

## STARTERS

### Truffle Fries 6.9

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

### Edamame 7.9

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

### Steamed Shrimp 1/2 lb 12.9 | 1 lb 21.9

Old Bay, house made cocktail sauce, horseradish. GF HH

### Canyon Crab Flatbread 9.9

Crabmeat, melted cheese, remoulade. GFO

### Southwest Wings 12.9

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

### Spicy Thai Shrimp 9.9

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

## 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

### Salmon\* Asparagus 14.9

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

### Strawberry Beet 8.9

Fresh strawberries, roasted beets, organic greens, candied pecans, gorgonzola crumbles. House made gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

### Julie's Farmer 9.9

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

## SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)

### Hand Cut Filet Mignon\* 24.9

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

### Hand Cut NY Strip 23.9

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

### Black Angus Flat Iron Steak\* 17.9

8 oz, USDA Choice. Choice of two house made sides. GF

### Grilled Chicken 14.9

8 oz, BBQ and choice of two house made sides. GF HH

### Norwegian Salmon\* 18.9

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

## HOUSE SPECIALTIES

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

### Chicken Marsala 16.9

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

### Chuckawalla Chicken 17.9

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

### Palo Verde Salmon 19.9

Certified Sustainable. Grilled, topped with house made citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and spinach. GF

### Bourbon Pork Chop 18.9

8 oz. bone-in and brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli.

### Wild Man Steak 19.9

8 oz. USDA Choice Flat Iron\*, melted fontina cheese, mushrooms and a gorgonzola cream sauce. Garlic whipped potatoes.

### Crab Stuffed Shrimp 19.9

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

### Sedona Crab Cakes 21.9

Two 4 oz, 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and grilled asparagus.

### Seared Scallops 22.9

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

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

### French Quarter 16.9

Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with a sautéed mushrooms.

### Devil's Pass 17.9

Chicken and penne pasta tossed in a slightly spicy cream sauce with red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

# HANDHELDS

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

**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+

**Alpine Chicken Sandwich** 9.9  
Grilled chicken, bacon, Alpine Swiss, honey mustard, greens, tomato, red onion on a toasted potato bun.

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

**Goat Cheese + Basil Flatbread** 7  
Goat cheese, mozzarella, parmesan, fresh basil. GFO

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

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

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

**Australian 'Kobe Beef' Sliders** 7 (2) 9 (3)  
Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens.

**Crab Cake Sliders** 8 (2) 11 (3)  
House made, remoulade, greens, red onion. With greens.

**Dixie Sliders** 7 (2) 9 (3)  
Smoked pulled pork and house made jicama slaw. With greens.

## SIDES

All sides GF

**Garlic Whipped Potatoes** 3  
**Steamed Broccoli** 3  
**Shoestring French Fries** 3

**Grilled Asparagus** 3  
**Fruit** 3

**Sweet Potato Fries** 5  
**Roasted Brussels Sprouts** 5

## WINE

**HOUSE** 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE

<b>Villa Pozzi Moscato</b>	Sicily, Italy	8   31
<b>Chateau St. Michelle 'Dry' Riesling</b>	Columbia Valley, Washington	8   31
<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
<b>Barone Fini Pinot Grigio</b>	Trentino-Alto Adige, Italy	8   31
<b>Barboursville Pinot Grigio</b>	Virginia	39
<b>Sartori Di Verona Pinot Grigio</b>	Veneto, Italy	7   27
<b>Beckon Chardonnay</b>	Central Coast, California	11   43
<b>Hess Chardonnay</b>	Monterey, California	32
<b>Kenwood Chardonnay 'Yulupa'</b>	California	8   31

RED

<b>Angeline Pinot Noir</b>	California	8   31
<b>La Madeline Cabernet-Merlot</b>	Pays d'Oc, France	8   31
<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	8   31
<b>Cousino Macul Antiguas Reserva Cabernet Sauvignon</b>	Maipo Valley, Chile	10   39
<b>Barboursville Cabernet</b>	Charlottesville, Virginia	37
<b>Josh Cabernet Sauvignon</b>	California	9   35
<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   31
<b>Zuccardi 'Serie A' Malbec</b>	Mendoza, Argentina	10   39

ROSE

<b>Los Dos</b>	Campo de Borja, Spain	7   27
<b>Meiomi</b>	California	9
<b>Fleur de Mer</b>	Provence, France	45

SPARKLING

<b>Maschio Prosecco</b>	Veneto, Italy	9
<b>Mumm Sparkling Rosé</b>	Napa Valley, California	49
<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	49
<b>Veuve Cliquot 'Yellow Label'</b>	Champagne, France	50

## WINES OF INTEREST

<b>La Crema Pinot Noir</b>	Sonoma, California	54
<b>Kenwood Jack London Merlot</b>	Sonoma, California	46

## RESERVE SELECTION

<b>Beringer 'Private Reserve' Chardonnay</b>	Napa Valley, California	80
<b>Peju Cabernet</b>	Napa Valley, California	90
<b>Erath Pinot Noir 'Resplendent'</b>	Oregon	52

## COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

**Sedona Red Sangria** 6  
Red wine, brandy, fresh juices.

**Sedona White Sangria** 6  
White wine, fresh juices.

**Skinny Girl Tangerine Pom Spritzer** 8  
Skinny Girl Vodka, tangerine, POM juice and soda.

**Moscow Mule** 9  
Q Ginger Beer, Russian Standard Vodka, lime.

**Prickly Pear Margarita** 10  
Jose Cuervo, prickly pear, fresh juices.

**Ultimate Gin + Tonic** 10  
Hendrick's Gin, fresh rosemary, Q tonic, Light and refreshing.

**Lemon Basil Monsoon** 10  
Jefferson Reserve Bourbon, fresh lemon juice, agave nectar.

**Classic Old Fashioned** 10  
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry.

**Classic Manhattan** 12  
Maker's Mark, Grand Marnier, sweet vermouth, bitters, Luxardo cherry.

**Red Rock** 9  
Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.

**Lemon Drop** 9  
Absolut Citron, fresh lemon juice.

**Pomegranate Blueberry** 9  
Stali Blueberry, blood orange, POM juice.

**Havana Coconut** 10  
Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.

**Watermelon** 9  
Tito's handmade vodka, fresh squeezed lime juice, watermelon.

**The Sedona** 12  
Our signature martini!  
Bombay Sapphire, St. Germain, fresh lemon, lime juice.

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

## BEVERAGES

**Coca-Cola Products** 2.5

**Craft Root Beer** 3.5

**Saratoga Water** 4.5  
28oz, Sparkling or Still

**Mighty Leaf Teas** 2.75

## French Press Coffee

**Cactus Lemonade** 3.9  
Prickly pear, pineapple, lemonade.