



STARTERS

- House-made Soup**
New England Clam Chowder | 6.9 cup | 8.9 bowl
French Onion | 8.9
- Bread Basket**
Ciabatta bread rolls, house-made whipped honey butter, herbed oil. V | 4.9
- Truffle Fries****
Truffle oil, sea salt, parmesan, truffled lemon aioli. GF | 9.9
- Fried Calamari****
Fresh, lightly breaded, pepperoncini. Tomato sauce. GF | 15.9

- Desert Fire Jalapeños**
Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy. GF | 10.9
- Mediterranean Hummus**
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 10.9
- Guacamole****
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

- Crab-Stuffed Mushrooms**
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 10.9
- Seared Ahi Tuna****
Seared rare*, seaweed salad, Asian sauce. | 15.9
- Spicy Thai Shrimp**
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 14.9
- Canyon Crab Flatbread**
Crab meat, melted cheese, remoulade. GFO | 13.9

GREENS

Add chicken or shrimp +6. Add steak* +10

- Sedona House**
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+ | 7.9
Add feta or goat cheese +.75
- Caesar**
Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO | 7.9
- Gorgonzola Chopped**
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 8.9
- Tomato + Burrata**
Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GFO | 10.9
- Strawberry + Beet**
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry vinaigrette. GFO V VO+ | 10.9
- Julie’s Farmer**
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 11.9

- Southwest Chicken**
House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House-made southwest ranch. GF | 12.9
- Salmon* + Asparagus**
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 24.9
- Steakhouse**
8 oz. USDA Choice flat iron*, chopped lettuces, tomatoes, red onion, walnuts, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 23.9

ARTISAN SANDWICHES + WRAPS

Served with choice of side. Gluten-free bun +1.

- Alpine Chicken Sandwich**
Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 15.9
- Caribbean Crab Sandwich**
House-made jumbo lump crab cake, greens, tomato, pineapple-mango salsa, remoulade, toasted potato bun. GFO | 16.9
- Cuban**
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. GFO | 11.9
- Avocado Toast**
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. V | 11.9
Add cherrywood bacon and egg* +4
- Prime Rib Sandwich**
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 16.9
- Cheeseburger**
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 16.9
- STH Burger**
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. GFO | 16.9
- Hangover Burger**
7 oz. Wagyu beef*, American cheese, cherrywood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. GFO | 17.9
- The Beyond Burger**
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. GFO VO+ | 16.9

- Crispy Chicken Sandwich**
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 15.9
- Grilled Rockfish** Sandwich**
Grilled rockfish, house cilantro-lime remoulade, pineapple-mango salsa, greens, tomato, crispy fried onions, toasted potato bun. GFO | 18.9
- The Cowboy**
Slow-roasted pulled pork, pepper jack + parmesan chese, maple-ginger BBQ sauce, jalapeño cornbread. GFO | 16.9
- Southwest Chicken Wrap**
House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla. | 16.9
- Sausage + Peppers**
Grilled Italian sausage, caramelized onions, roasted red peppers toasted Cuban roll. | 13.9

PASTA

- Primavera**
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO V VO+ | 18.9
Add chicken or shrimp +6

- Devil’s Pass**
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. GFO VO | 23.9
Add Italian fennel sausage +2.

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. Braveheart Black Angus Beef® Choice of two house-made sides. Premium sides +2

- Hand Cut Filet Mignon***
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 35.9
- Hand Cut NY Strip***
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 36.9
- Black Angus Flat Iron Steak***
8 oz. USDA Choice. Choice of two house-made sides. GF | 24.9
- Grilled Chicken**
Choice of two house-made sides. Side of BBQ. GF HH | 20.9
- Crab-Stuffed Shrimp**
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 26.9
- Rockfish**
Certified sustainable. Choice of topping and two house-made sides. GF | 26.9
- Salmon***
Certified sustainable. Choice of topping and two house-made sides. GF HH | 25.9

TOPPINGS

- Seasoned Butter
- Herb Butter
- Lemon Butter
- Lemon-Basil Butter
- Pineapple-Mango Salsa (HH)
- Chimichurri (HH)

GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 8 or more. Thank you for taking care of your server.

