

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 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

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 V

Guacamole 9.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH V+

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

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

Canyon Crab Flatbread 11.9
Crab meat, melted cheese, remoulade. GFO

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

Canyon Nachos 14.9
Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. 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

Strawberry Beet 9.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. 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 20.9
Organic, certified sustainable Verlasso® 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 16.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +6
Add Steak* +13

Grilled Chicken Alfredo 19.9
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

French Quarter 20.9
Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms.

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.

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

Black Angus Flat Iron Steak* 21.9
8 oz. USDA Choice.
Choice of two house made sides. GF

Seasonal Catch* market
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Hand Cut NY Strip* 29.9
12 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. GF

Grilled Chicken 17.9
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

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

PREMIUM TOPPINGS

**Indicates not gluten free

Marsala**	+3	Sautéed Onions	+2	Roasted Tomato Butter Sauce	+2
Wild Man	+3	Sautéed Mushrooms	+2	Seared Shrimp	+6
Bourbon Glaze**	+3	Shrimp Scampi	+7	Jumbo Lump Crab Cake	+9.9

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.

Smoky BBQ Beef Short Rib 26.9

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

Palo Verde Salmon* 24.9

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

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 25.9

Two 4 oz. 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest 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 15.9

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

'Kobe Beef'* Sliders 12.9

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

Alpine Chicken 12.9

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

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

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

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO
8.9

SIDES

All sides are GF.

Garlic Whipped Potatoes +3
Steamed Broccoli +3
Shoestring French Fries +3
Sautéed Spinach +3

Southwest Corn +3
Fruit +3
Grilled Asparagus +5

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
	Santa Cristina Pinot Grigio	Delle Venezie, Italy	10 38
	Chateau Grand Traverse Riesling	Old Mission Peninsula, MI	8 30
	Seaglass Sauvignon Blanc	Central Coast, California	9 34
	Hess Select Chardonnay	Monterey, California	10 38
	La Crema Chardonnay	Sonoma Coast, California	12 46
RED	Elouan Pinot Noir	Oregon	12 46
	Dona Paula Malbec	Mendoza, Argentina	8 30
	14 Hands Merlot	Columbia Valley, California	8 30
	Plungerhead Zinfandel	Lodi, California	9 34
	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
	Caymus 'Conundrum' Red Blend	Napa Valley, California	12 46
ROSÉ	Chateau Campuget	Costieres de Nimes, France	9 34
	Tormaresca Calafuria	Puglia, Italy	12 46
SPARKLING	Ruffino Prosecco split	Italy	11
	La Marca Prosecco	Treviso, Italy	34
	Chandon Brut	California	55
	Chandon Brut Rosé split	California	11

WINES OF INTEREST

Veuve Clicquot Brut	Champagne, France	90
Meomi Pinot Noir	Central Coast, California	60
Caymus Cabernet Sauvignon	Napa Valley, California	120

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	9
Sedona Pink Sangria <i>sweet + crisp</i> White wine, prickly pear, fresh juices.	9
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	9
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
STH Mule <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	9
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	11
La Primera Margarita <i>smooth + citrusy</i> Herradura Silver, fresh juices, Grand Marnier float.	13
Apache Fire Margarita <i>hot + citrusy</i> Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, lime.	12
Lavender Blush Gimlet <i>floral + refreshing</i> Hendrick's gin, lavender, lime.	11
Grapefruit Negroni <i>bitter + citrusy</i> Tanqueray, Carpano Antica Campari, grapefruit.	10
Smoked Old Fashioned <i>smoky + smooth</i> Woodford Reserve Bourbon, Angostura 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

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 Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12

BEVERAGES

Coca-Cola Products	3
Craft Sodas Ask your server for today's selection.	4
Aqua Panna 800ml, Still	5
San Pellegrino 800ml, Sparkling	5
Mighty Leaf Teas	3
French Press Coffee	4

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	5
Strawberry Basil Refresher <i>sweet + refreshing</i> Fresh strawberries, basil, lemon.	5