

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** 9.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Desert Fire Jalapeños 9.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Goat Cheese + Tomato Jam Bruschetta 10.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. VFO V

Mediterranean Hummus Platter 10.9
House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta.
Served with toasted flatbread wedges.
GFO HH VO+

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

Spicy Thai Shrimp 13.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Canyon Crab Flatbread 13.9
Crab meat, melted cheese, remoulade. GFO

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

Southwest Roasted Wings 15.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

Prince Edward Island Mussels 16.9
Tomatoes, red onions, garlic, lemon-basil sauce. GFO

GREENS

Add Chicken or Shrimp +9. Add Steak* +11.

Sedona House 7.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette.
GF HH V+ | Add feta or goat cheese +.75

Caesar 7.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 8.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Beet + Goat Cheese 10.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+

Julie's Farmer 11.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon* Asparagus 24.9
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

Primavera 17.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +9

Devil's Pass 22.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, tomatoes, mushrooms, parmesan, fresh basil.
Add Italian fennel sausage +2

Grilled Chicken Alfredo 21.9
Grilled chicken over fettuccine, creamy alfredo sauce, mushrooms.

French Quarter 22.9
Andouille sausage + shrimp, fettuccine, mushrooms, slightly spicy alfredo sauce.

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* 34.9
7 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. GF

Hand Cut NY Strip* 35.9
12 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. GF

Black Angus Flat Iron Steak* 24
8 oz. USDA Choice.
Choice of two house made sides. GF

Grilled Chicken 19.9
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* 25.9
Organic, certified sustainable, fresh caught.
Grilled with choice of topping and two house made sides. GF

HOUSE SPECIALTIES

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

Chicken Marsala 21.9
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms.
Garlic whipped potatoes and steamed broccoli. GF

Chuckawalla Chicken 21.9
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 21.9
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella.
Roasted Brussels sprouts and garlic whipped potatoes.

Bourbon Pork Chop* 21.9
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* 25.9
Topped with our citrus, tomato and garlic sauce with feta.
Garlic whipped potatoes and steamed spinach. GF

Crab Stuffed Shrimp 24.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter. Garlic whipped potatoes. GF

Sedona Crab Cakes 29.9
Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

Seared Scallops 29.9
Large, wild scallops topped with lemon butter.
Garlic whipped potatoes and Southwest corn. GF

Crab + Shrimp topped Mahi Mahi 29.9
Topped with crab, shrimp and lemon caper butter.
Garlic whipped potatoes and grilled asparagus. GF

BURGERS

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

STH Burger 16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

Hangover Burger 16.9
7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

Cheeseburger 16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

The Beyond Burger 16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

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.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.

NY 02.23.22

HANDHELDS

Crispy Chicken Sandwich** 15.9
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO

Prime Rib Sandwich 16.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. Choice of side. GFO

SLIDERS

Salmon
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.
12.9 (2) 14.9 (3)

'Kobe Beef**
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.
12.9 (2) 14.9 (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

Italiano
Italian fennel sausage, mozzarella, parmesan, fresh basil. 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
Option to add sun-dried tomatoes.
9

WINE

HOUSE 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel.

WHITE			
	Villa Pozzi Moscato	Sicily, Italy	10 38
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9 35
	Brancott Sauvignon Blanc	Marlborough, New Zealand	10 38
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	11 43
	Ruffino Lumina Pinot Grigio	Veneto, Italy	9 35
	Hess Select Chardonnay	California	11 43
	Bread & Butter Chardonnay	Napa Valley, California	11 43
RED			
	Angeline Pinot Noir	California	10 39
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	9 35
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	10 39
	Josh Cellars Cabernet Sauvignon	California	12 45
	Gnarly Head Cabernet Sauvignon	California	9 35
	McNab Ridge Cabernet Sauvignon	Mendocino, California	13 51
	Joel Gott 815 Cabernet Sauvignon	California	13 51
ROSE			
	La Vidaubanaise Le Provençal	Provence, France	10 39
	'Whispering Angel'	Provence, France	14 49
	Joel Gott	Napa Valley, California	9 35
SPARKLING			
	La Luca Prosecco split	Veneto, Italy	11
	La Luca Prosecco	Veneto, Italy	39
	Mumm Napa Brut Prestige	Napa Valley, California	60

WINES OF INTEREST

Stag's Leap 'Karia' Chardonnay	Napa Valley, California	18 51
Kenwood Jack Merlot	Sonoma, California	75
Boen Tri Appellation Pinot Noir	California	15 49
Antigal Uno 1 Malbec	Mendoza, Argentina	15 49
Jackson Estate Cabernet Sauvignon	Alexander Valley, California	60

RESERVE SELECTION

Stag's Leap 'Artemis' Cabernet Sauvignon	Napa Valley, California	100
Duckhorn Cabernet Sauvignon	Sonoma, California	110
'The Prisoner' Red Blend	Napa Valley, California	100
Caymus Cabernet Sauvignon	Napa Valley, California	125

SIDES

All sides GF except couscous.

Garlic Whipped Potatoes	+5
Seasonal Couscous	+5
Steamed Broccoli	+5
Shoestring French Fries**	+5
Grilled Asparagus	+5
Southwest Corn	+5
Fruit	+5
Sautéed Spinach	+5
Roasted Brussels Sprouts	+6
Sweet Potato Fries**	+6

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	8
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8
Skinny Girl Tangerine Pom Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	12
Bell Rock <i>smooth + sweet</i> Belgian witbier, Firefly Sweet Tea Vodka, lemonade, blueberry.	12
Cucumber Basil Collins <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	12
STH Mule <i>clean + spicy</i> Pearl Vodka, Q ginger beer, lime.	12
Bourbon Buck <i>spicy + bold</i> Bulleit Bourbon, Q ginger beer, lime.	12
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	12
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	12
Apache Fire Margarita <i>hot + citrusy</i> Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime.	12
Tangerine Smash <i>bright + smooth</i> Michter's Rye Whiskey, tangerine, lemon, mint.	12
Classic Old Fashioned <i>bold + smooth</i> Hudson's Baby Bourbon, bitters, Luxardo cherry.	14
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14
Smoked Old Fashioned <i>smoky + bold</i> Hudson's Baby Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.
13

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.	13
Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	13
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	13
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	13
Zen <i>clean + crisp</i> Grey Goose, basil, cucumber, lemongrass.	13
Dirty Goose <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	13

SPIRIT FREE

Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda. Add vodka +6	3.9
Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade. Add vodka +6	3.9
Coca-Cola Products	3.5
Craft Sodas	4
Saratoga Water 28oz, Sparkling or Still	5
Selection of Quality Teas	3.5
French Press Coffee	3.5