

## STARTERS

**House Made Soup** 4.9 cup | 7.9 bowl  
Tomato Basil  
New England Clam Chowder

**Truffle Fries** 9.9  
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

**Hummus Duo** 9.9  
Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

**Crab Stuffed Mushrooms** 10.9  
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

**Guacamole** 10.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH V+

**Seared Ahi Tuna\*** 12.9  
Seared rare, seaweed salad, Asian sauce.

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

**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

## GREENS

Add Chicken or Shrimp +8. 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

**Vine-Ripened Tomato** 9.9  
Organic greens, vine-ripened tomatoes, red onion, feta, basil. House made balsamic vinaigrette. GF VO+

**Strawberry Beet** 9.9  
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

**Julie's Farmer** 11.9  
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

**Southwest Chicken** 12.9  
House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF

**Salmon\* Asparagus** 18.9  
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

## ARTISAN SANDWICHES + WRAPS

Served with choice of side. Gluten Free Bun +1.

**Alpine Chicken Sandwich** 9.9  
Grilled chicken, bacon, Alpine Swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

**Caribbean Crab Sandwich** 16.9  
House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO

**Cuban** 11.9  
Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted artisan roll. GFO

**Avocado Toast** 9.9  
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon +2 or egg +2

**Crispy Chicken Sandwich** 14.9  
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

**Cheeseburger** 13.9  
7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO  
Add cherry-wood bacon +2

**Hangover Burger** 16.9  
7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, 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

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

**Grilled Mahi Mahi Sandwich** 15.9  
Grilled mahi mahi, house cilantro-lime remoulade, pineapple mango salsa, greens, tomato, crispy fried onions, toasted potato bun. GFO

**Prime Rib Sandwich** 14.9  
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

**Vegetable Hummus Wrap** 12.9  
Hummus, lettuce, tomato, cucumber, fresh mozzarella, balsamic glaze, spinach tortilla.

**Southwest Chicken Wrap** 15.9  
House made chicken tenders, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tortilla.

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

\*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# HANDHELDS

## SLIDERS

### Crab Cake

House made, remoulade, greens,  
red onions. With greens.  
15

### 'Kobe Beef\*\*

Wagyu beef, Vermont cheddar,  
house made sauce, caramelized  
onions. With greens.  
12

## TACOS

### Acapulco Fish

Broiled mahi mahi, sautéed  
onions, avocado, pineapple  
mango salsa, chimi aioli,  
cilantro. With greens. GFO  
13

### Southwest Steak

Seasoned tender steak,  
black bean salsa, sautéed  
onions, chipotle aioli, cheddar  
cheese, fresh pico, cilantro.  
With greens. GFO  
13

### Santa Fe Shrimp

Crispy shrimp tossed with house  
made picante aioli, jicama slaw,  
pineapple mango salsa, cilantro.  
With greens. GFO  
15

## FLATBREADS

### South Rim Shrimp

Shrimp, mozzarella,  
parmesan, fresh pico,  
avocado, cilantro. GFO  
9.9

### Meat Lovers

Italian fennel sausage,  
pepperoni, red onion,  
mozzarella, parmesan,  
fresh basil. GFO  
9.9

### BBQ Chicken

Chicken, BBQ sauce,  
melted mozzarella,  
red onion. GFO  
9.9

### Margherita

Fresh basil, olive oil, garlic,  
tomato, fresh mozzarella,  
parmesan, balsamic  
reduction glaze. GFO V  
8

## ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.  
Toppings include: Seasoned Butter, Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

### Hand Cut Filet Mignon\* 34.9

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

### Grilled Chicken 20.9

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

### Mahi Mahi 26.9

Certified sustainable, fresh caught.  
Grilled with choice of topping and two  
house made sides. GF HH

### Hand Cut NY Strip\* 35.9

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

### Crab Stuffed Shrimp 24.9

Large shrimp stuffed with jumbo lump crab  
meat, fresh spinach, lemon butter, garlic  
whipped potatoes. GF

### Norwegian Salmon\* 25.9

Organic, certified sustainable, fresh caught.  
Grilled with choice of topping and two  
house made sides. GF HH

### Black Angus Flat Iron Steak\* 23.9

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

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

### Primavera 16.9

Mixed seasonal vegetables, fettuccine  
tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +8

### Devil's Pass 22.9

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

## SIDES

All sides are GF.

