

## STARTERS

### House Made Soup

Ask your server for today's selection. | 6.9 cup | 8.9 bowl

### Truffle Fries\*\*

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 9.9

### Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF | 9.9

### Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 10.9

### Mediterranean Hummus Platter

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+ | 10.9

### Guacamole\*\*

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

### Spicy Thai Shrimp

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 13.9

### Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

### Seared Ahi Tuna\*\*

Seared rare\*, seaweed salad, Asian sauce. | 15.9

### Canyon Nachos\*\*

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF | 15.9

### Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 15.9

### Prince Edward Island Mussels

Tomatoes, red onion, garlic, lemon-basil sauce. GFO | 16.9

## GREENS

Add chicken or shrimp +10. Add steak\* +15

### Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | 8.9  
Add feta or goat cheese +.75

### Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 8.9

### Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 8.9

### Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+ | 11.9

### Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 12.9

### Salmon\* Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF | 24.9

## 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\*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

### Hand Cut NY Strip\*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 35.9

### Black Angus Flat Iron Steak\*

8 oz. USDA Choice. Choice of two house made sides. GF | 24

### Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 20.9

### Seasonal Catch\*

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

### Norwegian Salmon\*

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF | 26.9

## SIDES

All sides are gluten free except couscous.  
Sweet Potato Fries and Roasted Brussels Sprouts are premium sides.

Garlic Whipped Potatoes | 5

Seasonal Couscous | 5

Steamed Broccoli | 5

Shoestring French Fries\*\* | 5

Grilled Asparagus | 5

Southwest Corn | 5

Steamed Spinach | 5

Fruit | 5

Sweet Potato Fries\*\* | 6

Roasted Brussels Sprouts | 6

## HOUSE SPECIALTIES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.

### Chicken Marsala

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 22.9

### Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 22.9

### Roman Parmesan Crusted Chicken

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes. | 22.9

### Bourbon Pork Chop\*

8 oz. Bone-in pork chop, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. | 21.9  
Add additional 8 oz. pork chop +9

### Palo Verde Salmon\*

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF | 27.9

### Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 25.9

### Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes, house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 30.9

### Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 30.9

### Crab + Shrimp topped Mahi Mahi

Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and grilled asparagus. GF | 30.9

## PASTA

Gluten free upon request. Vegetarian options available.

### Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 18.9  
Add chicken or shrimp +10

### Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 22.9

### Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. | 23.9  
Add Italian fennel sausage +3

### French Quarter

Andouille sausage, shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. | 23.9

## BURGERS

All burgers served with choice of side. Add cherry-wood bacon +2.  
Gluten free bun +1.

### Cheeseburger

7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 16.9

### STH Burger

7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 16.9

### Hangover Burger

7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO | 16.9

### The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 16.9

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, dairy and sesame.

## HANDHELDS

### Salmon Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 12.9 (2) 14.9 (3)

### 'Kobe Beef' Sliders

Wagyu beef\*, Vermont cheddar, house made sauce, caramelized onions. With greens. | 13.9 (2) 16.9 (3)

### Crispy Chicken Sandwich\*\*

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO | 16.9

### Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side. GFO | 16.9

### Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 9

### Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO V | 9  
Option to add sun-dried tomatoes

### Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 9

### 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

## TACOS

## BEVERAGES

Coca-Cola Products | 4  
Craft Sodas | 4.5

Selection of Quality Teas | 4  
French Press Coffee | 4

Saratoga Water | 5  
Sparkling or Still. 28 oz.

