

## STARTERS

**House Made Soup** 4.9 cup | 7.9 bowl  
Ask you server today's selection.

**Edamame** 5.9  
Steamed and tossed with smoked sea salt. GF

**Bread Basket** 4.9  
Ciabatta bread rolls, house made whipped honey butter, herbed oil.

**Truffle Fries\*\*** 9.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

**Goat Cheese + Tomato Jam Bruschetta** 9.9  
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

**Crab Stuffed Mushrooms** 10.9  
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 HH VO+

**Canyon Crab Flatbread** 13.9  
Crab meat, melted cheese, remoulade. GFO

**Spicy Thai Shrimp** 13.9  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

## GREENS

Add Chicken or Shrimp +8. 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

**Strawberry Beet** 9.9  
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

**Julie's Farmer** 11.9  
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

**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

**Steakhouse** 16.9  
8 oz. USDA Choice Flat Iron steak\*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

**Salmon Asparagus** 25.9  
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** 16.9  
House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO

**Prime Rib** 14.9  
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

**Cheeseburger** 13.9  
7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO  
Add cherry-wood bacon +2

**Hangover Burger** 16.9  
7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

**STH Burger** 16.9  
7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

**The Beyond Burger** 16.9  
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

**Crispy Chicken\*\*** 14.9  
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

**Cuban** 11.9  
Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted artisan roll. GFO

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

**Primavera** 16.9  
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +8

**Devil's Pass** 22.9  
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.  
Add Italian fennel sausage +2.

## ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Choice of two house made sides. Choice of topping, if desired. Premium Sides +1.5

**Hand Cut Filet Mignon\*** 34.9  
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Hand Cut NY Strip\*** 35.9  
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Black Angus Flat Iron Steak\*** 23.9  
8 oz. USDA Choice.  
Choice of two house made sides. GF

**Grilled Chicken** 20.9  
8 oz. Side of BBQ.  
Choice of two house made sides. GF HH

**Crab Stuffed Shrimp** 24.9  
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

**Seasonal Catch** market  
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

**Norwegian Salmon** 25.9  
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

## 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.

CH 04.10.23

## TACOS + SLIDERS

### Acapulco Fish Tacos 14

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

### Santa Fe Shrimp\*\* Tacos 14

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

### Southwest Steak Tacos 14

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

### Crab Cake Sliders 11 (2) 14(3)

House made, remoulade, greens, red onion. With greens.

### \*Kobe Beef\*\* Sliders 11 (2) 14 (3)

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

## FLATBREADS

### South Rim Shrimp 9.9

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

### Meat Lovers 9.9

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

### Margherita 8

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

### BBQ Chicken 9.9

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

## SIDES

All sides are gluten free.

### Organic Greens +4.5

### Garlic Whipped Potatoes +4.5

### Steamed Broccoli +4.5

### Shoestring French Fries\*\* +4.5

### STH Bacon Succotash +4.5

### Grilled Asparagus +4.5

### Southwest Corn +4.5

### Fruit +4.5

### Steamed Spinach +4.5

### Sweet Potato Fries\*\* +6

### Roasted Brussels Sprouts +6

## BEVERAGES

### Coca-Cola Products +3.5

### Craft Root Beer +4

Boylan's Cream Soda, Orange or Grape Abita Root Beer

### French Press Coffee +3.25

### Mighty Leaf Teas +3.25

### Saratoga Water +7.5

Sparkling or Still. 28 oz.

## WINE

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

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

### Kenwood 'Yulupa' Chardonnay

Monterey, California

8 | 31

### Hess Select Chardonnay

California

9 | 35

RED

### Angeline Pinot Noir

California

8 | 31

### Alta Vista Vive Malbec

Mendoza, Argentina

8 | 31

### Michael David 'Freakshow' Red Blend

Lodi, California

11 | 43

### Columbia Crest 'Grand Estates' Merlot

Columbia Valley, Washington

8 | 31

### Josh Cellars Cabernet Sauvignon

California

9 | 35

### Joel Gott 815 Cabernet Sauvignon

California

13 | 51

ROSÉ

### Los Dos

Campo de Borja, Spain

7 | 27

### Chapoutier Belle

Provence, France

9 | 35

SPARKLING

### Chic Sparkling Cava Rosé

Catalonia, Spain

34

### Maschio Prosecco

Veneto, Italy

9

### Mumm Napa Brut Prestige

Napa Valley, California

54

## RESERVE

### Moet & Chandon Brut Imperial

Champagne, France

72

### Orin Swift 'Pappillon' Red Blend

Napa Valley, California

110

## COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

### Sedona White Sangria 8 | 17

*bright + citrusy*

White wine, fresh juices.

### Sedona Red Sangria 8 | 17

*sweet + bold*

Red wine, brandy, fresh juices.

### Build Your Own Mule 10

*clean + spicy*

Q Ginger Beer, lime.

STH Mule

Pearl Vodka

Irish Mule

Jameson Irish Whiskey

Gin Buck

Tanqueray Gin

Bourbon Buck

Jim Beam Bourbon

Mexican Buck

Exotico Reposado Tequila

### STH Orange Crush 9

*citrusy + refreshing*

Absolut Mandrin, Cointreau, orange juice.

### Prickly Pear Margarita 11

*sweet + citrusy*

Exotico Reposado, orange liqueur, prickly pear, fresh juices.

### Paloma 10

*smooth + refreshing*

Exotico Reposado Tequila, lime, Q grapefruit soda.

### El Patron Margarita 13

*smooth + citrusy*

Patron, fresh juices, Grand Marnier float.

### Smoked Old Fashioned 13

*bold + smoky*

Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

### Smoked Manhattan 14

*bitter + smoky*

Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke

### 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

### Red Rock 10

*bright + sweet*

Absolut Citron, Ciroc Red Berry, fresh juices.

### Pomegranate Blueberry 10

*sweet + fruity*

Pearl Blueberry, blood orange, POM juice.

### Havana Coconut 10

*sweet + tropical*

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime..

### The Sedona 13

*clean + bright*

Our signature martini! Bombay Sapphire, St. Germain, fresh juices.

### Dirty Goose 14

*bold + briney*

Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

## SPIRIT FREE

Add vodka to any spirit free drink +6

### Marrakesh Mint 6

*clean + herbaceous*

Marrakesh Mint Tea, lemon, mint, cucumber.

### Green Tea Mule 6

*clean + spicy*

Green Dragon Tea, lime, POM juice, Q Ginger Beer.

### Grapefruit Refresher 6

*tart + sweet*

Grapefruit, lime, blood orange, soda.

### Cactus Lemonade 6

*sweet + bright*

Prickly pear, pineapple, lemonade.