

STARTERS-

House Made Soup New England Clam Chowder 4.9 cup | 8.9 bowl

Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. V | 4.9

Classic Hummus

Herbed oil, feta, cucumber, flatbreads. GFO | 7.9

Mama Sorrentino's Meatballs

House made with beef and pork, red sauce, ricotta, mozzarella, basil, grilled garlic crostini. GFO |8.9

Truffle Fries**

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 9.9

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

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V \mid 9.9

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter, GF | 10.9

Buffalo Cauliflower**

Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF | 10.9

Guacamole**

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

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

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

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

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 14.9

Canvon Nachos**

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

Southwest Roasted Wings

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

Prince Edward Island Mussels Tomatoes, red onion, garlic, lemon basil sauce. GFO | 15.9

Thai Glazed Wings**

About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. | 15.9

Add chicken or shrimp +8. Add steak* or salmon +14

GREENS -

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | 5.9 Add feta or goat cheese +.75

Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 6.9

Gorgonzola Chopped Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 6.9

Strawberry BeetFresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumble House made strawberry vinaigrette. GF VO+ | 9.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ |11.9

Southwest Chicken

House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF | 12.9 Substitute crispy chicken +4

Salmon Asparagus Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 25.9

SIMPLY WOOD GRILLED

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

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 36.9

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 35.9

Black Angus Flat Iron Steak* 8 oz. USDA Choice.

Choice of two house made sides. GF | 23.9

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

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 25.9

TOPPINGS

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

PREMIUM TOPPINGS

Marsala | 5 Oscar | 6 Wild Man | 5 Citrus Tomato Garlic with feta | 5

HOUSE SPECIALTIES

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

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 21.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 21.9

Roman Parmesan Crusted Chicken

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

Shrimp + Grits

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

Thai Glazed Salmon

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

Land + Sea

8 oz. Choice Black Angus flat iron*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 32.9 Substitute 7 oz. hand cut Filet Mignon* +10

Crab Stuffed ShrimpLarge shrimp stuffed with jumbo lump crab meat, lemon butter.
Garlic whipped potatoes and steamed spinach. GF | 24.9

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes, house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 27.9

Seasonal Catch

Certified sustainable, hand cut, crispy, pan-seared topped with lemon caper butter. Garlic whipped potatoes and steamed broccoli. GF | market

PASTA

Gluten free upon request. Vegetarian options available.

Beyond Bolognese

Plant-based Beyond Beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil. V+ |18.9

Shrimp PrimaveraMixed seasonal vegetables, fettuccine tossed in a herb lemon-wine sauce. VO+ | 18.9

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 19.9

Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. | 22.9 Add Italian fennel sausage +2

French Quarter

Andouille sausage, shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. | 21.9

SIDES

All sides are gluten free. Sweet Potato Fries and Roasted Brussels Sprouts are premium sides.

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

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option V+ = Vegan Option

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

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 13.9

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 16.9

Hangover Burger

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

The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ 16.9

Vegan Burger

Plant-based veggie burger, hand crafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. GFO V+ | 16.9

South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO | 9.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 9.9

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 9.9

Baked brie, prosciutto, blueberries, arugula, balsamic glaze. GFO VO \mid 9.9

Margherita

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

Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 12.9

Havana Pork

Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens. | 12.9

Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 14.9

Santa Fe Shrimp**

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 14.9

BEVERAGES

Coca-Cola Products | 3.5 Craft Root Beer | 4

French Press Coffee | 3.25 Mighty Leaf Teas | 3.25 Almond Milk | 4

Saratoga Water | 7.5 Sparkling or Still. 28 oz.

WINE -

 $HOUSE \mid 6$ Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

Villa Pozzi Moscato 8 | 31 Sicily, Italy Chateau Ste. Michelle Dry Riesling Columbia Valley, Washington 8 | 31 Sartori Di Verona Pinot Grigio Veneto, Italy 8 | 31 Barboursville Pinot Grigio 39 Virginia 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 **Angeline Pinot Noir** California 8 | 31 Meiomi Pinot Noir 11 | 43 California

Trapiche Malbec, Oak Cask 8 | 31 Mendoza, Argentina Michael David 'Freakshow' Red Blend 11 | 43 Lodi, California 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 37 Virainia Los Dos Campo de Boria, Spain 7 | 27 **Chapoutier Belle** 9 | 35 Provence, France

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

WINES OF INTEREST

Wairau River Sauvignon Blanc	Marlborough, New Zealand	43
Seghesio Zinfandel	Sonoma, California	54
Lovingston Cabernet Franc	Virginia	54

RESERVE

Moet & Chandon Brut Imperial Champagne, France Chateau de la Coste Margaux Bordeaux Bordeaux, France Orin Swift 'Papillon' Red Blend Napa Valley, California Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

White wine, fresh juices. glass 8 | carafe 17

Sedona Red Sangria

Red wine, brandy, fresh juices. glass 8 | carafe 17

Xique-Xique

Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 11

Mojito

Bacardi Rum, fresh mint, lime, soda. | 10

STH Mule

Pearl Vodka, Q Ginger Beer, lime. | 10

Orange Crush

Absolut Mandrin, Cointreau, orange juice. | 9

Paloma

refreshina

Exotico Reposado Tequila, lime, Q grapefruit soda. | 10

The Grevhound

Tito's Vodka, St. Germain Elderflower, grapefruit, rose. | 10

STH Aperol Spritz

Prosecco, Aperol, Solerno blood orange, orange bitters, soda. | 12

Prickly Pear Margarita

Exotico Reposado, orange liqueur, prickly pear, fresh juices. 11

El Patron Margarita

Patron, fresh juices, Grand Marnier

Smoked Old Fashioned

72

60

110

Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 13

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, 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

Absolut Citron, Ciroc Red Berry, fresh juices. | 10

Pomegranate Blueberry

Pearl Blueberry, blood orange, POM juice. | 10

Havana Coconut

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 10

Watermelon

Tito's handmade Vodka, lime, watermelon. | 11

The Sedona

Our signature martini! Bombay Sapphire, St. Germain, fresh juices. | 12

Dirty Goose

Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 12

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint

Marrakesh Mint Tea, lemon, mint, cucumber. | 6

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Strawberry Basil Refresher

Fresh strawberries, basil, lemon. | 6

Cactus Lemonade Prickly pear, pineapple, lemonade. | 6