

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 23.9

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

Black Angus Flat Iron Steak* 21.9

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

Rockfish* 23.9

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

Hand Cut NY Strip* 34.9

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

Grilled Chicken 18.9

8 oz. Side of BBQ. Choice of 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

+4

+4

+4

+4

STH Bacon Succotash +4

Mexican Street Corn +4

Seasonal Squash Couscous** +4

Fruit +4

+4

+4

+4

+4

Sweet Potato Fries +5

Roasted Brussels Sprouts +5

Grilled Vegetables +5

+5

+5

+5

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WINE

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

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
	Alzaia Prosecco	Veneto, Italy	7
	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

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

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

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

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
The Sedona Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Dirty Goose Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

BEVERAGES

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

SPIRIT FREE

Add vodka to any spirit free drink +6

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