

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 9.9
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. 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 V+

Spicy Thai Shrimp 11.9
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

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

Prince Edward Island Mussels 16.9
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 10.9
Roasted beets, organic greens, goat cheese, candied
pecans, scallions, oranges. 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 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 +8

Devil's Pass 20.9
Chicken, penne pasta tossed with a slightly spicy cream
sauce, red onions, red peppers, tomatoes, mushrooms,
parmesan, fresh basil.
Add Italian fennel sausage +2

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

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

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

Black Angus Flat Iron Steak* 22
8 oz. USDA Choice.
Choice of two house made sides. GF

Seasonal Catch* market
Ask your server for today's selection.
Choice of topping and two house made sides. GF

Hand Cut NY Strip 32.9
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

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 19.9
8 oz. Topped with our house made Marsala sauce and
sautéed portabella mushrooms.
Garlic whipped potatoes and steamed broccoli. GF

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

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

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

Palo Verde Salmon* 25.9
Topped with our citrus, tomato and garlic sauce with feta.
Garlic whipped potatoes and steamed spinach. GF

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

Crab + Shrimp topped Sea Bass* 28.9
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 15.9
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 15.9
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+

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.

HANDHELDS

Crispy Chicken Sandwich 14.9
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, horse-radish 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.
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

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 7.5 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel.

Category	Wine Name	Origin	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
	Bread & Butter 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	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	46
	Mumm Napa Brut Prestige	Napa Valley, California	50

WINES OF INTEREST

Stag's Leap 'Karia' Chardonnay	Napa Valley, California	18 51
Kenwood Jack Merlot	Sonoma, California	53
Boen Tri Appellation Pinot Noir	California	15 49
Antigal Uno 1 Malbec	Mendoza, Argentina	11 43
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

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.	10
Bell Rock <i>smooth + sweet</i> Belgian witbier, Firefly Sweet Tea Vodka, lemonade, blueberry.	10
Cucumber Basil Collins <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	11
STH Mule <i>clean + spicy</i> Pearl Vodka, Q ginger beer, lime.	11
Bourbon Buck <i>spicy + bold</i> Bulleit Bourbon, Q ginger beer, lime.	11
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	11
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.	12
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.
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.	11
Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	11
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	11
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 + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

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