## WINE

HOUSE | 10 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	Villa Pozzi Moscato	Sicily, Italy	12   42
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	12   42
	Brancott Sauvignon Blanc	Marlborough, New Zealand	12   42
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	14   50
	Ruffino Lumina Pinot Grigio	Veneto, Italy	12   42
	Hess Select Chardonnay	California	12   42
Bread & Butter Chardonnay	Napa Valley, California	14   50	

RED	Angeline Pinot Noir	California	12   42
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	12   42
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	12   42
	Josh Cellars Cabernet Sauvignon	California	14   50
	Gnarly Head Cabernet Sauvignon	California	12   42
	Joel Gott 815 Cabernet Sauvignon	California	14   50
Silver Palm Cabernet Sauvignon	California	14   50	

ROSÉ	La Vidubanaise Le Provençal	Provence, France	12   42
	'Whispering Angel'	Provence, France	18   60
	Joel Gott	Napa Valley, California	12   42

SPARKLING	La Luca Prosecco split	Veneto, Italy	10
	La Luca Prosecco	Veneto, Italy	36
	Moët Impérial Champagne	Champagne, France	100

### WINES OF INTEREST

Stag's Leap 'Karia' Chardonnay	Napa Valley, California	26   100
Nielson Santa Barbara County Pinot Noir	Santa Barbara, California	16   56
Antigal Uno 1 Malbec	Mendoza, Argentina	16   56
Kendall Jackson Vintner's Reserve Cabernet Sauvignon	Sonoma, California	18   60
Arrowood Knights Valley Cabernet Sauvignon	Sonoma, California	90

### RESERVE

Stag's Leap 'Artemis' Cabernet Sauvignon	Napa Valley, California	120
Duckhorn Cabernet Sauvignon	Sonoma, California	100
'The Prisoner' Red Blend	Napa Valley, California	90
Caymus Cabernet Sauvignon	Napa Valley, California	128

Fresh squeezed juice, fresh herbs, hand crafted.

**Sedona White Sangria**  
*bright + citrus*  
White wine, fresh juices. | 10

**Sedona Red Sangria**  
*sweet + bold*  
Red wine, brandy, fresh juices. | 10

**Skinny Girl Tangerine Pom Spritzer**  
*clean + sweet*  
Skinny Girl Vodka, tangerine, POM juice, soda. | 14

**Bell Rock**  
*smooth + sweet*  
Belgian witbier, Firefly Sweet Tea Vodka, lemonade, blueberry. | 14

**Cucumber Basil Collins**  
*clean + herbaceous*  
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 14

**STH Mule**  
*clean + spicy*  
Pearl Vodka, Q ginger beer, lime. | 14

**Bourbon Buck**  
*spicy + bold*  
Bulleit Bourbon, Q ginger beer, lime. | 14

**Prickly Pear Margarita**  
*sweet + citrusy*  
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 14

**El Patron Margarita**  
*smooth + citrusy*  
Patron, fresh juices, Grand Marnier float. | 14

**Apache Fire Margarita**  
*hot + citrusy*  
Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime. | 14

**Tangerine Smash**  
*bright + smooth*  
Michter's Rye Whiskey, tangerine, lemon, mint. | 14

**Classic Old Fashioned**  
*bold + smooth*  
Hudson's Baby Bourbon, bitters, Luxardo cherry. | 15

**Smoked Manhattan**  
*smoky + bitter*  
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 15

**Smoked Old Fashioned**  
*smoky + bold*  
Hudson's Baby Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 15

## COCKTAILS

**T2T LEMON BASIL**  
Pearl vodka, fresh lemon, basil. | 15

**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.



**Red Rock**  
*bright + sweet*  
Absolut Citron, Ciroc Red Berry, fresh juices. | 15

**Pomegranate Blueberry**  
*sweet + fruity*  
Pearl Blueberry, blood orange, POM juice. | 15

**Havana Coconut**  
*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 15

**The Sedona**  
*clean + bright*  
Our signature martini!  
Bombay Sapphire, St. Germain, fresh juices. | 15

**Zen**  
*clean + crisp*  
Grey Goose, basil, cucumber, lemongrass. | 15

**Dirty Goose**  
*bold + briney*  
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 15

**SPIRIT FREE**  
Add vodka to any spirit free drink +6

**Grapefruit Refresher**  
Grapefruit, lime, blood orange, soda. | 4.5

**Cactus Lemonade**  
Prickly pear, pineapple, lemonade. | 4.5