

STARTERS

House Made Soup 5.9 cup | 7.9 bowl
Ask your server for today's selection.

Truffle Fries 8.9
Shoestring potatoes, truffle oil, sea salt, parmesan.
Garlic lemon aioli. GF V

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

Mediterranean Hummus Platter 9.9
House made hummus with tomatoes, olives,
cucumbers, artichokes, pickled shallots, feta.
Served with toasted flatbread wedges. GFO HH VO+

Crab Stuffed Mushrooms 9.9
Roasted mushrooms, jumbo lump crab meat, lemon
butter. GF

Spicy Thai Shrimp 9.9
Large shrimp, green beans, napa cabbage,
sautéed in a savory Thai sauce. GF HH

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

Canyon Crab Flatbread 12.9
Crab meat, melted cheese, remoulade. GFO

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

GREENS

Add Chicken or Shrimp +6. 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 7.9
Chopped lettuces, red onion, walnuts, tomatoes,
dried cranberries, warm bacon, gorgonzola
crumbles. House made gorgonzola dressing. GF

Tomato Burrata 9.9
Creamy mozzarella burrata, fresh tomatoes, basil,
onion, balsamic glaze, grilled garlic crouton. GFO V

Southwest Chicken 9.9
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 12.9
Organic, certified sustainable Norwegian
salmon, organic greens, asparagus, feta, walnuts,
tomatoes, dried cranberries.
House made lemon balsamic vinaigrette. GF

Steakhouse 16.9
8oz, USDA Choice Flat Iron steak*, chopped
lettuces, tomatoes, red onion, walnuts, cranberries,
warm bacon, gorgonzola crumbles, house made
gorgonzola dressing. GF

ARTISAN SANDWICHES

Served with choice of side. Gluten Free Bun +1

Alpine Chicken 10.9
Grilled chicken, bacon, Alpine swiss, honey
mustard, greens, tomato, red onion, herb
grilled focaccia. GFO

Crab, Shrimp + Avocado 9.9
Lump crab and shrimp salad, greens,
tomato, avocado, whole grain bread.

Avocado Toast 8.9
Grilled jalapeño cornbread, hummus, mashed
avocado, tomato, alfalfa sprouts, sriracha aioli. V
Add bacon and egg +4

Cuban 8.9
Smoked pulled pork and chicken, melted cheeses,
mustard, pickles, toasted artisan roll. GFO

Cheeseburger 13.9
1/2 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,
serrano and 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+

Grilled Rockfish 15.9
Grilled rockfish, house cilantro-lime remoulade,
pineapple mango salsa, greens, tomato, crispy
fried onions, toasted potato bun. GFO

Prime Rib 13.9
Sautéed mushrooms, caramelized onions, fontina
cheese, horseradish sauce, toasted artisan roll.
Served with natural au jus. GFO

Cowboy Grilled Cheese 11.9
Slow roasted beef short rib, pepper jack,
smoky BBQ, jalapeño bread. GFO

Croque Monsieur 10.9
Baked challah, grand cru, house made béchamel sauce,
smoked ham, mozzarella cheese.

HANDHELDS

SLIDERS

Salmon*
Organic, certified sustainable
salmon, greens, tomato, red
onion, chimi aioli. With greens.
9 (2) 13 (3)

Crab Cake
House made, remoulade,
greens, red onion.
With greens.
9 (2) 13 (3)

Dixie
Smoked pulled pork,
house made jicama slaw.
With greens.
9 (2) 13 (3)

Australian 'Kobe Beef**
Wagyu beef, Vermont cheddar,
house made sauce,
caramelized onions.
With greens.
8 (2) 12 (3)

TACOS

Acapulco Fish
Broiled mahi mahi, sautéed
onions, avocado, pineapple
mango salsa, chimi aioli,
cilantro. With greens. GFO
13.9

Southwest Steak
Seasoned tender steak,
black bean salsa, sautéed
onions, chipotle aioli, cheddar
cheese, fresh pico, cilantro.
With greens. GFO
13.9

Baja Shrimp
Shrimp, serrano chile
sauce, jicama slaw, avocado,
pineapple mango salsa.
With greens.
13.9

Havana Pork
Pulled pork, serrano
chile sauce, jicama slaw,
diced cucumber.
With greens.
13.9

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella,
parmesan, fresh pico,
avocado, cilantro. GFO
9

Meat Lovers
Italian fennel sausage,
pepperoni, onion, mozzarella,
parmesan, fresh basil. GFO
9

BBQ Chicken
Chicken, BBQ sauce,
melted mozzarella,
red onion. GFO
9

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

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.

Seafood Sorrento 19.9
Mussels, shrimp, scallops, angel hair pasta
tossed with a slightly spicy marinara sauce.
Fresh basil, white wine, parmesan.

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.
Please inform your server of any allergies or intolerances.

