

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. Truffled lemon aioli. GF

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

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

Spicy Thai Shrimp 10.9
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

Canyon Crab Flatbread 12.9
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

Seared Ahi Tuna 13.9
Seared rare, seaweed salad, Asian sauce.

Bacon Wrapped Scallops 13.9
Large wild caught scallops, cherry-smoked bacon, jicama slaw, pepper jelly, cilantro. GF

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 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

Beet + Goat Cheese 9.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

Tomato Burrata 9.9
Creamy mozzarella burrata, fresh tomatoes, basil, red 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 17.9
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 15.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +8

Devil's Pass 18.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parme-

Grilled Chicken Alfredo 18.9
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

Seaside 20.9
Pan seared large shrimp, scallops, fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms.

SIMPLY WOOD GRILLED

Premium sides +2

Hand Cut Filet Mignon* 27.9
7 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* 24.9
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Hand Cut NY Strip 26.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Grilled Chicken 14.9
8 oz. Side of BBQ. Choice of two house made sides. GF HH

Norwegian Salmon* 21.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

TOPPINGS

Seasoned Butter Herb Butter Lemon Butter Lemon Basil Butter Pineapple Mango Salsa (HH) Chimichurri (HH)

PREMIUM TOPPINGS

Marsala** +3

Citrus Tomato Garlic Sauce with Feta +3

Wild Man Sauce +3

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.

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.

Shrimp + Grits 16.9

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over easy egg* +2.

Bourbon Pork Chop* 18.9

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

Thai Glazed Salmon* 22.9

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

Crab Stuffed Shrimp 22.9

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

Sedona Crab Cakes 24.9

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

Seared Scallops 24.9

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

BURGERS

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

STH Burger 15.9

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

Hangover Burger 15.9

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

Cheeseburger 14.9

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 madesauce, toasted potato bun. GFO VO+

HANDHELDS

SLIDERS

Salmon*

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

Australian 'Kobe Beef'*

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.
9 (2) 13 (3)

Crab Cake*

House made, remoulade, greens, red onion. With greens.
9 (2) 13 (3)

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

Santa Fe Shrimp

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO
13.9

FLATBREADS

South Rim Shrimp

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

Meat Lovers

Italian fennel sausage, pepperoni, red 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

KIDS

All kid meals include a beverage. 8.9

Mac-N-Cheese

Penne pasta in a creamy cheese sauce. GFO V

Kid Steak*

USDA Choice Flat Iron. Choice of side. GF

Crispy Chicken Tenders

3 hand cut, buttermilk breaded chicken tenders, honey mustard. Choice of side.

Cheese Pizza

Flatbread cheese pizza. GFO V

SIDES

All sides are GF.

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

Grilled Asparagus +3
Roasted Brussels Sprouts +3
Mexican Street Corn +3
Fruit +3

Sweet Potato Fries +5

WINE

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

WHITE	Fire Road Sauvignon Blanc	Marlborough, New Zealand	11 42
	Brancott Sauvignon Blanc	Marlborough, New Zealand	12 46
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10 39
	Montinore Pinot Gris	Willamette, Oregon	12 46
	Fess Parker Chardonnay	Santa Barbara, California	15 55
	Hess Chardonnay	California	10 39
	Grove Ridge Chardonnay	Central Coast, California	9 34
	Julia James Chardonnay	California	11 42
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9 34
	Heinz Eifel Riesling	Rheinhessen, Germany	9 34
Villa Pozzi Moscato	Sicily, Italy	9 34	
RED	Firestead Pinot Noir	Willamette, Oregon	14 44
	Cloud Bread Pinot Noir	Central Coast, California	9 33
	Skyfall Merlot	Columbia Valley, Washington	12 46
	Michael David 'Freakshow' Red Blend	Lodi, California	15 55
	Ruca Malen Malbec	Mendoza, Argentina	11 42
	District 7 Cabernet Sauvignon	Central Coast, California	10 39
	Josh Cellars Cabernet Sauvignon	California	12 46
	Joel Gott 815 Cabernet Sauvignon	California	12 46
	Ramon Bibao 'Crianza'	Rioja, Spain	14 50
ROSE	Rosé de Provence 'Fleurs de Prairie'	Côtes de Provence, France	11 42
	Castello di Raimat	Spain	9 34
SPARKLING	La Luca Prosecco	Veneto, Italy	9 34
	Casa del Mar Brut Rosé	Spain	10 36
	Comte de Bucques Brut	France	8 25
	Codonú Clasico Brut	Catalonia, Spain	10 38

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

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	8	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	14
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	12
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	12
Skinny Goose Spritzer <i>clean + citrusy</i> Grey Goose L'Orange, fresh muddled orange, soda. <i>100 calories, no added sugar</i>	10	Chocolate Cold Brew <i>sweet + roasty</i> Van Gogh Espresso Vodka, Disaronno, cream, nutmeg, chocolate drizzle.	12
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	10	Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10	Lemon Basil Monsoon <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	12
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10		
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14		
Smoked Old Fashioned <i>bold + smoky</i> Buffalo Trace Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14		
Smoked Manhattan <i>bitter + smoky</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14		

BEVERAGES

Coca-Cola Products	3
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	3
French Press Coffee	3
Orange Juice	3

SPIRIT FREE

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