



STARTERS

House Made Soup 4.9 cup | 7.9 bowl
Ask your server for today's selection.

Bread Basket 4.9
Ciabatta bread rolls, house made whipped honey butter, herbed oil.

Edamame 5.9
Steamed and tossed with smoked sea salt. GF

Truffle Fries** 9.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

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

Goat Cheese + Tomato Jam Bruschetta 9.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

Crab Stuffed Mushrooms 10.9
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

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

Spicy Thai Shrimp 13.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Canyon Crab Flatbread 13.9
Crab meat, melted cheese, remoulade. GFO

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

Southwest Roasted Wings 15.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

GREENS

Add Chicken or Shrimp +8. 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 11.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon Asparagus 25.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 16.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +8

Grilled Chicken Alfredo 19.9
Grilled chicken over fettuccine, creamy alfredo sauce, mushrooms.

Devil's Pass 22.9
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 21.9
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms.

Shrimp Alfredo 19.9
Fettuccine, creamy alfredo sauce, large shrimp, broccoli, mushrooms, parmesan.

SIMPLY WOOD GRILLED

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®. Premium Sides +1.5

Hand Cut Filet Mignon* 34.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut NY Strip* 35.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 23.9
8 oz. USDA Choice. Choice of two house made sides. GF

Grilled Chicken 20.9
8 oz. Side of BBQ. Choice of two house made sides. GF HH

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

Norwegian Salmon 25.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

TOPPINGS

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

PREMIUM TOPPINGS

Marsala +5 Sautéed Onions +3 Seared Shrimp +6
Chuckawalla +5 Sautéed Mushrooms +3 Shrimp Scampi +7
Thai Glaze +2 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. GF

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 and sautéed portabella mushrooms. Garlic whipped potatoes. GF

Shrimp + Grits 18.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF
Add over easy egg* +2.

Land + Sea 32.9
8 oz. Choice Black Angus flat iron*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF
Option for 7 oz. Hand Cut Filet +10

Thai Glazed Salmon 26.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

Crab Stuffed Shrimp 24.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Sedona Crab Cakes 27.9
Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 8 or more. Thank you for taking care of your server.

*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.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

CH 04.12.23

BURGERS

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

Cheeseburger 13.9

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

STH Burger 16.9

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

The Beyond Burger 16.9

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

Hangover Burger 16.9

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

SLIDERS

Crab Cake 11 (2) 14 (3)

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

'Kobe Beef'* 11 (2) 14 (3)

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

FLATBREADS

South Rim Shrimp 10

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

Meat Lovers 12

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO

Margherita 10

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

BBQ Chicken 10

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

SIDES

All sides are gluten free.

Garlic Whipped Potatoes +4.5

Steamed Broccoli +4.5

Shoestring French Fries** +4.5

Grilled Asparagus +4.5

STH Bacon Succotash +4.5

Southwest Corn +4.5

Steamed Spinach +4.5

Fruit +4.5

Sweet Potato Fries** +6

Roasted Brussels Sprouts +6

BEVERAGES

Coca-Cola Products +3.5

Craft Sodas +4

Boylan's Cream Soda, Orange or Grape

Abita Root Beer

French Press Coffee +3.25

Mighty Leaf Teas +3.25

Saratoga Water +7.5

Sparkling or Still. 28 oz.

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

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

Alta Vista Vive Malbec

Mendoza, Argentina

8 | 31

Michael David 'Freakshow' Red Blend

Lodi, California

11 | 43

Columbia Crest 'Grand Estates' Merlot

Columbia Valley, Washington

8 | 31

Josh Cellars Cabernet Sauvignon

California

9 | 35

Joel Gott 815 Cabernet Sauvignon

California

13 | 51

ROSE

Los Dos

Campo de Borja, Spain

7 | 27

Chapoutier Belle

Provence, France

9 | 35

SPARKLING

Chic Sparkling Cava Rosé

Catalonia, Spain

34

Maschio Prosecco

Veneto, Italy

9

Mumm Napa Brut Prestige

Napa Valley, California

54

RESERVE

Moet & Chandon Brut Imperial

Champagne, France

72

Orin Swift 'Pappillon' Red Blend

Napa Valley, California

110

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria 8 | 17

bright + citrusy

White wine, fresh juices.

Sedona Red Sangria 8 | 17

sweet + bold

Red wine, brandy, fresh juices.

Build Your Own Mule 10

clean + spicy

Q Ginger Beer, lime.

STH Mule

Pearl Vodka

Irish Mule

Jameson Irish Whiskey

Gin Buck

Tanqueray Gin

Bourbon Buck

Jim Beam Bourbon

Mexican Buck

Exotico Reposado Tequila

STH Orange Crush 9

citrusy + refreshing

Absolut Mandrin, Cointreau, orange juice.

Prickly Pear Margarita 11

sweet + citrusy

Exotico Reposado, orange liqueur, prickly pear, fresh juices.

Paloma 10

smooth + refreshing

Exotico Reposado Tequila, lime, Q grapefruit soda.

El Patron Margarita 13

smooth + citrusy

Patron, fresh juices, Grand Marnier float.

Smoked Old Fashioned 13

bold + smoky

Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

Smoked Manhattan 14

bitter + smoky

Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil.
10.9

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 + briny

Pearl Blueberry, blood orange, POM juice.

Havana Coconut 10

sweet + tropical

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime..

The Sedona 13

clean + bright

Our signature martini! Bombay Sapphire, St. Germain, fresh juices.

Dirty Goose 14

bold + briny

Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint 6

clean + herbaceous

Marrakesh Mint Tea, lemon, mint, cucumber.

Green Tea Mule 6

clean + spicy

Green Dragon Tea, lime, POM juice, Q Ginger Beer.

Grapefruit Refresher 6

tart + sweet

Grapefruit, lime, blood orange, soda.

Cactus Lemonade 6

sweet + bright

Prickly pear, pineapple, lemonade.