

## STARTERS

**House Made Soup** 4.9 cup | 6.9 bowl

**Truffle Fries** 8.9

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

**Desert Fire Jalapeños** 8.9

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

**Goat Cheese + Tomato Jam Bruschetta** 8.9

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

**Hummus Duo** 8.9

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

**Crab Stuffed Mushrooms** 9.9

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 HH V+

**Seared Ahi Tuna\*** 11.9

Seared rare, seaweed salad, Asian sauce.

**Spicy Thai Shrimp** 11.9

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

**Canyon Crab Flatbread** 12.9

Crab meat, melted cheese, remoulade. GFO

**Southwest Roasted Wings** 14.9

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** 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

**Strawberry Beet** 9.9

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

**Power** 9.9

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF V HH

**Julie's Farmer** 9.9

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

**Salmon\* Asparagus** 18.9

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** 14.9

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ Add chicken or shrimp +8

**Devil's Pass** 20.9

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** 23.9

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

**Seafood Sorrento** 25.9

Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, parmesan. VO+

## SIMPLY WOOD GRILLED

Choice of two house made sides. Choice of topping, if desired. Premium sides +1

**Hand Cut Filet Mignon\*** 33.9

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

**Hand Cut NY Strip\*** 34.9

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

**Black Angus Flat Iron Steak\*** 21.9

8 oz. USDA Choice. Choice of two house made sides. GF

**Grilled Chicken** 18.9

8 oz. Side of BBQ. Choice of two house made sides. GF HH

**Rockfish\*** 23.9

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

**Norwegian Salmon\*** 23.9

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 + 5

Marsala\*\*

Citrus Tomato Garlic Sauce with Feta

Wild Man Sauce

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.

## HOUSE SPECIALTIES

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

### Chicken Marsala 18.9

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 18.9

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

### Shrimp + Grits 16.9

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

### Thai Glazed Ahi Tuna\* 25.9

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

### Land + Sea 29.9

8 oz. Choice Black Angus flat iron\*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF

### Crab Stuffed Shrimp 22.9

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

### Seared Scallops 26.9

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

### Sedona Crab Cakes 26.9

Two 4 oz, 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Mexican street corn. GF

### Palo Verde Rockfish\* 26.9

Organic, certified sustainable. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF

## BURGERS

All burgers served with choice of side. Add cherry-wood bacon +2. Gluten Free Bun +1

### STH Burger 15.9

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

### Hangover Burger 15.9

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

### Cheeseburger 11.9

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

### The Beyond Burger 15.9

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

## HANDHELDS

### TACOS

#### Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO  
12

#### Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO  
12

#### Santa Fe Shrimp

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

### FLATBREADS

#### South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO  
8

#### Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO  
8

#### BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO  
8

#### Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V  
8

## SIDES

All sides are GF except couscous.

Garlic Whipped Potatoes +4

Steamed Broccoli +4

Shoestring French Fries +4

Grilled Asparagus +4

STH Bacon Succotash +4

Mexican Street Corn +4

Seasonal Squash Couscous\*\* +4

Fruit +4

Sweet Potato Fries +5

Roasted Brussels Sprouts +5

Grilled Vegetables +5

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# WINE

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

WHITE	<b>Villa Pozzi Moscato</b>	Sicily, Italy	8   31
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
	<b>Sartori Di Verona Pinot Grigio</b>	Veneto, Italy	8   31
	<b>Barboursville Pinot Grigio</b>	Virginia	39
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
	<b>Cloudfall Sauvignon Blanc</b>	Monterey, California	10   39
	<b>Kenwood 'Yulupa' Chardonnay</b>	Monterey, California	8   31
	<b>Hess Select Chardonnay</b>	California	9   35
RED	<b>Angeline Pinot Noir</b>	California	8   31
	<b>Meiomi Pinot Noir</b>	California	11   43
	<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   31
	<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	11   43
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	8   31
	<b>J. Lohr Syrah</b>	Paso Robles, California	9   35
	<b>Josh Cellars Cabernet Sauvignon</b>	California	9   35
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	13   51
<b>Barboursville Cabernet Sauvignon</b>	Virginia	37	
ROSE	<b>Los Dos</b>	Campo de Borja, Spain	7   27
	<b>Chapoutier Belle</b>	Provence, France	9   35
SPARKLING	<b>Chic Sparkling Cava Rosé</b>	Catalonia, Spain	29
	<b>Alzaia Prosecco</b>	Veneto, Italy	7
	<b>Wycliff Brut</b>	California	7   27
	<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	49

## WINES OF INTEREST

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

## RESERVE SELECTION

<b>Moet &amp; Chandon Brut Imperial</b>	Champagne, France	72
<b>Chateau de la Coste Margaux Bordeaux</b>	Bordeaux, France	60
<b>Orin Swift 'Pappillon' Red Blend</b>	Napa Valley, California	110

# COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> White wine, fresh juices.	7   15
<b>Sedona Red Sangria</b> Red wine, brandy, fresh juices.	7   15
<b>Xique-Xique</b> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
<b>Mojito</b> Bacardi Rum, fresh mint, lime, soda.	9
<b>STH Mule</b> Pearl Vodka, Q Ginger Beer, lime.	10
<b>STH Orange Crush</b> Absolut Mandrin, Cointreau, fresh orange juice.	9
<b>Skinny Girl Tangerine Pom Spritzer</b> Skinny Girl Vodka, tangerine, POM juice, soda.	9
<b>Prickly Pear Margarita</b> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
<b>El Patron Margarita</b> Patron, fresh juices, Grand Marnier float.	13
<b>Smoked Old Fashioned</b> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12
<b>Smoked Manhattan</b> 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.



#LETUSDOGOOD

<b>Red Rock</b> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Pomegranate Blueberry</b> Pearl Blueberry, blood orange, POM juice.	10
<b>Havana Coconut</b> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>The Sedona</b> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Dirty Goose</b> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

## BEVERAGES

<b>Coca-Cola Products</b>	<b>3</b>
<b>Craft Root Beer</b>	<b>3.5</b>
<b>Saratoga Water</b> 28oz, Sparkling or Still	<b>6</b>
<b>Mighty Leaf Teas</b>	<b>2.75</b>
<b>French Press Coffee</b>	<b>2.75</b>

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Marrakesh Mint</b> Marrakesh Mint Tea, lemon, mint, cucumber.	5
<b>Green Tea Mule</b> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	5
<b>Grapefruit Refresher</b> Grapefruit, lime, blood orange, soda.	5
<b>Cactus Lemonade</b> Prickly pear, pineapple, lemonade.	5