

STARTERS

House Made Soup 4.9 cup | 6.9 bowl
Ask your server for today's selection.

Truffle Fries 7.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Desert Fire Jalapeños 7.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Goat Cheese + Tomato Jam Bruschetta 7.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

Crab Stuffed Mushrooms 8.9
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+

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

GREENS

Add Chicken or Shrimp +6. 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

Caesar 5.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 5.9
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 15.9
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 16.9
Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms.

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.

Seaside 21.9
Pan seared large shrimp, scallops, fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms.

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)

Hand Cut Filet Mignon* 29.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 18.9
8 oz. USDA Choice. Choice of two house made sides. GF

Mahi Mahi* 22.9
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Hand Cut NY Strip* 28.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Grilled Chicken 14.9
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

Marsala** +3

Jumbo Lump Crab Cake +6

Citrus Tomato Garlic Sauce with Feta +3

Wild Man Sauce +3

Seared Shrimp +6

**Indicates not GF

HOUSE SPECIALTIES

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

Chicken Marsala 16.9
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 17.9
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

Pork Chop* Marsala 17.9
8 oz. Bone-in pork chop, grilled, melted fontina cheese, house made Marsala sauce. Garlic whipped potatoes.

Shrimp + Grits 15.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over easy egg* +2.

Thai Glazed Salmon* 22.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

Crab Stuffed Shrimp 21.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Sedona Crab Cakes 22.9
Two 4 oz. 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes & Mexican street corn. GF Lite Option - one crab cake | 15.9

Seared Scallops 23.9
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 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

The Beyond Burger 13.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO, VO+

HANDHELDS

SLIDERS

Salmon*
Organic, certified sustainable salmon, greens, tomato, red onion, chimichili aioli. With greens.
9 (2) 13 (3)

Crab Cake
House made, remoulade, greens, red onion.
With greens.
9 (2) 12 (3)

'Kobe Beef**
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.
9 (2) 11 (3)

TACOS

Acapulco Fish
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimichili aioli, cilantro. With greens. GFO
11

Southwest Steak
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO
11

Santa Fe Shrimp
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO
14

Havana Pork
Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens.
12

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO
7

Italiano
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO
7

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO
7

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V
7

WINE

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

| Color | Wine Name | Origin | Price |
|----------------------------------|---------------------------------------|-----------------------------|---------|
| 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 |
| | Brancott Sauvignon Blanc | Marlborough, New Zealand | 9 35 |
| | Cloudfall Sauvignon Blanc | Monterey, California | 10 39 |
| | 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 |
| | 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 | |
| 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 |

WINES OF INTEREST

| | | |
|-----------------------------------|----------------------------|---------|
| Paul Cluver Elgin Sauvignon Blanc | Western Cape, South Africa | 43 |
| Domaine des Herbauges Chardonnay | Loire Valley, France | 12 46 |
| Seghesio Zinfandel | Sonoma, California | 54 |
| Lovingston Cabernet Franc | Virginia | 54 |

RESERVE SELECTION

| | | |
|--------------------------------------|-------------------------|-----|
| Moët & Chandon Brut Imperial | Champagne, France | 72 |
| Chateau de la Coste Margaux Bordeaux | Bordeaux, France | 60 |
| Orin Swift 'Pappillon' Red Blend | Napa Valley, California | 110 |

BEVERAGES

| | | | |
|--|------------|----------------------------|-------------|
| Coca-Cola Products | 2.5 | Mighty Leaf Teas | 2.75 |
| Craft Sodas | 3.5 | French Press Coffee | 2.75 |
| Boylan's Orange Cream, Orange or Grape. Abita Root Beer | | | |
| Saratoga Water | 5 | | |
| 28oz, Sparkling or Still | | | |

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

| | |
|--|--------|
| Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices. | 7 15 |
| Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices. | 7 15 |
| Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 10 |
| Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime. | 10 |
| STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandrin, Cointreau, fresh orange juice. | 9 |
| Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 10 |
| Paloma <i>smooth + citrusy</i> Exotico Reposado, lime, Q grapefruit soda. | 9 |
| El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float. | 13 |
| Grapefruit Negroni <i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit. | 12 |
| Smoked Old Fashioned <i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 12 |
| Smoked Manhattan <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.



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| Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices. | 10 |
| Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice. | 10 |
| Watermelon <i>clean + refreshing</i> Tito's handmade Vodka, lime juice, watermelon. | 11 |
| Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 10 |
| Lemon Basil Monsoon <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar. | 11 |
| The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices. | 12 |
| Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 12 |

SPIRIT FREE

Add vodka to any spirit free drink +6

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| Marrakesh Mint <i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber. | 3.9 | Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda. | 3.9 |
| Green Tea Mule <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 3.9 | Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade. | 3.9 |