

## STARTERS

### House Made Soup

New England Clam Chowder 5.9 cup | 7.9 bowl  
French Onion 7.9

### Truffle Fries 8.9

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

### Chicken + Black Bean Tostada 7.9

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

### Hummus Duo 8.9

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

### Desert Fire Jalapeños 9.9

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

### Crab Stuffed Mushrooms 9.9

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

### Guacamole 9.9

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

### Spicy Thai Shrimp 10.9

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

### 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

### Strawberry Beet 9.9

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

### Tomato Burrata 9.9

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

### Southwest Chicken 10.9

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 13.9

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

### Steakhouse 17.9

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 10.9

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

### Caribbean Crab 12.9

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

### Cuban 8.9

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

### Avocado Toast 8.9

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

### Cheeseburger 10.9

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

### Hangover Burger 15.9

7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

### STH Burger 15.9

7 oz. 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+

### Sausage + Peppers 9.9

Sautéed onions + peppers, Italian baguette.

### Grilled Rockfish 16.9

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

### The Cowboy 13.9

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

# HANDHELDS

## SLIDERS

**'Kobe Beef'\* Sliders**  
Wagyu beef, Vermont cheddar,  
house made sauce, caramelized  
onions. With greens.  
9.9

**Salmon\* Sliders**  
Organic, certified sustainable  
salmon, greens, tomato, red  
onion, chimi aioli. With greens.  
11.9

**Crab Cake\* Sliders**  
House made, remoulade,  
greens, red onion.  
With greens.  
10.9

## TACOS

**Acapulco Fish**  
Broiled mahi mahi, sautéed  
onions, avocado, pineapple  
mango salsa, chimi aioli,  
cilantro. With greens. GFO  
12.9

**Southwest Steak**  
Seasoned tender steak,  
black bean salsa, sautéed  
onions, chipotle aioli, cheddar  
cheese, fresh pico, cilantro.  
With greens. GFO  
12.9

**Santa Fe Shrimp**  
Crispy shrimp tossed with house  
made picante aioli, jicama slaw,  
pineapple mango salsa, cilantro.  
With greens. GFO  
12.9

**Havana Pork**  
Pulled pork, serrano  
chile sauce, jicama slaw,  
diced cucumber.  
With greens.  
12.9

## FLATBREADS

**South Rim Shrimp**  
Shrimp, mozzarella,  
parmesan, fresh pico,  
avocado, cilantro. GFO  
8.9

**Italiano**  
Italian fennel sausage,  
mozzarella, parmesan,  
fresh basil. GFO  
8.9

**BBQ Chicken**  
Chicken, BBQ sauce,  
melted mozzarella,  
red onion. GFO  
8.9

**Margherita**  
Fresh basil, olive oil, garlic,  
tomato, fresh mozzarella,  
parmesan, balsamic  
reduction glaze. GFO V  
8.9

## 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\*** 30.9  
7 oz. Choice Braveheart Black Angus Beef®.  
Topped with seasoned butter. Choice of two  
house made sides. GF

**Hand Cut NY Strip\*** 29.9  
12 oz. Choice Braveheart Black Angus Beef®.  
Topped with seasoned butter.  
Choice of two house made sides. GF

**Black Angus Flat Iron Steak\*** 21.9  
8 oz. USDA Choice.  
Choice of two house made sides. GF

**Grilled Chicken** 16.9  
8 oz. Side of BBQ.  
Choice of two house made sides. GF HH

**Crab Stuffed Shrimp** 22.9  
Large shrimp stuffed with jumbo lump crab  
meat, fresh spinach, lemon butter, garlic  
whipped potatoes. GF

**Thai Glazed Salmon\*** 22.9  
Grilled, sweet with a hint of heat.  
Garlic whipped potatoes and steamed  
spinach.

**Rockfish\*** 24.9  
Certified sustainable, fresh caught.  
Grilled with choice of topping and two  
house made sides. GF

**Norwegian Salmon\*** 22.9  
Organic, certified sustainable, fresh caught.  
Grilled with choice of topping and two  
house made sides. GF

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

**Primavera** 15.9  
Mixed seasonal vegetables, fettuccine  
tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +8

**Devil's Pass** 19.9  
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

**Organic Greens** +3  
**Grilled Asparagus** +3  
**Steamed Broccoli** +3  
**Shoestring French Fries** +3

**Fruit** +3  
**STH Bacon Succotash** +3  
**Garlic Whipped Potatoes** +3

**Sweet Potato Fries** +5  
**Roasted Brussels Sprouts** +5  
**Grilled Vegetables** +5

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.

