

## STARTERS

**House Made Soup** 4.9 cup | 6.9 bowl  
Ask your server for today's selection.

**Truffle Fries** 6.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic 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

**Chicken + Black Bean Tostada** 7.9  
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

**Guacamole** 8.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

**Crab Stuffed Mushrooms** 8.9  
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

**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

## 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+

**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

**Steakhouse** 15.9  
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** 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

**Prime Rib** 13  
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO GFO

**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, 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

**Sausage + Peppers** 8.9  
Sautéed onions + peppers, Italian baguette.

**Cuban** 7.9  
Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted artisan roll. GFO

# HANDHELDS

## SLIDERS

### Salmon\*

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.  
9 (2) 13 (3)

### Australian 'Kobe Beef'\*

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.  
7 (2) 9 (3)

### Crab Cake\*

House made, remoulade, greens, red onion. With greens.  
8 (2) 11 (3)

## 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

### Havana Pork

Pulled pork, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.  
12

### Baja Shrimp

Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.  
12

## 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 for fish include: 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\* 19.9

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**  
Cup of Soup  
Grilled Asparagus  
Steamed Broccoli

**Fruit**  
Roasted Brussels Sprouts  
Garlic Whipped Potatoes  
Shoestring French Fries

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	Villa Pozzi Moscato	Sicily, Italy	8   31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8   31
	Sartori Di Verona Pinot Grigio	Veneto, Italy	8   31
	Barboursville Pinot Grigio	Virginia	39
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9   35
	Cloudfall Sauvignon Blanc	Monterey, California	10   39
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8   31
	Hess Select Chardonnay	California	9   35
RED	Angeline Pinot Noir	California	8   31
	Meiomi Pinot Noir	California	11   43
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8   31
	Michael David 'Freakshow' Red Blend	Lodi, California	11   43
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8   31
	J. Lohr Syrah	Paso Robles, California	9   35
	Josh Cellars Cabernet Sauvignon	California	9   35
	Joel Gott 815 Cabernet Sauvignon	California	13   51
Barboursville Cabernet Sauvignon	Virginia	37	
ROSE	Los Dos	Campo de Borja, Spain	7   27
	Chapoutier Belle	Provence, France	9   35
SPARKLING	Chic Sparkling Cava Rosé	Catalonia, Spain	29
	Maschio Prosecco	Veneto, Italy	9
	Wycliff Brut	California	7   27
	Mumm Napa Brut Prestige	Napa Valley, California	49

## WINES OF INTEREST

Paul Cluver Elgin Sauvignon Blanc	Western Cape, South Africa	43
Domaine des Herbauges Chardonnay	Loire Valley, France	12   46
Seghesio Zinfandel	Sonoma, California	54
Lovingston Cabernet Franc	Virginia	54

## RESERVE SELECTION

Moet & Chandon Brut Imperial	Champagne, France	72
Chateau de la Coste Margaux Bordeaux	Bordeaux, France	60
Orin Swift 'Pappillon' Red Blend	Napa Valley, California	110

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>sweet + citrusy</i> White wine, fresh juices.	7   15	<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	7   15	<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>Xique-Xique</b> <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
<b>Moscow Mule</b> <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10	<b>Red Rock</b> <i>sweet + bold</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13	<b>Lemon Basil Monsoon</b> <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	11
<b>Nutty Russian</b> <i>creamy + smooth</i> Tanqueray, Carpano Antica, Campari, grapefruit.	10	<b>Cathedral Rock</b> <i>bold + smoky</i> Sombra Mezcal, Carpano Antica, Grand Marnier, bitters.	13
<b>STH Spritz</b> <i>bright + bitter</i> Tanqueray, Carpano Antica, Campari, grapefruit.	12		
<b>Grapefruit Negroni</b> <i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit.	12		
<b>Smoked Old Fashioned</b> <i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12		
<b>Smoked Manhattan</b> <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14		

## 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.



#LETUSDOGOOD

## BEVERAGES

<b>Coca-Cola Products</b>	2.5
<b>Craft Sodas</b> Boylan's Orange Cream, Orange or Grape Abita Root Beer	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