



## STARTERS

**House Made Soup** 6.9 cup | 8.9 bowl  
Ask your server for today's selection.

**Edamame** 5.9  
Steamed and tossed with smoked sea salt.  
GF HH V+

**Truffle Fries** 7.9  
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** 9.9  
Classic and red pepper hummus with feta. Cucumbers and flatbread.  
GFO VO+

**Guacamole** 10.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

**Spicy Thai Shrimp** 10.9  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.  
GF HH

**Southwest Roasted Wings** 13.9  
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

**Seared Scallops** 14.9  
Wild scallops, citrus tomato and garlic sauce, feta. 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** 15.9  
Tomatoes, red onions, garlic, lemon-basil sauce. GFO

## GREENS

Add Chicken or Shrimp +8. Add Steak\* +10

**Sedona House** 6.9  
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette.  
GF HH V+ | Add feta or goat cheese +.75  
Add to any entrée +4.9

**Caesar** 7.9  
Romaine hearts, parmesan, croutons.  
House made Caesar dressing. GFO  
Add to any entrée +4.9

**Gorgonzola Chopped** 7.9  
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+

**Tomato Burrata** 9.9  
Creamy mozzarella burrata, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crouton. GFO V

**Julie's Farmer** 9.9  
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple.  
House made balsamic vinaigrette.  
GFO HH VO+

**Salmon\* Asparagus** 17.9  
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, walnuts, tomatoes, dried cranberries.  
House made lemon balsamic vinaigrette.  
GF

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

**Primavera** 17.9  
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +8

**Grilled Chicken Alfredo** 18.9  
Grilled chicken over fettuccine, creamy alfredo sauce.  
Add sautéed mushrooms +.75

**French Quarter** 21.9  
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce.  
Add sautéed mushrooms +.75

**Devil's Pass** 19.9  
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, tomatoes, parmesan, fresh basil.  
Add Italian fennel sausage +2  
Add sautéed mushrooms +.75

**Red Rock** 21.9  
Large shrimp, penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, artichoke hearts, kalamata olives, feta, parmesan. HH

## SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)  
Premium sides +1

**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** 30.9  
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter.  
Choice of two house made sides. GF

**Black Angus Flat Iron Steak\*** 22  
8 oz. USDA Choice.  
Choice of two house made sides. GF

**Grilled Chicken** 16.9  
8 oz. Side of BBQ.  
Choice of two house made sides. GF HH

**Seasonal Catch\*** market  
Ask your server for today's selection.  
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

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 19.9

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

### Chuckawalla Chicken 19.9

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 19.9

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

### Bourbon Pork Chop 20.9

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

### Palo Verde Salmon\* 22.9

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

### Thai Glazed Salmon\* 22.9

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

### Crab Stuffed Shrimp 23.9

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

### Seared Scallops 25.9

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

### Crab + Shrimp topped Sea Bass\* 25.9

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

## BURGERS + SANDWICHES

All burgers + sandwiches are 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

### Alpine Burger 15.9

7 oz. Wagyu Beef\*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. Choice of side. GFO

### Cheeseburger 15.9

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

### The Beyond Burger 14.9

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

### Crispy Chicken 14.9

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

### Prime Rib 14.9

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

## HANDHELDS

### SLIDERS

#### Salmon

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. 10.9 (2) 14.9 (3)

#### Crab Cake

House made, remoulade, greens, red onion. With greens. 10.9 (2) 14.9 (3)

#### 'Kobe Beef\*\*

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 9.9 (2) 13.9 (3)

### TACOS

#### Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO 14.9

#### Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO 14.9

#### Santa Fe Shrimp

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO 14.9

### FLATBREADS

#### South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO 9

#### Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO 9

#### BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO 9

#### Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V 9

#### Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO V 9  
Option to add sun-dried tomatoes.

## SIDES

\*\*All sides are GF except Creamed Spinach and Seasonal squash couscous

Garlic Whipped Potatoes	+4	Roasted Brussels Sprouts	+4	Sautéed Spinach	+4
Seasonal Couscous	+4	Mexican Street Corn	+4	Sweet Potato Fries	+5
Steamed Broccoli	+4	STH Bacon Succotash	+4	Creamed Spinach**	+5
Shoestring French Fries	+4	Jasmine Rice	+4		
Grilled Asparagus	+4	Fruit	+4		

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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.

