

STARTERS

House Made Soup 4.9 cup | 6.9 bowl

Truffle Fries 8.9

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

Desert Fire Jalapeños 8.9

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

Hummus Duo 8.9

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

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 HH V+

Seared Ahi Tuna* 11.9

Seared rare, seaweed salad, Asian sauce.

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

Canyon Nachos 14.9

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

GREENS

Add Chicken or Shrimp +6. 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+

Power 9.9

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF HH

Julie's Farmer 9.9

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

Salmon* Asparagus 18.9

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

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 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 7.9

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

Cheeseburger 11.9

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

Hangover Burger 15.9

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 15.9

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 13.9

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

HANDHELDS

SLIDERS

Crab Cake

House made, remoulade, greens, red onions. With greens.
12

'Kobe Beef**

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.
10

TACOS

Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO
12

Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO
12

Santa Fe Shrimp

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

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO
8

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO
8

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO
8

Margherita

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

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* 33.9

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

Grilled Chicken 18.9

8 oz. Side of BBQ. Choice of two house made sides. GF HH

Rockfish* 23.9

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

Hand Cut NY Strip* 34.9

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

Crab Stuffed Shrimp 22.9

Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Norwegian Salmon* 23.9

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

Black Angus Flat Iron Steak* 21.9

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 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

All sides are GF except couscous.

Organic Greens

+4

Grilled Asparagus

+4

Steamed Broccoli

+4

Shoestring French Fries

+4

Fruit

+4

STH Bacon Succotash

+4

Garlic Whipped Potatoes

+4

Seasonal Squash Couscous**

+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

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|-----------|--|-----------------------------|---------|
| 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 |
| | Alzaia Prosecco | Veneto, Italy | 7 |
| | 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 + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

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|---|--------|
| Sedona White Sangria White wine, fresh juices. | 7 15 |
| Sedona Red Sangria Red wine, brandy, fresh juices. | 7 15 |
| Xique-Xique Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 10 |
| Mojito Bacardi Rum, fresh mint, lime, soda. | 9 |
| STH Mule Pearl Vodka, Q Ginger Beer, lime. | 10 |
| STH Orange Crush Absolut Mandrin, Cointreau, fresh orange juice. | 9 |
| Skinny Girl Tangerine Pom Spritzer Skinny Girl Vodka, tangerine, POM juice, soda. | 9 |
| Prickly Pear Margarita Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 10 |
| El Patron Margarita Patron, fresh juices, Grand Marnier float. | 13 |
| Smoked Old Fashioned Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 12 |
| Smoked Manhattan 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

| | |
|---|----|
| Red Rock Absolut Citron, Ciroc Red Berry, fresh juices. | 10 |
| Pomegranate Blueberry Pearl Blueberry, blood orange, POM juice. | 10 |
| Havana Coconut Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 10 |
| The Sedona Our signature martini! Bombay Sapphire, St. Germain, fresh juices. | 12 |
| Dirty Goose Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 12 |

BEVERAGES

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|---|-------------|
| Coca-Cola Products | 3 |
| Craft Root Beer | 3.5 |
| Saratoga Water 28oz, Sparkling or Still | 6 |
| Mighty Leaf Teas | 2.75 |
| French Press Coffee | 2.75 |

SPIRIT FREE

Add vodka to any spirit free drink +6

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|---|---|
| Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber. | 5 |
| Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 5 |
| Grapefruit Refresher Grapefruit, lime, blood orange, soda. | 5 |
| Cactus Lemonade Prickly pear, pineapple, lemonade. | 5 |