
Mexican street corn.

Smoky Beef BBQ Short Rib 23.9
Slow roasted, wood grilled Angus beef short rib, smoky
BBQ sauce. Jicama slaw and garlic whipped potatoes.

Bourbon Pork Chop* 18.9
8oz. Bone-in, brushed with house made bourbon glaze.
Garlic whipped potatoes and steamed broccoli.
Add additional 8 oz. pork chop +8

NY Strip* Rockefeller 27.9
12 oz. Choice Braveheart Black Angus Beef®. Creamed
spinach and parmesan crusted. Sweet potato fries.

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

Crab Stuffed Shrimp 21.9
Large shrimp stuffed with jumbo lump crab meat, fresh
spinach, lemon butter, garlic whipped potatoes. GF

Sedona Crab Cakes 23.9
Two 4 oz. 'no filler' jumbo lump crab cakes, house made
remoulade. Garlic whipped potatoes and Mexican street
corn. GF

Seared Scallops 23.9
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 13.9
1/2 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

SLIDERS

Salmon*
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. 9 (2) 13 (3)

Dixie
Smoked pulled pork, house made jicama slaw. With greens. 9 (2) 13 (3)

Australian 'Kobe Beef**
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 8 (2) 12 (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 13.9

Southwest Steak
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO 13.9

Baja Shrimp
Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens. 13.9

Havana Pork
Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens. 13.9

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO 9

Meat Lovers
Italian fennel sausage, pepperoni, onion, mozzarella, parmesan, fresh basil. GFO 9

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO 9

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V 9

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

KIDS

All kids meals include a beverage. 7.9

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

WINE

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

WHITE	RED	ROSE	SPARKLING
Fire Road Sauvignon Blanc Marlborough, New Zealand 11 42	Firesteed Pinot Noir Willamette, Oregon 14 44	Rosé de Provence 'Fleurs de Prairie' Côtes de Provence, France 11 42	La Luca Prosecco Veneto, Italy 9 34
Brancott Sauvignon Blanc Marlborough, New Zealand 12 46	Cloud Break Pinot Noir Central Coast, California 9 33	Castello di Raimat Spain 9 34	Casa del Mar Brut Rosé Spain 10 38
Barone Fini Pinot Grigio Trentino-Alto Adige, Italy 10 39	Skyfall Merlot Columbia Valley, Washington 12 46		Comte de Bucques Brut France 8 25
Montinore Pinot Gris Williamete, Oregon 12 46	Michael David 'Freakshow' Red Blend Lodi, California 15 55		Codonú Clasico Brut Cantalonia, Spain 10 38
Fess Parker Chardonnay Santa Barbara, California 15 55	Ruca Malen Malbec Mendoza, Argentina 11 42		
Hess Chardonnay California 10 39	District 7 Cabernet Sauvignon Central Coast, California 10 39		
Grove Ridge Chardonnay Central Coast, California 9 34	Josh Cellars Cabernet Sauvignon California 12 46		
Julia James Chardonnay California 11 42	Joel Gott 815 Cabernet Sauvignon California 12 46		
Chateau Ste. Michelle Dry Riesling Columbia Valley, Washington 9 34	Ramon Bibao 'Crianza' Rioja, Spain 14 50		
Heinz Eifel Riesling Rheinhessen, Germany 9 34			
Villa Pozzi Moscato Sicily, Italy 9 34			

WINES OF INTEREST

Marco Felluga Friuli Bianco Italy 12 46
Cleto Chiarli 'Lambrusco Grasparossa' Italy 9 34
Paraduxx 'Proprietary Red' Napa Valley, California 16 60
Truchard Syrah California 14 50
Fess Parker 'Frontier Red' Central Coast, California 9 34
Longmeadow Ranch 'Farmstead Cabernet' Napa Valley, California 58

RESERVE SELECTION

Mumm Brut Champagne Champagne, France 58
Veuve Cliquot Champagne Champagne, France 85
Trefethen 'Oak Knoll' Chardonnay Napa Valley, California 58
Saintsbury 'Stanly Ranch' Pinot Noir Los Caneros, California 95
'The Prisoner' Red Blend Napa Valley, California 110
Duckhorn Cabernet Sauvignon Napa Valley, California 140

CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria 8 <i>bright + citrusy</i> White wine, fresh juices.	Red Rock 12 <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.
Sedona Red Sangria 8 <i>sweet + bold</i> Red wine, brandy, fresh juices.	Pomegranate Blueberry 12 <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.
Xique-Xique 10 <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, fresh basil, juices.	Havana Coconut 12 <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.
Ultimate Gin + Tonic 10 <i>smooth + citrusy</i> Hendrick's gin, fresh rosemary, Q Tonic.	Chocolate Cold Brew 12 <i>sweet + roasty</i> Van Gogh Espresso Vodka, Disaronno, cream, nutmeg, chocolate drizzle.
French 75 9 <i>bright + citrusy</i> Tanqueray, lemon, rosemary simple, prosecco.	Lemon Basil 12 <i>citrusy + clean</i> Russian Standard Vodka, fresh lemon + basil.
Moscow Mule 10 <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	The Sedona 14 <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh lemon, lime juice.
Skinny Girl Tangerine Pom Spritzer 8 <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	Dirty Goose 14 <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.
Prickly Pear Margarita 10 <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	
El Patron Margarita 14 <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	

STH Spritz 8
bright + bitter
Amaro Nonino, prosecco, soda.

Grapefruit Negroni 10
bitter + citrusy
Tanqueray, Carpano Antica, Campari, grapefruit.

Classic Old Fashioned 12
bold + smooth
Buffalo Trace Bourbon, bitters, Luxardo cherry.
Add 'smoked option' +2

Classic Manhattan 12
bold + bitter
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry.
Add 'smoked option' +2

SPIRIT FREE

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 2.9
Craft Root Beer 3.5
Saratoga Water 5
28oz, Sparkling or Still
Mighty Leaf Teas 3
French Press Coffee 3