### Organic Greens

+4.5

### Grilled Asparagus

+4.5

### Steamed Broccoli

+4.5

### Shoestring French Fries

+4.5

### Fruit

+4

### STH Bacon Succotash

+4.5

### Garlic Whipped Potatoes

+4.5

### Steamed Spinach

+4.5

### Southwest Corn

+4.5

### Sweet Potato Fries

+6

### Roasted Brussels Sprouts

+6

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# WINE

**HOUSE 6** Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	<b>Villa Pozzi Moscato</b>	Sicily, Italy	8   31
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
	<b>Sartori Di Verona Pinot Grigio</b>	Veneto, Italy	8   31
	<b>Barboursville Pinot Grigio</b>	Virginia	39
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
	<b>Cloudfall Sauvignon Blanc</b>	Monterey, California	10   39
	<b>Kenwood 'Yulupa' Chardonnay</b>	Monterey, California	8   31
	<b>Hess Select Chardonnay</b>	California	9   35
RED	<b>Angeline Pinot Noir</b>	California	8   31
	<b>Meiomi Pinot Noir</b>	California	11   43
	<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   31
	<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	11   43
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	8   31
	<b>J. Lohr Syrah</b>	Paso Robles, California	9   35
	<b>Josh Cellars Cabernet Sauvignon</b>	California	9   35
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	13   51
	<b>Barboursville Cabernet Sauvignon</b>	Virginia	37
ROSE	<b>Los Dos</b>	Campo de Borja, Spain	7   27
	<b>Chapoutier Belle</b>	Provence, France	9   35
SPARKLING	<b>Chic Sparkling Cava Rosé</b>	Catalonia, Spain	34
	<b>Alzaia Prosecco</b>	Veneto, Italy	8
	<b>Wycliff Brut</b>	California	7   27
	<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	54

## WINES OF INTEREST

<b>Paul Cluver Elgin Sauvignon Blanc</b>	Western Cape, South Africa	43
<b>Domaine des Herbauges Chardonnay</b>	Loire Valley, France	12   46
<b>Seghesio Zinfandel</b>	Sonoma, California	54
<b>Lovingston Cabernet Franc</b>	Virginia	54

## RESERVE SELECTION

<b>Moet &amp; Chandon Brut Imperial</b>	Champagne, France	72
<b>Chateau de la Coste Margaux Bordeaux</b>	Bordeaux, France	60
<b>Orin Swift 'Pappillon' Red Blend</b>	Napa Valley, California	110

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# COCKTAILS + MARTINIS

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Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> White wine, fresh juices.	8   17
<b>Sedona Red Sangria</b> Red wine, brandy, fresh juices.	8   17
<b>Xique-Xique</b> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	11
<b>Mojito</b> Bacardi Rum, fresh mint, lime, soda.	10
<b>STH Mule</b> Pearl Vodka, Q Ginger Beer, lime.	10
<b>STH Orange Crush</b> Absolut Mandrin, Cointreau, fresh orange juice.	9
<b>Paloma</b> Exotico Reposado Tequila, lime, Q grapefruit soda.	10
<b>The Greyhound</b> Tito's Vodka, St. Germain Elderflower, grapefruit, rose.	10
<b>Skinny Girl Tangerine Pom Spritzer</b> Skinny Girl Vodka, tangerine, POM juice, soda.	9
<b>Prickly Pear Margarita</b> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	11
<b>El Patron Margarita</b> Patron, fresh juices, Grand Marnier float.	13
<b>Smoked Old Fashioned</b> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	13
<b>Smoked Manhattan</b> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

## T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.  
10.9

**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> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Pomegranate Blueberry</b> Pearl Blueberry, blood orange, POM juice.	10
<b>Watermelon</b> Tito's Vodka, fresh squeezed lime juice, watermelon.	11
<b>Havana Coconut</b> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>The Sedona</b> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	13
<b>Dirty Goose</b> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14

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## BEVERAGES

<b>Coca-Cola Products</b>	<b>3.5</b>
<b>Craft Root Beer</b>	<b>4</b>
<b>Saratoga Water</b> 28oz, Sparkling or Still	<b>7.5</b>
<b>Mighty Leaf Teas</b>	<b>3.25</b>
<b>French Press Coffee</b>	<b>3.25</b>

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Marrakesh Mint</b> Marrakesh Mint Tea, lemon, mint, cucumber.	6
<b>Green Tea Mule</b> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	6
<b>Grapefruit Refresher</b> Grapefruit, lime, blood orange, soda.	6
<b>Cactus Lemonade</b> Prickly pear, pineapple, lemonade.	6