

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

Mediterranean Hummus Platter 9.9
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 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, 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+

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

French Quarter 21.9
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed 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.

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* 20.9
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 made sauce, toasted potato bun. GFO

Caribbean Crab 16.9

House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato roll. Choice of side. 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
Seasonal Couscous +4
Steamed Broccoli +4
Shoestring French Fries +4
Grilled Asparagus +4

+4
+4
+4
+4
+4

Roasted Brussels Sprouts +4
Mexican Street Corn +4
STH Bacon Succotash +4
Fruit +4

+4
+4
+4
+4

Sautéed Spinach +4
Sweet Potato Fries +5
Creamed Spinach** +5

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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. 7.9

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

Grilled Cheese
Mozzarella and cheddar
cheese. Choice of
side. V

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

Kid Chicken
Grilled. Choice of side.
GF HH

Cheese Pizza
Flatbread cheese pizza.
GFO V

WINE

HOUSE 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

	WINE	PRICE
WHITE	Villa Pozzi Moscato	Sicily, Italy 8 31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington 10 39
	Brancott Sauvignon Blanc	Marlborough, New Zealand 9 35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy 10 39
	Ruffino Lumina Pinot Grigio	Veneto, Italy 9 35
	Hess Select Chardonnay	California 10 39
	Black Stallion Chardonnay	Napa Valley, California 10 39
RED	Angeline Pinot Noir	California 9 35
	Goulard 'Classico' Malbec	Mendoza, Argentina 9 35
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington 10 39
	Josh Cellars Cabernet Sauvignon	California 11 43
	Gnarly Head Cabernet Sauvignon	California 8 31
	Joel Gott 815 Cabernet Sauvignon	California 13 51
ROSE	Mulderbosch	South Africa 9 35
	La Vidaubanaise Le Provençal	Provence, France 10 39
	'Whispering Angel'	Provence, France 14 49
SPARKLING	La Luca Prosecco split	Veneto, Italy 11
	La Luca Prosecco	Veneto, Italy 46
	Mumm Napa Brut Prestige	Napa Valley, California 50

WINES OF INTEREST

Rutherford Ranch Reserve Chardonnay	Napa Valley, California	15 49
Kenwood Jack Merlot	Sonoma, California	53
Antigal Uno 1 Malbec	Mendoza, Argentina	11 43
La Crema Pinot Noir	Sonoma, California	15 49
Jackson Estate Cabernet Sauvignon	Alexander Valley, California	60

RESERVE SELECTION

Stag's Leap 'Artemis' Cabernet Sauvignon	Napa Valley, California	80
Duckhorn Cabernet Sauvignon	Sonoma, California	125
'The Prisoner' Red Blend	Napa Valley, California	105
Caymus Cabernet Sauvignon	Napa Valley, California	140

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	7.5
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	7.5
Skinny Girl Tangerine Pom Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	9
Bell Rock <i>smooth + sweet</i> Belgian witbier, Firefly Sweet Tea Vodka, lemonade, blueberry.	9
Cucumber Basil Collins <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q ginger beer, lime.	10
Bourbon Buck <i>spicy + bold</i> Bulleit Bourbon, Q ginger beer, lime.	10
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
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.	10
Smoked Manhattan <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

Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
Pomegranate Blueberry <i>sweet + fruity</i> Stoli 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
Zen <i>clean + crisp</i> Grey Goose, basil, cucumber, lemongrass.	12
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

SPIRIT FREE BEVERAGES

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	2.95
Craft Sodas	3.5
Saratoga Water 28oz, Sparkling or Still	5
Selection of Quality Teas	3
French Press Coffee	3