

## 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

**Hummus Duo** 10.9  
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 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, parmesan, fresh basil.  
Add Italian fennel sausage +2  
Add sautéed mushrooms +.75

**Grilled Chicken Alfredo** 21.9  
Grilled chicken over fettuccine, creamy alfredo sauce. Add sautéed mushrooms +.75

**French Quarter** 22.9  
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce.  
Add sautéed mushrooms +.75

## 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 madesauce, 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.

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## 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.

Color	Wine Name	Origin	Price
WHITE	Villa Pozzi Moscato	Sicily, Italy	9   31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	10   36
	Sileni Estates Sauvignon Blanc	Marlborough, New Zealand	10.5   38
	Brancott Sauvignon Blanc	Marlborough, New Zealand	10   37
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10.5   38
	Rodney Strong Chardonnay	California	10   36
	Hess Select Chardonnay	California	11   40
La Crema Chardonnay	Monterey, California	12   44	
RED	Angeline Pinot Noir	California	9.5   34
	J. Lohr Pinot Noir	California	10.5   39
	Wente Merlot	Livermore Valley, California	10.5   39
	Perica Rioja	Spain	10   36
	Goulard 'Classico' Malbec	Mendoza, Argentina	10   36
	Josh Cellars Cabernet Sauvignon	California	11   40
	Bread + Butter Cabernet Sauvignon	California	12   44
Joel Gott 815 Cabernet Sauvignon	California	12.5   46	
ROSE	Chandon	California	10   37
	Mulderbosch	South Africa	11   41
	Fleur de Mer	Côtes de Provence, France	11   40
SPARKLING	La Luca Prosecco	Veneto, Italy	12   44
	Mumm Napa Brut Prestige	Napa Valley, California	52

#### WINES OF INTEREST

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

#### RESERVE SELECTION

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

## 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
Jasmine Rice	+5
Fruit	+5
Sautéed Spinach	+5
Roasted Brussels Sprouts	+6
Sweet Potato Fries**	+6

## COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

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



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

### SPIRIT FREE

<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>	3.5
<b>Craft Sodas</b>	4
<b>Saratoga Water</b> 28oz, Sparkling or Still	5
<b>Selection of Quality Teas</b>	3.5
<b>French Press Coffee</b>	3.5