

STARTERS

House Made Soup

New England Clam Chowder 4.9 cup | 6.9 bowl
French Onion 7.9 crock

Truffle Fries 6.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF

Desert Fire Jalapeños 7.9

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

Guacamole 8.9

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

Crab Stuffed Mushrooms 8.9

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

Mediterranean Hummus Platter 8.9

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

Spicy Thai Shrimp 9.9

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

Canyon Crab Flatbread 10.9

Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna 10.9

Seared rare, seaweed salad, Asian sauce.

GREENS

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

Sedona House 4.9

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

Caesar 5.9

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

Gorgonzola Chopped 5.9

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

Beet + Goat Cheese 8.9

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

Southwest Chicken 8.9

House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. 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 11.9

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

ARTISAN SANDWICHES

Served with choice of side. Gluten Free Bun +1

Alpine Chicken 9.9

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, herb grilled focaccia. GFO

Caribbean Crab 11.9

House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato roll. GFO

Avocado Toast 7.9

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

Cuban 7.9

Smoked pulled pork and chicken, melted cheeses, mustard, pickles, toasted artisan roll. GFO

Cheeseburger 9.9

1/3 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO Add cherry-wood bacon +2

Hangover Burger 14.9

1/2 lb, Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

STH Burger 14.9

1/2 lb, Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

The Beyond Burger 13.9

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

Crispy Chicken 11.9

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

Grilled Rockfish 15.9

Grilled rockfish, house cilantro-lime remoulade, pineapple mango salsa, greens, tomato, crispy fried onions, toasted potato bun. GFO

Prime Rib 13

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

Cowboy Grilled Cheese 13.9

Slow roasted beef short rib, pepper jack, smoky BBQ, jalapeño bread. GFO

HANDHELDS

SLIDERS

Crab Cake

House made, remoulade, greens, red onion. With greens. 9

Australian 'Kobe Beef**

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 9

TACOS

Acapulco Fish

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

11

Short Rib

Braised short rib, ginger BBQ sauce, jicama slaw, house made pickled shallots. With greens. GFO

14

Baja Shrimp

Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.

12

FLATBREADS

South Rim Shrimp

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

7

Italiano

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

7

BBQ Chicken

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

7

Margherita

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

7

PASTA

Gluten Free Upon Request. Vegetarian Options Available.

Primavera 14.9

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ Add chicken or shrimp +6

Devil's Pass 17.9

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

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* 26.9

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

Hand Cut NY Strip 25.9

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

Black Angus Flat Iron Steak* 17.9

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

Grilled Chicken 13.9

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

Crab Stuffed Shrimp 20.9

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

Norwegian Salmon 20.9

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

Rockfish 21.9

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

KIDS

All kids meals include a beverage, 5.9

Cheese Pizza

Flatbread cheese pizza. GFO V

Mac-N-Cheese

Penne pasta in a creamy cheese sauce. GFO V

Chicken Cutlet Fingers

House made, panko and pan fried. Choice of side.

Kid Steak*

USDA Choice Flat Iron. Choice of side. GF

Kid Chicken

Grilled. Choice of side. GF HH

SIDES

All Fresh Made Sides +3

Organic Greens

Shoestring French Fries

Grilled Asparagus

Fruit

Garlic Whipped Potatoes

Steamed Broccoli

STH Bacon Succotash

WINE

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

WHITE			
Villa Pozzi Moscato	Sicily, Italy	8	31
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8	31
Sartori Di Verona Pinot Grigio	Veneto, Italy	8	31
Barboursville Pinot Grigio	Virginia		39
Brancott Sauvignon Blanc	Marlborough, New Zealand	9	35
Cloudfall Sauvignon Blanc	Monterey, California	10	39
Kenwood 'Yulupa' Chardonnay	Monterey, California	8	31
Hess Select Chardonnay	California	9	35
RED			
Angeline Pinot Noir	California	8	31
Meiomi Pinot Noir	California	11	43
Trapiche Malbec, Oak Cask	Mendoza, Argentina	8	31
Michael David 'Freakshow' Red Blend	Lodi, California	11	43
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8	31
J. Lohr Syrah	Paso Robles, California	9	35
Josh Cellars Cabernet Sauvignon	California	9	35
Joel Gott 815 Cabernet Sauvignon	California	13	51
Barboursville Cabernet Sauvignon	Virginia		37
ROSÉ			
Los Dos	Campo de Borja, Spain	7	27
Chapoutier Belle	Provence, France	9	35
SPARKLING			
Chic Sparkling Cava Rosé	Catalonia, Spain		29
Alzaia Prosecco	Veneto, Italy		7
Wycliff Brut	California	7	27
Mumm Napa Brut Prestige	Napa Valley, California		49

WINES OF INTEREST

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

RESERVE SELECTION

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

A FEW BOTTLES LEFT...

no further discounts apply.

Belle Glos Pinot Noir	California		65
Caymus Cabernet Sauvignon	Napa Valley California		100

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	7 15	Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	7 15	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10	Cathedral Rock <i>bold + smoky</i> Sombra Mezcal, Carpano Antica, Grand Marnier, bitters.	13
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	Lemon Basil Monsoon <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	11
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Nutty Russian <i>creamy + smooth</i> Pearl Vodka, Kahlua, cream, hazelnut.	10	Dirty Goose <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
STH Spritz <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	12		
Grapefruit Negroni <i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit.	12		
Smoked Old Fashioned <i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12		
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14		

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint <i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
Green Tea Mule <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9

BEVERAGES

Coca-Cola Products	2.5
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	2.75
French Press Coffee	2.75

Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9