



STARTERS

House Made Soup 4.9 cup | 6.9 bowl
Ask your server for today's selection.

Edamame 5.9
Steamed and tossed in 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

Guacamole 8.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

Goat Cheese + Tomato Jam Bruschetta 8.9
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

Hummus Duo 9.9
Classic and red pepper hummus with feta. Cucumbers and flatbread.
GFO VO+

Shrimp Scampi 9.9
Large shrimp in a garlic, white wine sauce.
GF

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

Steamed Shrimp 1/2 lb 13.9 | 1 lb 22.9
Old Bay, house made cocktail sauce, horseradish. GF HH

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

GREENS

Add Chicken or Shrimp +6. Add Steak* +13. Add Salmon* +15. Add Filet* +24.

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

Vine-Ripened Tomato Salad 7.9
Vine-ripe tomatoes, organic greens, red onion, feta, basil. House made balsamic vinaigrette.
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 18.9
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

French Quarter 19.9
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms.

Grilled Chicken Alfredo 18.9
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

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

Short Rib 22.9
Exotic mushrooms, short ribs, fettuccine pasta, veal demi glace port wine reduction.

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* 30.9
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

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

Hand Cut NY Strip 27.9
12 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. GF

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

PREMIUM TOPPINGS	Marsala**	+3	Sautéed Onions	+2	Seared Shrimp	+6
	Wild Man	+3	Sautéed Mushrooms	+2		
			Shrimp Scampi	+7		

**Indicates not gluten free

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 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

Smoky BBQ Beef Short Rib 24.9

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

Bourbon Salmon* 24.9

Organic, certified sustainable. Brushed with our house-made bourbon glaze. Steamed broccoli and garlic whipped potatoes.

Walleye* Piccata* 23.9

Lightly breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus.

Crab Stuffed Shrimp 28.9

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

Sedona Crab Cakes 24.9

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

HANDHELDS

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

Hangover Burger 15.9

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

STH Burger 16.9

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

Cheeseburger 13.9

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 made sauce, toasted potato bun. GFO VO+

Cowboy Grilled Cheese 14.9

Slow roasted beef short rib, pepper jack, smoky BBQ, jalapeño bread. GFO

'Kobe Beef'* Sliders 12.9

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

Salmon* Sliders 12.9

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.

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

Chipotle Chicken

Grilled chicken, sautéed onions, chipotle aioli, fresh pico, cilantro. With greens. GFO
12

FLATBREADS

Add sausage +2
Add jalapeños, pepperoni or bacon +.75 each

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V
8.9

Devils Canyon

House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. GFO
8.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO
8.9

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO
8.9

South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO
8.9

SIDES

All sides are GF.

Garlic Whipped Potatoes

+3

Steamed Broccoli

+3

Shoestring French Fries

+3

Grilled Asparagus

+3

Mexican Street Corn

+3

Fruit

+3

Sweet Potato Fries

+5

Roasted Brussels Sprouts

+5

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*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances.

WINE

HOUSE 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE	Ruffino Moscato d'Asti	Piedmont, Italy	8 30
	Chateau Grand Traverse Riesling	Old Mission Peninsula, MI	8 30
	Santa Margherita Pinot Grigio	Alto-Adige, Italy	49
	Tiziano Pinot Grigio	Delle Venezie, Italy	9 34
	13 Celsius Sauvignon Blanc	Marlborough, New Zealand	9 34
	Hess Select Chardonnay	Monterey, California	10 38
	La Crema Chardonnay	Sonoma Coast, California	12 44
RED	Meiomi Pinot Noir	Central Coast, California	13 51
	J Vineyards Pinot Noir	California	13 51
	Dona Paula Malbec	Mendoza, Argentina	8 30
	14 Hands Merlot	Columbia Valley, California	8 30
	Louis Martini Cabernet Sauvignon	Sonoma, California	9 34
	'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13 51
	Napa Valley 'Quilt' Cabernet Sauvignon	Napa Valley, California	60
	Kuleto Estate 'Frog Prince' Red Blend	Napa Valley, California	11 40
Caymus 'Conundrum' Red Blend	Napa Valley, California	12 44	
ROSE	Chateau Campuget	Costieres de Nimes, France	9 34
	'Decoy' by Duckhorn	California	9 34
SPARKLING	Avissi Split	California	11
	La Marca Prosecco	Treviso, Italy	34
	Chandon Brut	California	55
	Chandon Brut Rosé	California	11
	Veuve Cliquot Brut	Champagne, France	90

WINES OF INTEREST

Stags Leap Winery Chardonnay	Napa Valley, California	55
'Migration' Pinot Noir by Duckhorn	Russian River Valley, California	54
Caymus Cabernet Sauvignon	Napa Valley, California	120

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	9
Sedona Red Sangria <i>sweet + bold</i> Red wine, fresh juices.	9
Xique-Xique <i>clean + herbaceous</i> Effen Cucumber Vodka, St. Germain, basil, fresh juices.	10
STH Mule <i>clean + spicy</i> Pearl Vodka, Fever Tree ginger beer, lime.	9
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
Lavender Blush Gimlet Hendrick's gin, lavender, lime.	11
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	12
Nutty Russian <i>creamy + smooth</i> Pearl Vodka, Kahlua, cream, hazelnut.	10
NY Sour <i>bold + citrusy</i> Bulleit Bourbon, lemon, Warre's tawny port float.	10
Classic Old Fashioned <i>bold + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry.	10

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 <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	10
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
The Decadence Pearl Vanilla, Baileys and Frangelico. Chocolate Cake inspired martini created by one of our own bartenders, Melissa!	12
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

Coca-Cola Products	2.75
Craft Sodas Ask your server for today's selection.	3.5
Aqua Panna 800ml, Still	5
San Pellegrino 800ml, Sparkling	5
Mighty Leaf Teas	3
French Press Coffee	3

SPIRIT FREE

Add vodka to any spirit free drink +6

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