

STARTERS

House Made Soup

New England Clam Chowder 5.9 cup | 7.9 bowl
French Onion 7.9

Truffle Fries 8.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Chicken + Black Bean Tostada 8.9

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

Hummus Duo 8.9

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

Desert Fire Jalapeños 9.9

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Crab Stuffed Mushrooms 9.9

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 11.9

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

Canyon Crab Flatbread 12.9

Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna* 14.9

Seared rare, seaweed salad, Asian sauce.

GREENS

Add Chicken or Shrimp +6. Add Steak* +10

Sedona House 6.9

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

Caesar 7.9

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 7.9

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+

Tomato Burrata 9.9

Creamy mozzarella burrata, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crouton. GFO V

Southwest Chicken 11.9

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 18.9

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

Steakhouse 21.9

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 12.9

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

Caribbean Crab 14.9

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

Cuban 9.9

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

Avocado Toast 9.9

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

Sausage + Peppers 11.9

Sautéed onions + peppers, Italian baguette.

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 16.9

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

STH Burger 15.9

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

The Beyond Burger 15.9

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

Grilled Rockfish 17.9

Grilled rockfish, house cilantro-lime remoulade, pineapple mango salsa, greens, tomato, crispy fried onions, toasted potato bun. GFO

Prime Rib 13.9

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

The Cowboy 15.9

Slow roasted pulled pork, pepper jack, smoky BBQ, jalapeño bread. GFO

HANDHELDS

SLIDERS

'Kobe Beef'* Sliders
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.
11.9

Salmon* Sliders
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.
13.9

Crab Cake* Sliders
House made, remoulade, greens, red onion. With greens.
13.9

TACOS

Acapulco Fish
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO
13.9

Southwest Steak
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO
13.9

Santa Fe Shrimp
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO
13.9

Havana Pork
Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens.
12.9

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO
9.9

Italiano
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO
9.9

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

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V
8.9

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* 32.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut NY Strip* 32.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 21.9
8 oz. USDA Choice. Choice of two house made sides. GF

Grilled Chicken 18.9
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

Thai Glazed Salmon* 24.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

Rockfish* 24.9
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Norwegian Salmon* 23.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

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 20.9
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

Organic Greens +4
Grilled Asparagus +4
Steamed Broccoli +4
Shoestring French Fries +4

Fruit +4
STH Bacon Succotash +4
Garlic Whipped Potatoes +4
Southwest Corn +4

Sweet Potato Fries +5
Roasted Brussels Sprouts +5
Grilled Vegetables +5

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.

WINE

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

WHITE	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9 30
	Bertani Pinot Grigio	Veneto, Italy	9 34
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Kim Crawford Sauvignon Blanc	Marlborough, New Zealand	39
	Cannonball Chardonnay	Sonoma, California	9 32
	Hess Select Chardonnay	California	9 35
RED	Markwest Pinot Noir	California	11 36
	Apothic Red	California	8 30
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 28
	Francis Coppola Claret	California	9 32
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 28
	Skyfall Merlot	Washington	10 34
	Josh Cellars Cabernet Sauvignon	California	11 36
	Bertani Valpolicella	Veneto, Italy	10 36
	Seven Deadly Zin	Lodi, California	10 34
	1000 Stories Zinfandel Bourbon Barrel Aged	California	12 40
ROSÉ	Angels & Cowboys	Sonoma, California	9 30
	Bertani Berarosé	Veneto, Italy	39
SPARKLING	La Marca Prosecco	Veneto, Italy	12
	Anna De Cordiniu Brut Rosé	Penedews, Spain	40

RESERVE SELECTION

Mumm Napa Brut Prestige	Napa Valley, California	75
Moët & Chandon	Champagne, France	105
Cakebread Chardonnay	California	75
Markham Merlot	Napa Valley, California	52
Duckhorn Merlot	California	110
Kendall Jackson Grand Reserve Cabernet Sauvignon	California	56
Goldschmidt Oakvill Cabernet Sauvignon	California	62
Caymus Cabernet Sauvignon	Napa Valley, California	120
Ruffino Chiani Ducale Gold Label	Italy	56

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria 8 | 17
White wine, fresh juices.

Sedona Red Sangria 8 | 17
Red wine, brandy, fresh juices.

Xique-Xique 12
Pearl Cucumber Vodka,
St. Germain, basil, fresh juices.

Ultimate Gin + Tonic 12
Hendrick's Gin, fresh rosemary, Q tonic.

STH Mule 10
Pearl Vodka, Q Ginger Beer, lime.

Paloma 10
Exotico Reposado, lime, Q grapefruit
soda.

French 75 10
Tanqueray Gin, lemon, rosemary, prosecco.

St. Elder Greyhound 11
Tanqueray Gin, elderflower,
fresh grapefruit.

**Skinny Girl Tangerine
Pom Spritzer** 9
Skinny Girl Vodka, tangerine,
POM juice, soda.

Prickly Pear Margarita 10
Exotico Reposado, orange liqueur,
prickly pear, fresh juices.

El Patron Margarita 13
Patron, fresh juices, Grand
Marnier float.

Classic Old Fashioned 12
Bowman Brothers Small Batch Bourbon,
Angostura bitters, Luxardo cherry.
Add smoked option +2

Classic Manhattan 12
Maker's Mark, Carpano Antica, bitters,
Luxardo cherry.
Add smoked option +2

T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and 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
Absolut Citron, Ciroc Red
Berry, fresh juices.

Pomegranate Blueberry 10
Pearl Blueberry, blood orange,
POM juice.

Havana Coconut 10
Malibu Coconut Rum, Maraschino
cherry liqueur, pineapple, lime.

Watermelon 10
Tito's handmade Vodka, lime juice,
watermelon.

The Sedona 12
Our signature martini!
Bombay Sapphire, St. Germain,
fresh juices.

Dirty Goose 12
Grey Goose dirty martini,
gorgonzola bleu cheese stuffed olives.

BEVERAGES

Coca-Cola Products 3

Craft Root Beer 3.5

Saratoga Water 7
28oz, Sparkling or Still

Mighty Leaf Teas 3

French Press Coffee 3

SPIRIT FREE

Cactus Lemonade 5
Prickly pear, pineapple, lemonade.