

## 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

**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

## GREENS

Add Chicken or Shrimp +6. Add Steak\* +13. Add Salmon\* +15. Add Filet\* +24

**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

**Vine-Ripened Tomato Salad** 7.9  
Vine-ripe tomatoes, organic greens, red onion, feta, basil. House made balsamic vinaigrette. 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** 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

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

**French Quarter** 19.9  
Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with 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. Add Italian fennel sausage +2.

**Short Rib** 22.9  
Exotic mushrooms, short ribs, fettuccine pasta, veal demi glace port wine reduction.

## 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\*** 21.9  
8 oz. USDA Choice. Choice of 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

**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** 16.9  
8 oz. Side of BBQ. Choice of two house made sides. GF HH

## PREMIUM TOPPINGS

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

\*\*Indicates not GF

## HOUSE SPECIALTIES

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. Garli whipped potatoes and jicama slaw.

**Crab Stuffed Shrimp** 28.9  
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. 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

**Bourbon Salmon\*** 24.9  
Organic, certified sustainable. Brushed with our house made bourbon glaze. Steamed broccoli and garlic whipped potatoes.

**Sedona Crab Cakes** 24.9  
Two 4 oz, 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes & Mexican street corn. GF Lite Option - one crab cake | 15.9

**Walleye Piccata\*** 23.9  
Lightly breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus.

## 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, toasted potato bun. GFO

**Cheeseburger** 13.9  
7 oz. Wagyu Beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

**Hangover Burger** 15.9  
7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, 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, VO+

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

\*Contains raw or undercooked ingredients. Consuming raw or under meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical conditions. Please inform your server of any allergies or intolerances.

## HANDHELDS

**Alpine Chicken Sandwich** 11.9  
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

**'Kobe Beef'\* Sliders** 12.9  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

## SIDES

\*\*All sides 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

## TACOS

**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

## FLATBREADS

Add sausage +2 Add jalapeños, pepperoni or bacon +.75 each

**Hawaiian**  
Chicken, BBQ sauce, melted mozzarella, red onion. GFO  
8.9

**Italiano**  
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO  
8.9

**BBQ Chicken**  
Chicken, BBQ sauce, melted mozzarella, red onion. GFO  
8.9

**Devils Canyon**  
House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. GFO  
8.9

**Margherita**  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V  
8.9

## WINE

**HOUSE 7** Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

## COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

WHITE			
	<b>Ruffino Moscato d'Astisi</b>	Piedmont, Italy	8   30
	<b>Chateau Grand Traverse Riesling</b>	Old Mission Peninsula, MI	8   30
	<b>Santa Margherita Pinot Grigio</b>	Alto-Adige, Italy	49
	<b>Tiziano Pinot Grigio</b>	Delle Venezie, Italy	9   34
	<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	12   44
RED			
	<b>Meomi Pinot Noir</b>	Central Coast, California	13   51
	<b>J Vineyards Pinot Noir</b>	California	13   51
	<b>Dona Paula Malbec</b>	Mendoza, Argentina	8   30
	<b>14 Hands Merlot</b>	Columbia Valley, California	8   30
	<b>Plungerhead Zinfandel</b>	Lodi, California	9   34
	<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>Kuleto Estate 'Frog Prince' Red Blend</b>	Napa Valley, California	11   40
	<b>Caymus 'Conundrum' Red Blend</b>	Napa Valley, California	12   44
ROSE			
	<b>Chateau Campuget</b>	Costieres de Nimes, France	9   34
	<b>'Decoy' by Duckhorn</b>	California	9   34
SPARKLING			
	<b>Avisi 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 Clicquot Bru</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

<b>Sedona White Sangria</b> <i>bright + citrusy</i> White wine, fresh juices.	9
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	9
<b>Xique-Xique</b> <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
<b>STH Mule</b> <i>clean + spicy</i> Pearl Vodka, Q 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>Lavender Blush Gimlet</b> Hendrick's Gin, lavender, lime.	11
<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.	9
<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	10
<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>Mighty Leaf Teas</b> 3
<b>Craft Sodas</b> 3.5 Ask your server's for today's selection.	<b>French Press Coffee</b> 3
<b>San Pelligrino</b> 5 800ml, Sparkling	
<b>Aqua Panna</b> 5 800ml, Still	

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Green Tea Mule</b> 3.9 <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	<b>Cactus Lemonade</b> 3.9 <i>sweet + bright</i> Prickly pear, pineapple, lemonade.
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