

## STARTERS

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

**Truffle Fries** 7.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled 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

**Crab Stuffed Mushrooms** 8.9  
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** 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.

**Strawberry Beet** 9.9  
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry 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, herb grilled focaccia. GFO

**Caribbean Crab** 11.9  
House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato roll. GFO

**Prime Rib** 13.9  
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

**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, 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 V VO+

**Crispy Chicken** 11.9  
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

**Cuban** 7.9  
Smoked pulled pork and chicken, melted cheeses, 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)

**Crab Cake**  
House made, remoulade, greens, red onion. With greens.  
9 (2) 12 (3)

**'Kobe Beef'**  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.  
9 (2) 11 (3)

Gluten Free Upon Request.  
Vegetarian Options Available.

### 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

**Santa Fe Shrimp**  
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO  
14

**Havana Pork**  
Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens.  
12

**Primavera** 14.9  
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +6

### FLATBREADS

**South Rim Shrimp**  
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO  
7

**Italiano**  
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO  
7

**Margherita**  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V  
7

**BBQ Chicken**  
Chicken, BBQ sauce, melted mozzarella, red onion. GFO  
7

**Devil's Pass** 18.9  
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.  
Add Italian fennel sausage +2.

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. Please inform your server of any allergies or intolerances.

# 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\*** 29.9  
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Grilled Chicken** 14.9  
8 oz. Side of BBQ.  
Choice of two house made sides. GF HH

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

**Hand Cut NY Strip\*** 28.9  
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

**Mahi Mahi\*** 22.9  
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

**Black Angus Flat Iron Steak\*** 18.9  
8 oz. USDA Choice.  
Choice of two house made sides. GF

## SIDES

All Fresh Made Sides +3

### Organic Greens

Shoestring French Fries

### Cup of Soup

Fruit

### Garlic Whipped Potatoes

Steamed Broccoli

### Roasted Brussels Sprouts

Grilled Asparagus

## WINE

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

	WHITE	RED	ROSÉ	SPARKLING
	Villa Pozzi Moscato Chateau Ste. Michelle Dry Riesling Sartori Di Verona Pinot Grigio Barboursville Pinot Grigio Brancott Sauvignon Blanc Cloudfall Sauvignon Blanc Kenwood 'Yulupa' Chardonnay Hess Select Chardonnay	Angeline Pinot Noir Meiomi Pinot Noir Trapiche Malbec, Oak Cask Michael David 'Freakshow' Red Blend Columbia Crest 'Grand Estates' Merlot J. Lohr Syrah Josh Cellars Cabernet Sauvignon Joel Gott 815 Cabernet Sauvignon Barboursville Cabernet Sauvignon	Los Dos Chapoutier Belle	Chic Sparkling Cava Rosé Maschio Prosecco Wycliff Brut Mumm Napa Brut Prestige
	Sicily, Italy Columbia Valley, Washington Veneto, Italy Virginia Marlborough, New Zealand Monterey, California Monterey, California California	California California Mendoza, Argentina Lodi, California Columbia Valley, Washington Paso Robles, California California California Virginia	Campo de Borja, Spain Provence, France	Catalonia, Spain Veneto, Italy California Napa Valley, California
	8   31 8   31 8   31 39 9   35 10   39 8   31 9   35	8   31 11   43 8   31 11   43 8   31 9   35 9   35 13   51 37	7   27 9   35	29 9 7   27 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>bright + citrusy</i> White wine, fresh juices.	7   15
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	7   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>Paloma</b> <i>smooth + citrusy</i> Exotico Reposado, lime, Q grapefruit soda.	9
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13
<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

<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>Watermelon</b> <i>clean + refreshing</i> Tito's handmade Vodka, lime juice, watermelon.	11
<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> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	11
<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Dirty Goose</b> <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

## 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