

## 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

**Goat Cheese + Tomato Jam  
Bruschetta** 8.9  
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

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

**Spicy Thai Shrimp** 9.9  
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

**Kobe '6 Pack'** 16.9  
6 Wagyu beef\* sliders, Vermont cheddar, house made sauce, caramelized onions.

## GREENS

Add Chicken or Shrimp +6. Add Steak\* +10

**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

**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.

## 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\*** 19.9  
8 oz. USDA Choice.  
Choice of two house made sides. GF

**Norwegian Salmon\*** 20.9  
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** 15.9  
8 oz. Side of BBQ.  
Choice of two house made sides. GF HH

### PREMIUM TOPPINGS

\*\*indicates not gluten free

<b>Marsala**</b>	<b>+3</b>	<b>Sautéed Onions</b>	<b>+2</b>	<b>Roasted Tomato Butter Sauce</b>	<b>+2</b>
<b>Wild Man</b>	<b>+3</b>	<b>Sautéed Mushrooms</b>	<b>+2</b>	<b>Seared Shrimp</b>	<b>+6</b>
<b>Bourbon Glaze**</b>	<b>+3</b>	<b>Shrimp Scampi</b>	<b>+7</b>		

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

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## HOUSE SPECIALTIES

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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.

### 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

### Palo Verde Salmon\* 23.9

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF

### 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

### Walleye\* Piccata\* 23.9

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

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## HANDHELDS

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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

### Cheeseburger 13.9

7 oz. Wagyu Beef\*, romaine, tomato, red onion, pickles, choice of cheese, 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

### 'Kobe Beef'\* Sliders 12.9

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

### The Beyond Burger 14.9

Plant-based veggie burger, American cheese, greens, tomato, red onion, house madesauce, roasted potato bun. GFO VO+

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## TACOS

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### Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO  
11

### 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  
10

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## 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

### Italiano

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

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## KIDS

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All kids meals include a beverage. 6.5

### Cheese Pizza

Flatbread cheese pizza. GFO V

### Mac-N-Cheese

Penne pasta in a creamy cheese sauce. GFO V

### Crispy Chicken Tenders

3 hand cut buttermilk breaded chicken tenders, honey mustard. Choice of side. GF

### Kid Steak\*

USDA Choice Flat Iron. Choice of side. GF

### Kid Chicken

Grilled. Choice of side. GF HH

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## SIDES

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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	<b>Ruffino Moscato d'Asti</b>	Piedmont, Italy	8   30
	<b>Chateau Grand Traverse Riesling</b>	Old Mission Peninsula, MI	8   30
	<b>Banfi 'Le Rime' Pinot Grigio</b>	Tuscany, Italy	8   30
	<b>Santa Margherita Pinot Grigio</b>	Alto-Adige, Italy	49
	<b>13 Celsius Sauvignon Blanc</b>	Marlborough, New Zealand	9   34
	<b>Hess Select Chardonnay</b>	Monterey, California	10   38
	<b>La Crema Chardonnay</b>	Sonoma Coast, California	11   40
RED	<b>Meiomi Pinot Noir</b>	Central Coast, California	12   44
	<b>Dona Paula Malbec</b>	Mendoza, Argentina	8   30
	<b>14 Hands Merlot</b>	Columbia Valley, California	8   30
	<b>California Landscapes 'The Pier' Zinfandel</b>	Lodi, California	8   30
	<b>Louis Martini Cabernet Sauvignon</b>	Sonoma, California	9   34
	<b>'Decoy' by Duckhorn Cabernet Sauvignon</b>	Sonoma, California	13   51
	<b>Napa Valley 'Quilt' Cabernet Sauvignon</b>	Napa Valley, California	60
	<b>Caymus 'Conundrum' Red Blend</b>	Napa Valley, California	10   38
ROSÉ	<b>Chateau Campuget</b>	Costieres de Nimes, France	9   34
	<b>'Decoy' by Duckhorn</b>	California	9   34
SPARKLING	<b>Avissi Split</b>	California	11
	<b>La Marca Prosecco</b>	Treviso, Italy	34
	<b>Chandon Brut</b>	California	55
	<b>Chandon Brut Rosé</b>	California	11
	<b>Veuve Cliquot Brut</b>	Champagne, France	90

## WINES OF INTEREST

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

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>sweet + citrusy</i> White wine, fresh juices.	9
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, fresh juices.	9
<b>Xique-Xique</b> <i>clean + herbaceous</i> Effen Cucumber Vodka, St. Germain, basil, fresh juices.	10
<b>Moscow Mule</b> <i>clean + spicy</i> Russian Standard Vodka, Fever Tree ginger beer, lime.	9
<b>STH Orange Crush</b> <i>citrusy + refreshing</i> Absolut Mandrin, Cointreau, fresh orange juice.	9
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	12
<b>Classic Old Fashioned</b> <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**

<b>Red Rock</b> <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
<b>Watermelon</b> <i>clean + refreshing</i> Tito's handmade Vodka, lime juice, watermelon.	12
<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>Lemon Basil Monsoon</b> <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	11
<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

## BEVERAGES

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

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Cactus Lemonade</b> <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9
<b>Strawberry Basil Refresher</b> <i>sweet + refreshing</i> Fresh strawberries, basil, lemon.	3.9