

STARTERS

House Made Soup 6.9 cup | 8.9 bowl
Ask your server for today's selection.

Edamame 5.9
Steamed and tossed with smoked sea salt.
GF HH V+

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

Mediterranean Hummus Platter 8.9
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Goat Cheese + Tomato Jam Bruschetta 8.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

Chicken + Black Bean Tostada 8.9
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. 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

Southwest Roasted Wings 12.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

Seared Scallops 14.9
Wild scallops, citrus tomato and garlic sauce, feta. GF

Prince Edward Island Mussels 15.9
Tomatoes, red onions, garlic, lemon-basil sauce. GFO

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
Add to any any entrée +4.9

Caesar 6.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO
Add to any any entrée +4.9

Gorgonzola Chopped 6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Beet + Goat Cheese 9.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

Tomato Burrata 9.9
Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V

Julie's Farmer 9.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon* Asparagus 16.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

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

Grilled Chicken Alfredo 18.9
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

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.

Short Rib Pappardelle 19.9
Exotic mushrooms, beef short ribs, pappardelle pasta, veal demi glace port wine reduction.

Red Rock 19.9
Large shrimp, penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts, kalamata olives, feta and parmesan. HH

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon 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

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

Seasonal Catch* market
Ask your server for today's selection. Choice of 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

Grilled Chicken 15.9
8 oz. Side of BBQ. Choice of two house made sides. GF HH

Norwegian Salmon* 20.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

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.

HOUSE SPECIALTIES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.

Chicken Marsala 18.9

8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

Chuckawalla Chicken 18.9

8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

Roman Parmesan Crusted Chicken 19.9

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

Bourbon Pork Chop* 18.9

8oz. Bone-in, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. Add additional 8 oz. pork chop +8

Smoky BBQ Beef Short Rib 19.9

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Jicama slaw and garlic whipped potatoes.

Palo Verde Salmon* 21.9

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF

Crab Stuffed Shrimp 21.9

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

Sedona Crab Cakes 23.9

Two 4 oz, 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Mexican street corn. GF

Seared Scallops 24.9

Wild large scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF

Crab + Shrimp topped Seabass* 24.9

Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and steamed asparagus. GF

BURGERS + SANDWICHES

All burgers served with choice of side. Add cherry-wood bacon +2. Gluten Free Bun +1

STH Burger 15.9

1/2 lb, Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

Alpine Burger 15.9

1/2 lb, Wagyu beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO

Cheeseburger 15.9

1/2 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

The Beyond Burger 14.9

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

Caribbean Crab 13.9

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

Prime Rib 14.9

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

SIDES

**All sides GF except creamed spinach + seasonal squash couscous

Garlic Whipped Potatoes	4
Seasonal Squash Couscous**	4
Sautéed Spinach	4
Steamed Broccoli	4
Shoestring French Fries	4
Grilled Asparagus	4
Roasted Brussels Sprouts	4
Mexican Street Corn	4
Fruit	4
STH Bacon Succotash	4
Sweet Potato Fries	5
Creamed Spinach**	5
Truffle Cauliflower	5

KIDS

12 years old and under. All kids meals include a beverage, 6.9.

Mac-N-Cheese

Penne pasta in a creamy cheese sauce. GFO V

Grilled Cheese

Mozzarella and cheddar cheese. Choice of side. V

Kid Steak*

USDA Choice Flat Iron. Choice of side. GF

Kid Chicken

Grilled. Choice of side. GF HH

Cheese Pizza

Flatbread cheese pizza. GFO V

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HANDHELDS

SLIDERS

Salmon*
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.
9.9 (2) 13.9 (3)

Crab Cake
House made, remoulade, greens, red onion. With greens.
9.9 (2) 13.9 (3)

Australian 'Kobe Beef'*
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.
8.9 (2) 12.9 (3)

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
12.9

Baja Shrimp
Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.
14.9

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO
8.9

Italiano
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO
7.9

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO
7.9

Goat Cheese + Basil
Goat cheese, mozzarella, parmesan, fresh basil. GFO
Option to add sun-dried tomatoes.
7.9

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V
7.9

WINE

HOUSE 7 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	10 39
Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10 39
Ruffino Lumina Pinot Grigio	Veneto, Italy	9 35
Hess Select Chardonnay	California	10 39
Black Stallion Chardonnay	Napa Valley, California	10 39

RED

Angeline Pinot Noir	California	9 35
Goulard 'Classico' Malbec	Mendoza, Argentina	9 35
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	10 39
Josh Cellars Cabernet Sauvignon	California	11 43
Gnarly Head Cabernet Sauvignon	California	8 31
Joel Gott 815 Cabernet Sauvignon	California	13 51

ROSE

Mulderbosch	South Africa	9 35
La Vidaubanaise Le Provençal	Provence, France	10 39
'Whispering Angel'	Provence, France	14 49

SPARKLING

La Luca Prosecco split	Veneto, Italy	11
La Luca Prosecco	Veneto, Italy	46
Mumm Napa Brut Prestige	Napa Valley, California	50

WINES OF INTEREST

Rutherford Ranch Reserve Chardonnay	Napa Valley, California	15 49
Kenwood Jack Merlot	Sonoma, California	53
Antigal Uno 1 Malbec	Mendoza, Argentina	11 43
La Crema Pinot Noir	Sonoma, California	15 49
Jackson Estate Cabernet Sauvignon	Alexander Valley, California	60

RESERVE SELECTION

Stag's Leap 'Artemis' Cabernet Sauvignon	Napa Valley, California	80
Duckhorn Cabernet Sauvignon	Sonoma, California	125
'The Prisoner' Red Blend	Napa Valley, California	105
Caymus Cabernet Sauvignon	Napa Valley, California	140

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	7.5	Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	7.5	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
Skinny Girl Tangerine Pom Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	9	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Bell Rock <i>smooth + sweet</i> Belgian witbier, Firefly Sweet Tea Vodka, lemonade, blueberry.	9	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Cucumber Basil Collins <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	Zen <i>clean + crisp</i> Grey Goose, basil, cucumber, lemongrass.	12
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q ginger beer, lime.	10	Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
Bourbon Buck <i>spicy + bold</i> Bulleit Bourbon, Q ginger beer, lime.	10	SPIRIT FREE Add vodka to any spirit free drink +6	
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	12	Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	3.9
Apache Fire Margarita <i>hot + citrusy</i> Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime.	12		
Tangerine Smash <i>bright + smooth</i> Michter's Rye Whiskey, tangerine, lemon, mint.	12	BEVERAGES	
Classic Old Fashioned <i>bold + smooth</i> Hudson's Baby Bourbon, bitters, Luxardo cherry.	10	Coca-Cola Products	2.95
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14	Craft Sodas	3.5
		Saratoga Water 28oz, Sparkling or Still	5
		Selection of quality teas	3
		French Press Coffee	3