

## STARTERS

**House Made Soup** 4.9 cup | 6.9 bowl

**Truffle Fries** 7.9

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

**Desert Fire Jalapeños** 7.9

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

**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\* +12, 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

**Gorgonzola Chopped** 6.9

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

**Julie's Farmer** 9.9

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

**Caesar** 5.9

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

**Strawberry Beet** 9.9

Fresh strawberries, roasted beets, organic greens, candied pecans, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

**Salmon\* Asparagus** 16.9

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

**Devil's Pass** 18.9

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, shrimp, sautéed mushrooms over fettuccine tossed in a slightly spicy alfredo sauce.

## 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\*** 28.9

6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Black Angus Flat Iron Steak\*** 20.9

8 oz. USDA Choice. Choice of two house made sides. GF

**Norwegian Salmon\*** 21.9

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

**Hand Cut NY Strip** 27.9

11 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Grilled Chicken** 15.9

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 19.9

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

## Bourbon Pork Chop 19.9

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

## Land + Sea 26.9

8 oz. Choice Black Angus flat iron\*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF

## Palo Verde Salmon 22.9

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

## Crab Stuffed Shrimp 20.9

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 with house made remoulade. Garlic whipped potatoes and Mexican street corn. GF  
Lite Option - one crab cake | 15.9

## 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

7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

## Hangover Burger 14.9

7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

## Cheeseburger 11.9

7 oz. 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+

## Prime Rib 12.9

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

# FLATBREADS

## South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO  
7.9

## Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO  
7.9

## BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO  
7.9

## Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V  
7.9

## Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO  
7.9

# SLIDERS

## 'Kobe Beef'

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens.  
9

## Crab Cake

House made, remoulade, greens, red onion. With greens.  
11

## Salmon

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.  
13

## Dixie

Smoked pulled pork and house made jicama slaw. With greens.  
9

# SIDES

All sides are GF except Seasonal Squash Couscous.  
\*\*Indicates a premium side.

<b>Garlic Whipped Potatoes</b>	<b>+3</b>	<b>Grilled Asparagus</b>	<b>+3</b>	<b>Grilled Vegetables</b>	<b>+5</b>
<b>Steamed Broccoli</b>	<b>+3</b>	<b>Fruit</b>	<b>+3</b>	<b>Sweet Potato Fries**</b>	<b>+5</b>
<b>Shoestring French Fries</b>	<b>+3</b>	<b>Mexican Street Corn</b>	<b>+3</b>	<b>Roasted Brussels Sprouts**</b>	<b>+5</b>
		<b>Seasonal Squash Couscous</b>	<b>+3</b>		

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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	Villa Pozzi Moscato	Sicily, Italy	8   31
	Heinz Eifel Riesling	Germany	8   31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9   35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	8   31
	Barboursville Pinot Grigio	Virginia	10   39
	Sartori Di Verona Pinot Grigio	Veneto, Italy	7   27
	Ærena Chardonnay	California	10   39
	Hess Select Chardonnay	California	32
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8   31
RED	Angeline Pinot Noir	California	8   31
	La Madeline Cabernet-Merlot	Pays d'Oc, France	8   31
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8   31
	Zuccardi 'Serie A' Malbec	Mendoza, Argentina	10   39
	Cousiño-Macul Antiguas Reservas Merlot	Maipo Valley, Chile	8   31
	Cousiño-Macul Antiguas Reserva Cabernet Sauvignon	Maipo Valley, Chile	10   39
	Josh Cellars Cabernet Sauvignon	California	9   35
	Barboursville Cabernet Sauvignon	Virginia	10   39
	ROSÉ	Los Dos	Campo de Borja, Spain
Meiomi		California	9   35
Fleur de Mer		Provence, France	45
SPARKLING	Maschio Prosecco	Veneto, Italy	9
	Mumm Sparkling Rosé	Napa Valley, California	49
	Mumm Napa Brut Prestige	Napa Valley, California	49
	Veuve Cliquot 'Yellow Label'	Champagne, France	90

## WINES OF INTEREST

Stintson Vineyards Sauvignon Blanc	Charlottesville, Virginia	36
La Crema Pinot Noir	Sonoma, California	54
Kenwood Jack London Merlot	Sonoma, California	46

## RESERVE SELECTION

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

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>sweet + citrusy</i> White wine, fresh juices.	6
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	6
<b>Skinny Girl Tangerine POM Spritzer</b> <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	8
<b>STH Mule</b> <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	9
<b>STH Orange Crush</b> <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	9
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
<b>Ultimate Gin + Tonic</b> <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	10
<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

## T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.  
9.9

**We will donate \$1 to the Tunnel to  
Towers Foundation for every  
T2T Lemon Basil Martini sold!**

We are a proud supporter of the  
Tunnel to Towers Foundation,  
an organization that honors our  
nation's first responders  
and military heroes.



**#LETUSDOGOOD**

<b>Red Rock</b> <i>sweet + bold</i> Absolut Citron, Ciroc Red Berry, fresh juices.	9
<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	9
<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>Lemon Drop</b> <i>tart + sweet</i> Absolut Citron, fresh lemon juice.	9
<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Lemon Basil Monsoon</b> <i>smooth + citrusy</i> Jefferson Reserve Bourbon, lemon, basil, agave nectar.	10
<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

## 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

## 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