

STARTERS

House Made Soup 4.9 cup | 6.9 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 8.9
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

Guacamole 9.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

Canyon Crab Flatbread 10.9
Crab meat, melted cheese, remoulade. GFO

Spicy Thai Shrimp 11.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Southwest Roasted Wings 14.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. 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 6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Strawberry Beet 9.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, 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 18.9
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

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

Devil's Pass 20.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

Chicken or Shrimp Alfredo 19.9
Grilled chicken or seared shrimp over fettuccine, creamy alfredo sauce, mushrooms.

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).
Premium Sides +1

Hand Cut Filet Mignon* 33.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 21.9
8 oz. USDA Choice. Choice of two house made sides. GF

Seasonal Catch* market
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Hand Cut NY Strip* 34.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Grilled Chicken 18.9
8 oz. Side of BBQ. Choice of two house made sides. GF HH

Norwegian Salmon* 22.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

PREMIUM TOPPINGS

**Indicates not GF

Marsala**	+4	Sautéed Onions	+3	Seared Shrimp	+6
Chuckawalla	+4	Sautéed Mushrooms	+3	Shrimp Scampi	+7
				Jumbo Lump Crab Cake	+6

HOUSE SPECIALTIES

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

Chicken Marsala 21.9
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

Chuckawalla Chicken 21.9
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 21.9
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

Pork Chop* Marsala 18.9
8 oz. Bone-in pork chop, grilled, melted fontina cheese, house made Marsala sauce. 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.

Thai Glazed Salmon* 23.9
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 26.9
Two 4 oz. 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes & Mexican street corn. GF

Seared Scallops 26.9
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 15.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

Hangover Burger 15.9
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 15.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

HANDHELDS

SLIDERS

Crab Cake
House made, remoulade, greens, red onion.
With greens.
10 (2) 13 (3)

'Kobe Beef'
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.
10 (2) 13 (3)

TACOS

Acapulco Fish
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO
13

Southwest Steak
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO
13

Santa Fe Shrimp
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO
13

FLATBREADS

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

Italiano
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO
8

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO
8

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V
8

WINE

HOUSE 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE			
	Villa Pozzi Moscato	Sicily, Italy	8 31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
	Barboursville Pinot Grigio	Virginia	39
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
	Hess Select Chardonnay	California	9 35
RED			
	Angeline Pinot Noir	California	8 31
	Meiomi Pinot Noir	California	11 43
	Alta Vista Vive Malbec	Mendoza, Argentina	8 31
	Michael David 'Freakshow' Red Blend	Lodi, California	11 43
	Seghesio Zinfandel	Sonoma, California	12 46
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 31
	J. Lohr Syrah	Paso Robles, California	9 35
	Josh Cellars Cabernet Sauvignon	California	9 35
	Joel Gott 815 Cabernet Sauvignon	California	13 51
	Barboursville Cabernet Sauvignon	Virginia	37
ROSE			
	Los Dos	Campo de Borja, Spain	7 27
	Chapoutier Belle	Provence, France	9 35
SPARKLING			
	Chic Sparkling Cava Rosé	Catalonia, Spain	29
	Maschio Prosecco	Veneto, Italy	9
	Wycliff Brut	California	7 27
	Mumm Napa Brut Prestige	Napa Valley, California	49

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

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria 7 | 15
bright + citrusy
White wine, fresh juices.

Sedona Red Sangria 7 | 15
sweet + bold
Red wine, brandy, fresh juices.

Build Your Own Mule 10
clean + spicy
Q Ginger Beer, lime.
STH Mule Pearl vodka
Gin Buck Tanqueray gin
Bourbon Buck Jim Beam bourbon
Mexican Buck Exotico Reposado

STH Orange Crush 9
citrusy + refreshing
Absolut Mandrin, Cointreau, fresh orange juice.

Prickly Pear Margarita 10
sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices.

Paloma 9
smooth + citrusy
Exotico Reposado, lime, Q grapefruit soda.

El Patron Margarita 13
smooth + citrusy
Patron, fresh juices, Grand Marnier float.

Smoked Old Fashioned 12
smoky + smooth
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

Smoked Manhattan 14
smoky + bitter
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.

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.



Red Rock 10
bright + sweet
Absolut Citron, Ciroc Red Berry, fresh juices.

Pomegranate Blueberry 10
sweet + fruity
Pearl Blueberry, blood orange, POM juice.

Havana Coconut 10
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

The Sedona 12
clean + bright
Our signature martini!
Bombay Sapphire, St. Germain, fresh juices.

Dirty Goose 12
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

BEVERAGES

Coca-Cola Products 3	Mighty Leaf Teas 2.75
Craft Sodas 3.5 Boylan's Orange Cream, Orange or Grape. Abita Root Beer	French Press Coffee 2.75
Saratoga Water 6 28oz, Sparkling or Still	

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint 5 <i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber.	Grapefruit Refresher 5 <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.
Green Tea Mule 5 <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	Cactus Lemonade 5 <i>sweet + bright</i> Prickly pear, pineapple, lemonade.