

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

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|-----------|--|-----------------------------|---------|
| WHITE | Stemmari Moscato | Sicily, Italy | 8 30 |
| | Relax Rielsing | Longuich, Germany | 7 27 |
| | Chateau Ste. Michelle Dry Riesling | Columbia Valley, Washington | 8 31 |
| | Brancott Sauvignon Blanc | Marlborough, New Zealand | 9 34 |
| | Oyster Bay Sauvignon Blanc | Marlborough, New Zealand | 8 30 |
| | Caposaldo Pinot Grigio | Veneto, Italy | 9 34 |
| | Acrobat Pinot Gris | Oregon | 8 30 |
| | Hess Select Chardonnay | California | 9 35 |
| | The Seeker Chardonnay | California | 8 30 |
| RED | Irony Black Pinot Noir | Monterey, California | 9 34 |
| | Macmurray Ranch Pinot Noir | California | 12 46 |
| | Alamos Malbec | Mendoza Argentina | 8 30 |
| | Cusumano Merlot | Italy | 7 26 |
| | Michael David 'Petite Petit' | Lodi, California | 13 41 |
| | Conundrum Red Blend | California | 9 34 |
| | Columbia Crest 'Grand Estates' Merlot | Columbia Valley, Washington | 7 26 |
| | J. Lohr Syrah | Paso Robles, California | 10 32 |
| | Josh Cellars Cabernet Sauvignon | California | 10 38 |
| | Joel Gott 815 Cabernet Sauvignon | California | 12 40 |
| | 1000 Stories Bourbon Barrel Aged Cabernet Sauvignon | California | 8 30 |
| ROSE | 'Whispering Angel' | Provence, France | 10 38 |
| | Chapoutier Belle | Provence, France | 8 30 |
| | Gloria Ferrer Blanc de Noirs | Carneros, California | 64 |
| SPARKLING | La Marca Prosecco Brut | Italy | 8 30 |
| | Moët & Chandon Brut Impérial | Champagne, France | 90 |
| | Bouvet Ladubay Signature Brut | Loire Valley, France | 12 40 |

WINES OF INTEREST

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

RESERVE SELECTION

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|---|-------------------------|-----|
| Cakebread Chardonnay | California | 115 |
| Duckhorn Merlot | Napa Valley, California | 80 |
| Stags Leap Cabernet Sauvignon | Napa Valley, California | 100 |
| Caymus Cabernet Sauvignon | Napa Valley, California | 140 |
| Stone Street Estate Cabernet Sauvignon | California | 80 |

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

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| Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices. | 7.5 15 |
| Sedona Red Sangria <i>sweet + bold</i> Red wine, fresh juices. | 7.5 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 |
| El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float. | 13 |
| Nutty Russian <i>creamy + smooth</i> Pearl vodka, Kahlua cream, hazelnut. | 10 |
| STH Spritz <i>bright + bitter</i> Amaro Nonino, prosecco, soda. | 12 |
| Classic Old Fashioned <i>bold + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. Add 'smoked option' +2 | 10 |
| Classic Manhattan <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

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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 |
| Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 10 |
| Lemon Basil Monsoon <i>smooth + citrusy</i> Old Forrester's 86 Bourbon, lemon, basil, agave nectar. | 10 |
| 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 |

BEVERAGES

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

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