*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.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

HANDHELDS

Acapulco Fish Tacos

Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens. GFO | 14.9

Southwest Steak Tacos

Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 14.9

Santa Fe Shrimp** Tacos

Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. With greens. GFO | 14.9

Havana Pork Tacos

Slow-roasted pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens. | 14.9

South Rim Shrimp Flatbread

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 9.9

Buffalo Chicken

Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. GFO | 9.9

Meat Lovers Flatbread

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 9.9

BBQ Chicken Flatbread

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 9.9

Margherita Flatbread

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

‘Kobe Beef’** Sliders

Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 12.9 (2) 15.9 (3)

Salmon Sliders

Certified sustainable. Organic greens, tomato, red onion, chimi aioli. With greens. | 14.9 (2) 17.9 (3)

Crab Cake Sliders

House-made, remoulade, greens, red onion. With greens. 14.9 (2) 17.9 (3)

All sides are gluten-free except creamed spinach.

Garlic Whipped Potatoes | 4
Steamed Broccoli | 4
Grilled Asparagus | 4
Shoestring French Fries** | 4

STH Bacon Succotash | 4
Southwest Corn | 4
Fruit | 4
Sweet Potato Fries** | 5

Creamed Spinach | 5
Roasted Brussels Sprouts | 5
Truffle Cauliflower | 5

SIDES

Coca-Cola Products | 3
Craft Root Beer | 3.5

French Press Coffee | 3
Artisan Teas | 3

Saratoga Water | 7
Sparkling or Still. 28 oz.

WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Villa Pozzi Moscato	Terre Siciliane, IGT, Italy	10 39
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9 32
Bertani Pinot Grigio	Veneto, Italy	9 35
Brancott Sauvignon Blanc	Marlborough, New Zealand	10 38
Joel Gott Unoaked Chardonnay	California	11 44
Hess Select Chardonnay	California	9 35

RED

Markwest Pinot Noir	California	11 36
Apothic Red	California	9 32
Trapiche Malbec, Oak Cask	Mendoza, Argentina	9 32
Skyfall Merlot	Washington	10 36
Josh Craftsman’s Select Cabernet Sauvignon	California	11 44
Bonanza Cabernet Sauvignon by Caymus	California	15 52
Cultusboni “RS” Chianti Classico DOCG	Tuscany, Italy	11 38
Double Trouble Red Blend by Charles & Charles	Washington	8 32

ROSÉ

Bieler Père & Fils, Sabine	Provence, France	10 40
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SPARKLING

La Marca Prosecco	Veneto, Italy	12
La Marca Prosecco Rosé	Veneto, Italy	12

WINES OF INTEREST

J Vineyards California Cuvee Sparkling	California	52
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RESERVE SELECTION

Moët & Chandon	Champagne, France	105
Chateau D’Esclans Whispering Angel Rosé	Côtes de Provence, France	60
Caymus Cabernet Sauvignon	Napa Valley, California	150

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria

bright + citrusy
White wine, fresh juices. glass 8 | carafe 17

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices. glass 8 | carafe 17

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices. | 12

Ultimate Gin + Tonic

smooth + citrusy
Hendrick’s Gin, fresh rosemary, Q tonic. | 12

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 10

Paloma

citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda. | 10

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 10

El Patron Margarita

smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float. | 13

Smoke Signal

bold + bright
Illegal Mezcal Joven, Midori, simple, volcanic salt rim. | 13

Fireside Chat

smooth + savory
Bowman Brothers Small Batch Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. | 12

Classic Old Fashioned

bold + smooth
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry. | 12
Add smoked option +2

Classic Manhattan

bold + bitter
Maker’s Mark Bourbon, Carpano Antica, bitters, Luxardo cherry. | 14
Add smoked option +2

COCKTAILS

T2T LEMON BASIL

Pearl Vodka, fresh lemon, basil. | 10.9

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

Pomegranate Blueberry

sweet + fruity
Pearl Blueberry Vodka, blood orange, POM juice. | 10

Havana Coconut

sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 10

Dragon Fruit Cosmo

fruity + bright
Tito’s handmade Vodka, Cointreau, dragon fruit, fresh juices. | 12

Emerald Mirage

tropical + fruity
Pearl Vodka, blue curaçao, pineapple, orange, lime, simple. | 12

The Sedona

clean + bright
Our signature martini!
Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 12

Dirty Goose

bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 12

SPIRIT FREE

Cactus Lemonade

sweet + bright
Prickly pear, pineapple, lemonade. | 5