# WINE

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

WHITE	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	9   30
	<b>Bertani Pinot Grigio</b>	Veneto, Italy	9   34
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
	<b>Kim Crawford Sauvignon Blanc</b>	Marlborough, New Zealand	39
	<b>Cannonball Chardonnay</b>	Sonoma, California	9   32
	<b>Hess Select Chardonnay</b>	California	9   35
RED	<b>Markwest Pinot Noir</b>	California	11   36
	<b>Apothic Red</b>	California	8   30
	<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   28
	<b>Francis Coppola Claret</b>	California	9   32
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	8   28
	<b>Skyfall Merlot</b>	Washington	10   34
	<b>Josh Cellars Cabernet Sauvignon</b>	California	11   36
	<b>Bertani Valpolicella</b>	Veneto, Italy	10   36
	<b>Seven Deadly Zin</b>	Lodi, California	10   34
	<b>1000 Stories Zinfandel Bourbon Barrel Aged</b>	California	12   40
ROSÉ	<b>Angels &amp; Cowboys</b>	Sonoma, California	9   30
	<b>Bertani Berarosé</b>	Veneto, Italy	39
SPARKLING	<b>La Marca Prosecco</b>	Veneto, Italy	12
	<b>Anna De Cordiniu Brut Rosé</b>	Penedews, Spain	40

## RESERVE SELECTION

<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	75
<b>Moët &amp; Chandon</b>	Champagne, France	105
<b>Cakebread Chardonnay</b>	California	75
<b>Markham Merlot</b>	Napa Valley, California	52
<b>Duckhorn Merlot</b>	California	110
<b>Kendall Jackson Grand Reserve Cabernet Sauvignon</b>	California	56
<b>Goldschmidt Oakvill Cabernet Sauvignon</b>	California	62
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	120
<b>Ruffino Chiani Ducale Gold Label</b>	Italy	56

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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.	6   15
<b>Sedona Red Sangria</b> Red wine, brandy, fresh juices.	6   15
<b>Xique-Xique</b> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
<b>Ultimate Gin + Tonic</b> Hendrick's Gin, fresh rosemary, Q tonic.	10
<b>Moscow Mule</b> Russian Standard Vodka, Q Ginger Beer, lime.	9
<b>Paloma</b> Exotico Reposado, lime, Q grapefruit soda.	9
<b>French 75</b> Tanqueray Gin, lemon, rosemary, prosecco.	9
<b>St. Elder Greyhound</b> Tanqueray Gin, elderflower, fresh grapefruit.	10
<b>Skinny Girl Tangerine Pom Spritzer</b> Skinny Girl Vodka, tangerine, POM juice, soda.	8
<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>Classic Old Fashioned</b> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry. <i>Add smoked option +2</i>	10
<b>Classic Manhattan</b> Maker's Mark, Carpano Antica, bitters, Luxardo cherry. <i>Add smoked option +2</i>	12

## T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.  
9.9

**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.



<b>Red Rock</b> Absolut Citron, Ciroc Red Berry, fresh juices.	9
<b>Pomegranate Blueberry</b> Stoli Blueberry, blood orange, POM juice.	9
<b>Havana Coconut</b> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	9
<b>Watermelon</b> Tito's handmade Vodka, lime juice, watermelon.	9
<b>The Sedona</b> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Dirty Goose</b> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

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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

<b>Cactus Lemonade</b> Prickly pear, pineapple, lemonade.	3.9
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