

## STARTERS

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

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

**Edamame** 7.9  
Steamed and tossed with smoked sea salt. GF HH V+

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

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

**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

**Steamed Shrimp**  
1/2 lb 12.9 | 1 lb 21.9  
Old Bay, house made cocktail sauce, horseradish. GF HH

**Canyon Nachos** 14.9  
Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

## GREENS

Add Chicken or Shrimp +6. Add Salmon\* +9, 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

**Strawberry Beet** 8.9  
Fresh strawberries, roasted beets, organic greens, candied pecans, 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** 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 +8

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

**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.

**Red Rock Pasta** 18.9  
Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. HH

## SIMPLY WOOD GRILLED

Choice of two house made sides. Premium sides +2

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

**Hand Cut Filet Mignon\*** 25.9  
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

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

**Hand Cut NY Strip** 24.9  
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

## TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

## PREMIUM TOPPINGS + 3

Marsala\*\*

Citrus Tomato Garlic Sauce with Feta

Wild Man Sauce

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

## 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.

### Bourbon Pork Chop 18.9

8 oz. bone-in and brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli.

### Wild Man Steak 19.9

8 oz. USDA Choice Flat Iron\*, melted fontina cheese, mushrooms and a gorgonzola cream sauce. Garlic whipped potatoes.

### Palo Verde Salmon 19.9

Certified Sustainable. Grilled, topped with house made citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and spinach. GF

### Crab Stuffed Shrimp 19.9

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

### Sedona Crab Cakes 21.9

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

### Seared Scallops 22.9

Large scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF

## HANDHELDS

All burgers served with choice of side.  
Add cherry-wood bacon or over easy egg\* +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+

### Prime Rib 12.9

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

## TACOS

### Southwest Steak Tacos

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

### Santa Fe Shrimp

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO  
14

## FLATBREADS

### South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO  
8

### 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

### Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO  
7

## SLIDERS

### Australian 'Kobe Beef'

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens.  
7 (2) 9 (3)

### Crab Cake

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

### Salmon

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

### Dixie

Smoked pulled pork and house made jicama slaw. With greens.  
7 (2) 9 (3)

## SIDES

All sides are GF. \*Indicates a premium side.

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

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the owner, manager, chef or your server.

# WINE

**HOUSE 6** Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE	<b>Villa Pozzi Moscato</b>	Sicily, Italy	8   31
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
	<b>Barone Fini Pinot Grigio</b>	Trentino-Alto Adige, Italy	8   31
	<b>Barboursville Pinot Grigio</b>	Virginia	10   39
	<b>Sartori Di Verona Pinot Grigio</b>	Veneto, Italy	7   27
	<b>Beckon Chardonnay</b>	Central Coast, California	11   43
	<b>Hess Select Chardonnay</b>	California	32
	<b>Kenwood 'Yulupa' Chardonnay</b>	Monterey, California	8   31
RED	<b>Angeline Pinot Noir</b>	California	8   31
	<b>La Madeline Cabernet-Merlot</b>	Pays d'Oc, France	8   31
	<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   31
	<b>Zuccardi 'Serie A' Malbec</b>	Mendoza, Argentina	10   39
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	8   31
	<b>Cousino Macul Antiguas Reserva Cabernet Sauvignon</b>	Maipo Valley, Chile	10   39
	<b>Josh Cellars Cabernet Sauvignon</b>	California	9   35
	<b>Barboursville Cabernet Sauvignon</b>	Virginia	37
	ROSE	<b>Los Dos</b>	Campo de Borja, Spain
<b>Meiomi</b>		California	9
<b>Fleur de Mer</b>		Provence, France	45
SPARKLING	<b>Maschio Prosecco</b>	Veneto, Italy	9
	<b>Mumm Sparkling Rosé</b>	Napa Valley, California	49
	<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	49
	<b>Veuve Cliquot 'Yellow Label'</b>	Champagne, France	90

## WINES OF INTEREST

<b>La Crema Pinot Noir</b>	Sonoma, California	54
<b>Kenwood Jack London Merlot</b>	Sonoma, California	46

## RESERVE SELECTION

<b>Beringer 'Private Reserve' Chardonnay</b>	Napa Valley, California,	80
<b>Erath Pinot Noir Resplendent</b>	Oregon	52
<b>Peju Cabernet Sauvignon</b>	Napa Valley, California	90

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# COCKTAILS

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Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>sweet + citrusy</i> White wine, fresh juices.	6	<b>Red Rock</b> <i>sweet + bold</i> Absolut Citron, Ciroc Red Berry, fresh juices.	9
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	6	<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	9
<b>Skinny Girl Tangerine POM Spritzer</b> <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	8	<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.	9	<b>Lemon Drop</b> <i>tart + sweet</i> Absolut Citron, fresh lemon juice.	9
<b>STH Orange Crush</b> <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	9	<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<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> Jefferson Reserve Bourbon, lemon, basil, agave nectar.	10
<b>Ultimate Gin + Tonic</b> <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	10	<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	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		

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## BEVERAGES

<b>Coca-Cola Products</b>	2.5
<b>Craft Root Beer</b>	3.5
<b>Saratoga Water</b> 28oz, Sparkling or Still	4.5
<b>Mighty Leaf Teas</b>	2.75
<b>French Press Coffee</b>	2.75

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## SPIRIT FREE

<b>Marrakesh Mint</b> Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
<b>Green Tea Mule</b> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
<b>Grapefruit Refresher</b> Grapefruit, lime, blood orange, soda.	3.9
<b>Cactus Lemonade</b> Prickly pear, pineapple, lemonade.	3.9