## KIDS

12 years old and under. All kids meals include a beverage.

**Mac-N-Cheese 7.9**  
Penne pasta in a creamy  
cheese sauce. GFO V

**Kid Steak\* 7.9**  
USDA Choice Flat Iron.  
Choice of side. GF

**Kid Chicken 7.9**  
Grilled. Choice of side.  
GF HH

**Cheese Pizza 7.9**  
Flatbread cheese pizza.  
GFO V

**Chicken Tenders 8.9**  
3 hand cut, buttermilk breaded  
chicken tenders, honey mustard.  
Choice of side. GF

## WINE

**HOUSE 9** Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	<b>Villa Pozzi Moscato</b>	Sicily, Italy	9   32
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	10   36
	<b>Sileni Estates Sauvignon Blanc</b>	Marlborough, New Zealand	10.5   38
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	10   37
	<b>Barone Fini Pinot Grigio</b>	Trentino-Alto Adige, Italy	10.5   38
	<b>Rodney Strong Chardonnay</b>	California	10   36
	<b>Hess Select Chardonnay</b>	California	11   40
	<b>La Crema Chardonnay</b>	Monterey, California	12   44
RED	<b>Angeline Pinot Noir</b>	California	9.5   34
	<b>J. Lohr Pinot Noir</b>	California	10.5   39
	<b>Wente Merlot</b>	Livermore Valley, California	10.5   39
	<b>Perica Rioja</b>	Spain	10   36
	<b>Goulard 'Classico' Malbec</b>	Mendoza, Argentina	10   36
	<b>Josh Cellars Cabernet Sauvignon</b>	California	11   40
	<b>Bread + Butter Cabernet Sauvignon</b>	California	12   44
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	12.5   46
ROSÉ	<b>Chandon</b>	California	10   37
	<b>Mulderbosch</b>	South Africa	11   41
	<b>Fleur de Mer</b>	Côtes de Provence, France	11   40
SPARKLING	<b>La Luca Prosecco</b>	Veneto, Italy	12   44
	<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	52

### WINES OF INTEREST

<b>Joel Gott Pinot Noir</b>	California	47
<b>Rodney Strong Cabernet Sauvignon</b>	California	48
<b>Villa Rosa Barolo 2013</b>	Italy	50

### RESERVE SELECTION

<b>Stag's Leap 'Artemis' Cabernet Sauvignon</b>	Napa Valley, California	82
<b>Duckhorn Cabernet Sauvignon</b>	Sonoma, California	127
<b>'The Prisoner' Red Blend</b>	Napa Valley, California	107
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	142

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>bright + citrusy</i> White wine, fresh juices.	8.5
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	8.5
<b>Skinny Girl Tangerine Pom Spritzer</b> <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	9
<b>Bell Rock</b> <i>smooth + sweet</i> Belgian witbier, Firefly Sweet Tea Vodka, lemonade, blueberry.	9
<b>Cucumber Basil Collins</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>Bourbon Buck</b> <i>spicy + bold</i> Bulleit Bourbon, Q ginger beer, lime.	10
<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.	12
<b>Apache Fire Margarita</b> <i>hot + citrusy</i> Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime.	12
<b>Tangerine Smash</b> <i>bright + smooth</i> Michter's Rye Whiskey, tangerine, lemon, mint.	12
<b>Classic Old Fashioned</b> <i>bold + smooth</i> Hudson's Baby Bourbon, bitters, Luxardo cherry.	10
<b>Smoked Manhattan</b> <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.



#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>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Zen</b> <i>clean + crisp</i> Grey Goose, basil, cucumber, lemongrass.	12
<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

## SPIRIT FREE BEVERAGES

<b>Marrakesh Mint</b> <i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber. Add vodka +6	3.9
<b>Cactus Lemonade</b> <i>sweet + bright</i> Prickly pear, pineapple, lemonade. Add vodka +6	3.9
<b>Coca-Cola Products</b>	2.95
<b>Craft Sodas</b>	3.5
<b>Saratoga Water</b> 28oz, Sparkling or Still	5
<b>Selection of Quality Teas</b>	3
<b>French Press Coffee</b>	3