

## 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

**Chicken + Black Bean Tostada** 8.9  
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

**Crab Stuffed Mushrooms** 8.9  
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

**Mediterranean Hummus Platter** 8.9  
House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

**Spicy Thai Shrimp** 9.9  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

**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

**Bacon Wrapped Scallops** 12.9  
Wild caught scallops, cherry-wood smoked bacon, jicama slaw, pepper jelly, cilantro. GF

**Southwest Roasted Wings** 12.9  
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

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

**Prince Edward Island Mussels** 14.9  
Tomatoes, red onions, garlic, lemon-basil sauce. GFO

## 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

**Beet + Goat Cheese** 9.9  
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. 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** 16.9  
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 +8

**French Quarter** 16.9  
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms.

**Grilled Chicken Alfredo** 17.9  
Grilled chicken over fettuccine, creamy alfredo sauce with 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** 24.9  
Pan seared large shrimp and scallops over 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)  
Premium sides +2

**Hand Cut Filet Mignon\*** 31.9  
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Hand Cut NY Strip** 31.9  
12 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

**Grilled Chicken** 14.9  
8 oz. Side of BBQ. Choice of two house made sides. GF HH

**Golden Sea Bass (Corvina)** 19.9  
Certified sustainable. Grilled with choice of topping and two house made sides. GF

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

PREMIUM TOPPINGS + 3

Marsala\*\*

Citrus Tomato Garlic Sauce with Feta

Rockefeller\*\*

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

# HOUSE SPECIALTIES

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

## Chicken Marsala 17.9

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

## Chuckawalla Chicken 18.9

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.

## Bourbon Pork Chop 18.9

8 oz. Bone-in pork chop, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli.

## Smoky BBQ Beef Short Rib 25.9

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. GF

## Sedona Salisbury Steak 15.9

Tender salisbury steak\*, sautéed mushrooms, house made Marsala gravy. Garlic whipped potatoes and Mexican street corn.

## Shrimp + Grits 15.9

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

## Palo Verde Salmon\* 21.9

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF

## Crab Stuffed Shrimp 21.9

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

## Seared Scallops 24.9

Large, wild large scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF

## Crab + Shrimp topped Sea Bass\* (Corvina) 26.9

Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and grilled asparagus. GF

## 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, house made picante aioli, 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

### Cheeseburger 9.9

7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, 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

#### 'Kobe Beef\*\*

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

9

### TACOS

#### Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi 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

#### Short Rib

Braised beef short rib, ginger BBQ sauce, jicama slaw, house made pickled shallots. With greens. GFO

14

### 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

## SIDES

\*\*All sides are GF except Creamed Spinach.

Garlic Whipped Potatoes +3  
Steamed Broccoli +3  
Shoestring French Fries +3  
Grilled Asparagus +3

Roasted Brussels Sprouts +3  
Mexican Street Corn +3  
Fruit +3

Sweet Potato Fries +5  
Creamed Spinach\*\* +5  
Truffle Cauliflower +5

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the owner, manager, chef or your server.

# WINE

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

WHITE	<b>Stemmari Moscato</b>	Sicily, Italy	8   30
	<b>Relax Rielsing</b>	Longuich, Germany	7   27
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   34
	<b>Oyster Bay Sauvignon Blanc</b>	Marlborough, New Zealand	8   30
	<b>Caposaldo Pinot Grigio</b>	Veneto, Italy	9   34
	<b>Acrobat Pinot Gris</b>	Oregon	8   30
	<b>Hess Select Chardonnay</b>	California	9   35
	<b>The Seeker Chardonnay</b>	California	8   30
RED	<b>Irony Black Pinot Noir</b>	Monterey, California	9   34
	<b>Macmurray Ranch Pinot Noir</b>	California	12   46
	<b>Alamos Malbec</b>	Mendoza Argentina	8   30
	<b>Cusumano Merlot</b>	Italy	7   26
	<b>Michael David 'Petite Petit'</b>	Lodi, California	13   41
	<b>Conundrum Red Blend</b>	California	9   34
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	7   26
	<b>J. Lohr Syrah</b>	Paso Robles, California	10   32
	<b>Josh Cellars Cabernet Sauvignon</b>	California	10   38
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	12   40
	<b>1000 Stories Bourbon Barrel Aged Cabernet Sauvignon</b>	California	8   30
ROSÉ	<b>'Whispering Angel'</b>	Provence, France	10   38
	<b>Chapoutier Belle</b>	Provence, France	8   30
SPARKLING	<b>La Marca Prosecco Brut</b>	Italy	8   30
	<b>Moët &amp; Chandon Brut Impérial</b>	Champagne, France	90

## WINES OF INTEREST

<b>Sonoma-Cutrer 'The Cutrer' Chardonnay</b>	California	11   42
<b>Santa Margherita Pinot Grigio</b>	Italy	9   34
<b>Meiomi Pinot Noir</b>	California	12   46
<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	45

## RESERVE SELECTION

<b>Cakebread Chardonnay</b>	California	115
<b>Duckhorn Merlot</b>	Napa Valley, California	80
<b>Stags Leap Cabernet Sauvignon</b>	Napa Valley, California	100
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	140
<b>Stone Street Estate Cabernet Sauvignon</b>	California	80

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>sweet + citrusy</i> White wine, fresh juices.	7.5   15
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, fresh juices.	7.5   15
<b>Xique-Xique</b> <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
<b>Moscow Mule</b> <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10
<b>STH Orange Crush</b> <i>citrusy + refreshing</i> Absolut Mandrin, Cointreau, fresh orange juice.	9
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13
<b>Nutty Russian</b> <i>creamy + smooth</i> Pearl vodka, Kahlua cream, hazelnut.	10
<b>STH Spritz</b> <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	12
<b>Classic Old Fashioned</b> <i>bold + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. Add 'smoked option' +2	10
<b>Classic Manhattan</b> <i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add 'smoked option' +2	12

## T2T LEMON BASIL MARTINI

Tito's 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

<b>Red Rock</b> <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>Lemon Basil Monsoon</b> <i>smooth + citrusy</i> Old Forrester's 86 Bourbon, lemon, basil, agave nectar.	10
<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

## BEVERAGES

<b>Coca-Cola Products</b>	2.5
<b>Craft Root Beer</b>	3.5
<b>Saratoga Water</b> 28oz, Sparkling or Still	5
<b>Mighty Leaf Teas</b>	2.75
<b>French Press Coffee</b>	2.75

## SPIRIT FREE

Add vodka to any spirit free drink +6

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