

## STARTERS

### House Made Soup

New England Clam Chowder 4.9 cup | 6.9 bowl

### Truffle Fries 6.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled 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

### Crab Stuffed Mushrooms 8.9

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

### Guacamole 8.9

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

### Mediterranean Hummus Platter 8.9

House made hummus with roasted red peppers, 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.

### 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 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+

### Power 9.9

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF

### 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, toasted potato bun. GFO

### Caribbean Crab 11.9

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

### Cuban 7.9

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

### Avocado Toast 7.9

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

### 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, house made picante aioli, 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+

### Crispy Chicken 11.9

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

### Grilled Mahi Mahi 15.9

Grilled mahi mahi, 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 13.9

Slow roasted pulled pork, pepper jack, smoky BBQ, jalapeño bread. GFO

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

A 20% Service Charge is added to tables of 8 or more guests. Thank you for taking care of your server!

# HANDHELDS

## SLIDERS

### Crab Cake

House made, remolaude, greens, red onions. 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

### Southwest Steak

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

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

## 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

### Grilled Chicken 13.9

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

### Mahi Mahi\* 21.9

Certified sustainable, 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 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

### Black Angus Flat Iron Steak\* 17.9

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

## 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 +8

### 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.

## SIDES

All fresh made sides +3. All sides are GF.

**Organic Greens**  
**Grilled Asparagus**  
**Steamed Broccoli**  
**Shoestring French Fries**

**Fruit**  
**STH Bacon Succotash**  
**Garlic Whipped Potatoes**

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\*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 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	29
	<b>Alzaia Prosecco</b>	Veneto, Italy	7
	<b>Wycliff Brut</b>	California	7   27
	<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	49

## 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

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Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> White wine, fresh juices.	7   15	<b>Red Rock</b> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Sedona Red Sangria</b> Red wine, brandy, fresh juices.	7   15	<b>Pomegranate Blueberry</b> Stoli Blueberry, blood orange, POM juice.	10
<b>Xique-Xique</b> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	<b>Havana Coconut</b> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>Moscow Mule</b> Russian Standard Vodka, Q Ginger Beer, lime.	10	<b>Lemon Basil Monsoon</b> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	11
<b>STH Orange Crush</b> Absolut Mandarin, Cointreau, fresh orange juice.	9	<b>The Sedona</b> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Skinny Goose Spritzer</b> Grey Goose L'Orange, fresh muddled orange, soda. <i>100 calories, no added sugar</i>	9	<b>Dirty Goose</b> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
<b>Prickly Pear Margarita</b> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10		
<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.	12		
<b>Smoked Manhattan</b> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14		

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## BEVERAGES

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

## SPIRIT FREE

Add vodka to any spirit free drink +6

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