

## 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. Truffled lemon aioli. GF

**Desert Fire Jalapeños** 8.9  
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 roasted red peppers, 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

**Guacamole** 10.9  
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** 11.9  
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 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** 6.9  
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola 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

**Beet + Goat Cheese** 10.9  
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made 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+

**Salmon\* Asparagus** 13.9  
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

**Steakhouse** 19.9  
8 oz. USDA Choice Flat Iron steak\*, chopped lettuces, red onion, walnuts, tomatoes, dried 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

**Avocado Toast** 9.9  
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

**Caribbean Crab** 14.9  
House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO

**Cheeseburger** 12.9  
7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO Add cherry-wood bacon +2

**Hangover Burger** 14.9  
7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

**STH Burger** 14.9  
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+

**Crispy Chicken** 12.9  
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

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

# HANDHELDS

## SLIDERS

### Crab Cake

House made, remolaude, greens,  
red onions. With greens.  
11

### '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  
12

### Southwest Steak

Seasoned tender steak,  
black bean salsa, sautéed  
onions, chipotle aioli, cheddar  
cheese, fresh pico, cilantro.  
With greens. GFO  
12

### Santa Fe Shrimp

Crispy shrimp tossed with  
house made picante aioli,  
jicama slaw, pineapple  
mango salsa, cilantro.  
With greens. GFO  
15

### Havana Pork

Pulled pork, serrano  
chile sauce, jicama slaw,  
diced cucumber.  
With greens.  
13

## FLATBREADS

### South Rim Shrimp

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

### Meat Lovers

Italian fennel sausage,  
pepperoni, red onion,  
mozzarella, parmesan,  
fresh basil. GFO  
8

### BBQ Chicken

Chicken, BBQ sauce,  
melted mozzarella,  
red onion. GFO  
8

### Margherita

Fresh basil, olive oil, garlic,  
tomato, fresh mozzarella,  
parmesan, balsamic  
reduction glaze. GFO V  
8

## 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\* 31.9

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

### Grilled Chicken 16.9

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

### Golden Sea Bass (Corvina) 20.9

Certified sustainable. Grilled with choice of  
topping and two house made sides. GF

### Hand Cut NY Strip 31.9

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\* 22.9

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

### Black Angus Flat Iron Steak\* 21.9

8 oz. USDA Choice.  
Choice of 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

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

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

**Fruit**  
**Cup of Soup**  
**Garlic Whipped Potatoes**

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 Zinfandel

WHITE	<b>Stemmari Moscato</b>	Sicily, Italy	8   30
	<b>Relax Riesling</b>	Longuich, Germany	7   27
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   34
	<b>Oyster Bay Sauvignon Blanc</b>	Marlborough, New Zealand	8   30
	<b>Caposaldo Pinot Grigio</b>	Veneto, Italy	9   34
	<b>Acrobat Pinot Gris</b>	Oregon	8   30
	<b>Hess Select Chardonnay</b>	California	9   35
	<b>The Seeker Chardonnay</b>	California	8   30
RED	<b>Irony Black Pinot Noir</b>	Monterey, California	9   34
	<b>Macmurray Ranch Pinot Noir</b>	California	12   46
	<b>Alamos Malbec</b>	Mendoza Argentina	8   30
	<b>Cusumano Merlot</b>	Italy	7   26
	<b>Michael David 'Petite Petit'</b>	Lodi, California	13   41
	<b>Conundrum Red Blend</b>	California	9   34
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	7   26
	<b>J. Lohr Syrah</b>	Paso Robles, California	10   32
	<b>Josh Cellars Cabernet Sauvignon</b>	California	10   38
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	12   40
	<b>1000 Stories Bourbon Barrel Aged Cabernet Sauvignon</b>	California	8   30
ROSE	<b>'Whispering Angel'</b>	Provence, France	10   38
	<b>Chapoutier Belle</b>	Provence, France	8   30
	<b>Gloria Ferrer Blanc de Noirs</b>	Carneros, California	64
SPARKLING	<b>La Marca Prosecco Brut</b>	Italy	8   30
	<b>Moët &amp; Chandon Brut Impérial</b>	Champagne, France	90
	<b>Bouvet Ladubay Signature Brut</b>	Loire Valley, France	12   40

## WINES OF INTEREST

<b>Sonoma-Cutrer 'The Cutrer' Chardonnay</b>	California	11   42
<b>Santa Margherita Pinot Grigio</b>	Italy	9   34
<b>Meiomi Pinot Noir</b>	California	12   46
<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	45

## RESERVE SELECTION

<b>Cakebread Chardonnay</b>	California	115
<b>Duckhorn Merlot</b>	Napa Valley, California	80
<b>Stags Leap Cabernet Sauvignon</b>	Napa Valley, California	100
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	140
<b>Stone Street Estate Cabernet Sauvignon</b>	California	80

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>sweet + citrusy</i> White wine, fresh juices.	7.5   15
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, fresh juices.	7.5   15
<b>Xique-Xique</b> <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
<b>Moscow Mule</b> <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10
<b>STH Orange Crush</b> <i>citrusy + refreshing</i> Absolut Mandrin, Cointreau, fresh orange juice.	9
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13
<b>Nutty Russian</b> <i>creamy + smooth</i> Pearl vodka, Kahlua cream, hazelnut.	10
<b>STH Spritz</b> <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	12
<b>Classic Old Fashioned</b> <i>bold + smoth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. Add 'smoked option' +2	10
<b>Classic Manhattan</b> <i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add 'smoked option' +2	12

## T2T LEMON BASIL MARTINI

Tito's 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.



#LETUSDOGOOD

<b>Red Rock</b> <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>Lemon Basil Monsoon</b> <i>smooth + citrusy</i> Old Forresters 86 Bourbon, lemon, basil, agave nectar.	10
<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

## 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> <i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
<b>Green Tea Mule</b> <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
<b>Grapefruit Refresher</b> <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	3.9
<b>Cactus Lemonade</b> <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9