

STARTERS

House Made Soup 4.9 cup | 6.9 bowl
Ask for today's selection.

Truffle Fries 6.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Edamame 7.9
Steamed and tossed with smoked sea salt. GF HH V+

Goat Cheese + Tomato Jam Bruschetta 7.9
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+

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

Southwest Roasted Wings 12.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

Canyon Crab Flatbread 10.9
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 +6. Add Salmon* +9, 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

Strawberry Beet 8.9
Fresh strawberries, roasted beets, organic greens, candied pecans, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

Julie's Farmer 9.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH 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

Salmon* Asparagus 15.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

Steakhouse 15.9
8 oz. 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 9.9
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

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

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 VO+

Prime Rib 12.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

PASTA

Gluten Free Upon Request. Vegetarian Options Available

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.

Primavera 14.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ Add chicken or shrimp +8

French Quarter 18.9
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. GFO

HANDHELDS

SLIDERS

Australian 'Kobe Beef'
Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens.
7 (2) 9 (3)

Crab Cake
House made, remoulade, greens, red onion. With greens.
8 (2) 11 (3)

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

Dixie
Smoked pulled pork and house made jicama slaw. With greens.
7 (2) 9 (3)

TACOS

Southwest Steak Tacos
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO
11

Santa Fe Shrimp
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO
14

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO
8

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

Goat Cheese + Basil
Goat cheese, mozzarella, parmesan, fresh basil. GFO
7

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* 25.9
6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut NY Strip 24.9
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 two house made sides. GF

Wild Man Steak 19.9
8 oz. USDA Choice Flat Iron*, melted fontina cheese, mushrooms and a gorgonzola cream sauce. Garlic whipped potatoes.

Grilled Chicken 13.9
8 oz. Side of BBQ. Choice of two house made sides. GF HH

Chicken Marsala 17.9
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

Chuckawalla Chicken 17.9
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

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

Crab Stuffed Shrimp 19.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Seared Scallops 22.9
Large scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF

SIDES

All sides are GF.

Organic Greens +3
Grilled Asparagus +3
Steamed Broccoli +3
Shoestring French Fries +3
Mexican Street Corn +3

Fruit +3
Garlic Whipped Potatoes +3
Steamed Spinach +3
Sweet Potato Fries +5
Roasted Brussels Sprouts +5

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.

WINE

HOUSE 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	8 31
	Barboursville Pinot Grigio	Virginia	10 39
	Sartori Di Verona Pinot Grigio	Veneto, Italy	7 27
	Beckon Chardonnay	Central Coast, California	11 43
	Hess Select Chardonnay	California	32
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
RED	Angeline Pinot Noir	California	8 31
	La Madeline Cabernet-Merlot	Pays d'Oc, France	8 31
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
	Zuccardi 'Serie A' Malbec	Mendoza, Argentina	10 39
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 31
	Cousino Macul Antiguas Reserva Cabernet Sauvignon	Maipo Valley, Chile	10 39
	Josh Cellars Cabernet Sauvignon	California	9 35
	Barboursville Cabernet Sauvignon	Virginia	37
	ROSE	Los Dos	Campo de Borja, Spain
Meiomi		California	9
Fleur de Mer		Provence, France	45
SPARKLING	Maschio Prosecco	Veneto, Italy	9
	Mumm Sparkling Rosé	Napa Valley, California	49
	Mumm Napa Brut Prestige	Napa Valley, California	49
	Veuve Cliquot 'Yellow Label'	Champagne, France	90

WINES OF INTEREST

La Crema Pinot Noir	Sonoma, California	54
Kenwood Jack London Merlot	Sonoma, California	46

RESERVE SELECTION

Beringer 'Private Reserve' Chardonnay	Napa Valley, California,	80
Erath Pinot Noir Resplendent	Oregon	52
Peju Cabernet Sauvignon	Napa Valley, California	90

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	6	Red Rock <i>sweet + bold</i> Absolut Citron, Ciroc Red Berry, fresh juices.	9
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	6	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	9
Skinny Girl Tangerine POM Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	8	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.	9	Lemon Drop <i>tart + sweet</i> Absolut Citron, fresh lemon juice.	9
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	9	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	Lemon Basil Monsoon <i>smooth + citrusy</i> Jefferson Reserve Bourbon, lemon, basil, agave nectar.	10
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	10	Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	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		

BEVERAGES

Coca-Cola Products	2.5
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	4.5
Mighty Leaf Teas	2.75
French Press Coffee	2.75

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
Grapefruit Refresher Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade Prickly pear, pineapple, lemonade.	3.9