

STARTERS

House Made Soup 4.9 cup | 7.9 bowl
Tomato Basil
New England Clam Chowder

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

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

Buffalo Cauliflower** 10.9
Fried cauliflower, buffalo sauce, whipped blue cheese, celery. 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

Devil's Pass Dip 13.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro, flatbreads. GFO

Seared Ahi Tuna** 14.9
Seared rare*, seaweed salad, Asian sauce.

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

Prince Edward Island Mussels 15.9
Tomatoes, red onions, garlic, lemon-basil sauce. GFO

GREENS

Add Chicken or Shrimp +8. Add Steak* +12

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

Tomato Burrata 9.9
Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO

Watermelon Feta 10.9
Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon 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 with 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.

Seaside 23.9
Pan seared bay scallops and shrimp, roasted red peppers, mushrooms, fettuccine tossed in our house made tarragon champagne cream sauce.

SIMPLY WOOD GRILLED

Choice of two house made sides. Choice of topping, if desired.
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

Mahi Mahi 26.9
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 Oscar +6 Citrus Tomato Garlic Sauce with Feta +5

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.

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

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

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

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

Crab & Shrimp Mahi Mahi 33.9
Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and grilled asparagus. 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.

VA 03.28.23

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

TACOS

Acapulco Fish 13

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

Southwest Steak 13

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

Santa Fe Shrimp** 15

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

FLATBREADS

South Rim Shrimp 9.9

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

Meat Lovers 9.9

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

Margherita 8

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

BBQ Chicken 9.9

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

Sweet Potato Fries** +6

Roasted Brussels Sprouts +6

BEVERAGES

Coca-Cola Products +3.5

Craft Root Beer +4

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
Sartori Di Verona Pinot Grigio	Veneto, Italy	8 31
Barboursville Pinot Grigio	Virginia	39
Wither Hills Sauvignon Blanc	Marlborough, New Zealand	11 43
Stoneleigh Sauvignon Blanc	Marlborough, New Zealand	10 38
Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
Joel Gott Unoaked Chardonnay	California	10 38

RED

Angeline Pinot Noir	California	8 31
Meiomi Pinot Noir	California	11 43
Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
Michael David 'Freakshow' Red Blend	Lodi, California	11 43
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

ROSÉ

Los Dos	Campo de Borja, Spain	7 27
Chapoutier Belle	Provence, France	9 35

SPARKLING

Chic Sparkling Cava Rosé	Catalonia, Spain	34
Maschio Prosecco	Italy	9 34
Wycliff Brut	California	7 27
Mumm Napa Brut Prestige	Napa Valley, California	54

WINES OF INTEREST

Paul Cluver Elgin Sauvignon Blanc	Western Cape, South Africa	43
Seghesio Zinfandel	Sonoma, California	54
Lovington Cabernet Franc	Virginia	54

RESERVE

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

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria 8 | 17

bright + citrusy
White wine, fresh juices.

Sedona Red Sangria 8 | 17

sweet + bold
Red wine, brandy, fresh juices.

Xique-Xique 11

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices.

Mojito 10

clean + refreshing
Bacardi Rum, fresh mint, lime, soda.

STH Mule 10

clean + spicy
Pearl Vodka, Q Ginger Beer, lime.

STH Orange Crush 9

citrusy + refreshing
Absolut Mandrin, Cointreau, orange juice.

Paloma 10

citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda.

The Greyhound 10

citrusy + bright
Tito's Vodka, St. Germain Elderflower, grapefruit, rose.

Skinny Girl Tangerine Pom Spritzer 9

sweet + bright
Skinny Girl Vodka, tangerine, POM juice, soda.

Prickly Pear Margarita 11

sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices.

El Patron Margarita 13

smooth + citrusy
Patron, fresh juices, Grand Marnier float.

Ultimate Gin + Tonic 13

smooth + citrusy
Hendrick's Gin, fresh rosemary, Q tonic.

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, 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

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.

Watermelon 11

clean + refreshing
Tito's handmade Vodka, lime juice, watermelon.

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.

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint 6

Marrakesh Mint Tea, lemon, mint, cucumber.

Green Tea Mule 6

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

Grapefruit Refresher 6

Grapefruit, lime, blood orange, soda.

Cactus Lemonade 6

Prickly pear, pineapple, lemonade.