ENTRÉES

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

Hand Cut Filet Mignon* 27.9
7 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. GF

Grilled Chicken 14.9
8 oz. BBQ and choice of two house
made sides. GF HH

Rockfish 23.9
Certified sustainable, local, fresh caught.
Grilled with choice of topping and 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

Crab Stuffed Shrimp 21.9
Large shrimp stuffed with jumbo lump crab meat, fresh
spinach, lemon butter, garlic whipped potatoes. GF

Norwegian Salmon* 19.9
Organic, certified sustainable, fresh caught.
Grilled with choice of topping and two
house made sides. GF

Black Angus Flat Iron Steak* 17.9
8 oz. USDA Choice.
Choice of two house made sides. GF

KIDS

All kids meals include a beverage, 7.9

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

SIDES

All Fresh Made Sides +3
All sides are GF

Organic Greens
Steamed Spinach
Shoestring French Fries

Cup of Soup
Fruit

Garlic Whipped Potatoes
Steamed Broccoli

Roasted Brussels Sprouts
Grilled Asparagus

WINE

HOUSE 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE			
Fire Road Sauvignon Blanc	Marlborough, New Zealand	11 42	
Brancott Sauvignon Blanc	Marlborough, New Zealand	12 46	
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10 39	
Montinore Pinot Gris	Willamette, Oregon	12 46	
Fess Parker Chardonnay	Santa Barbara, California	15 55	
Hess Chardonnay	California	10 39	
Grove Ridge Chardonnay	Central Coast, California	9 34	
Julia James Chardonnay	California	11 42	
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9 34	
Heinz Eifel Riesling	Rheinhessen, Germany	9 34	
Villa Pozzi Moscato	Sicily, Italy	9 34	
RED			
Firesteed Pinot Noir	Willamette, Oregon	14 44	
Cloud Break Pinot Noir	Central Coast, California	9 33	
Skyfall Merlot	Columbia Valley, Washington	12 46	
Michael David 'Freakshow' Red Blend	Lodi, California	15 55	
Ruca Malen Malbec	Mendoza, Argentina	11 42	
District 7 Cabernet Sauvignon	Central Coast, California	10 39	
Josh Cellars Cabernet Sauvignon	California	12 46	
Joel Gott 815 Cabernet Sauvignon	California	12 46	
Ramon Bibao 'Crianza'	Rioja, Spain	14 50	
ROSÉ			
Rosé de Provence 'Fleurs de Prairie'	Côtes de Provence, France	11 42	
Castello di Raimat	Spain	9 34	
SPARKLING			
La Luca Prosecco	Veneto, Italy	9 34	
Casa del Mar Brut Rosé	Spain	10 38	
Comte de Bucques Brut	France	8 25	
Codonú Clasico Brut	Catalonia, Spain	10 38	

WINES OF INTEREST

Marco Felluga Friuli Bianco	Italy	12 46
Cleto Chiarli 'Lambrusco Grasparossa'	Italy	9 34
Paraduxx 'Proprietary Red'	Napa Valley, California	16 60
Truchard Syrah	California	14 50
Fess Parker 'Frontier Red'	Central Coast, California	9 34
Longmeadow Ranch 'Farmstead Cabernet'	Napa Valley, California	58

RESERVE SELECTION

Mumm Brut Champagne	Champagne, France	58
Veuve Cliquot Champagne	Champagne, France	85
Trefethen 'Oak Knoll' Chardonnay	Napa Valley, California	58
Saintsbury 'Stanly Ranch' Pinot Noir	Los Caneros, California	95
'The Prisoner' Red Blend	Napa Valley, California	110
Duckhorn Cabernet Sauvignon	Napa Valley, California	140

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	8	Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.	12
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	12
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, fresh basil, juices.	10	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	12
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's gin, fresh rosemary, Q Tonic.	10	Chocolate Cold Brew <i>sweet + roasty</i> Van Gogh Espresso Vodka, Disaronno, cream, nutmeg, chocolate drizzle.	12
French 75 <i>bright + citrusy</i> Tanqueray, lemon, rosemary simple, prosecco.	9	Lemon Basil <i>citrusy + clean</i> Russian Standard Vodka, fresh lemon + basil.	12
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh lemon, lime juice.	14
Skinny Girl Tangerine Pom Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	8	Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10		
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14		
STH Spritz <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	8		
Grapefruit Negroni <i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit.	10		
Classic Old Fashioned <i>bold + smooth</i> Buffalo Trace Bourbon, bitters, Luxardo cherry. Add 'smoked option' +2	12		
Classic Manhattan <i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add 'smoked option' +2	12		

SPIRIT FREE

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

BEVERAGES

Coca-Cola Products	2.9
Craft Root Beer	3.5
Saratoga Water	5
28oz. Sparkling or Still	
Mighty Leaf Teas	3
French Press Coffee	3