

STARTERS

Truffle Fries 6.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic 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

Goat Cheese + Tomato Jam

Bruschetta 7.9

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

Crab Stuffed Mushrooms 8.9

Roasted mushrooms, jumbo lump crabmeat, lemon butter. GF

Canyon Crab Flatbread 9.9

Crabmeat, melted cheese, remoulade. GFO

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 15.9

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

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, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)

Hand Cut Filet Mignon* 26.9

6 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

Norwegian Salmon* 19.9

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

Hand Cut NY Strip 25.9

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

Grilled Chicken 13.9

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

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.

Roman Parmesan Crusted Chicken 17.9

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

Crab Stuffed Shrimp 19.9

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

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

Sedona Crab Cakes 20.9

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

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 14.9

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

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.

SIDES

Garlic Whipped Potatoes 3
Steamed Broccoli 3
Shoestring French Fries 3

Grilled Asparagus 3
Fruit 3

Sweet Potato Fries 5
Roasted Brussels Sprouts 5

All sides GF.

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.

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

Hangover Burger 14.9
1/2 lb, Wagyu beef*, American
cheese, bacon, over easy
egg*, house made sauce,
caramelized onions, 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 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

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

WINE

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

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 31
	Chateau St. 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
	Hess Chardonnay	Monterey, California	9 35
Kenwood Chardonnay 'Yulupa'	California	8 31	

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
	J. Lohr Syrah	Paso Robles, California	9 35
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 31
	Joel Gott 815 Cabernet Sauvignon	California	13 51
Barboursville Cabernet	Charlottesville, Virginia	37	
Josh Cellars Cabernet Sauvignon	California	9 35	

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, CA	110

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona Red Sangria	7.5 15	Red Rock	10
sweet + bold Red wine, brandy, fresh juices.		sweet + bold Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.	
Sedona White Sangria	7.5 15	Pomegranate Blueberry	10
sweet + bold White wine, fresh juices.		sweet + fruity Stoli Blueberry, blood orange, POM juice.	
Xique-Xique	10	Havana Coconut	10
clean + herbaceous Effen Cucumber Vodka, St. Germain, fresh basil, juices.		sweet + tropical Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.	
Moscow Mule	10	Cathedral Rock	13
clean + spicy Q Ginger Beer, Russian Standard Vodka, lime.		bold + smoky Sombra Mezcal, Carpano Antica, Grand Marnier, bitters.	
Prickly Pear Margarita	10	Lemon Basil Moonson	11
sweet + citrusy Jose Cuervo, prickly pear, fresh juices.		smooth + citrusy Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	
El Patron Margarita	10	The Sedona	12
smooth + citrusy Patron, fresh juices, Grand Marnier float.		clean + bright Our signature martini! Bombay Sapphire, St. Germain, fresh lemon, lime juice.	
Grapefruit Negroni	12	Dirty Goose	12
bitter + citrusy Tanqueray, Carpano Antica, Campari, grapefruit.		bold + briney Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	
Smoked Old Fashioned	12		
smoky + smooth Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.			
Smoked Manhattan	14		
smoky + bitter Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.			

SPIRIT FREE

Add vodka to any spirit free drink +6

BEVERAGES

Coca-Cola Products	2.5	Marrakesh Mint	3.9
		clean + herbaceous Marrakesh Mint Tea, lemon, mint, cucumber.	
Craft Root Beer	3.5	Green Tea Mule	3.9
Saratoga Water	5	clean + spicy Green Dragon Tea, lime, POM juice, Q Ginger Beer.	
28oz, Sparkling or Still		Grapefruit Refresher	3.9
Mighty Leaf Teas	2.75	tart + sweet Grapefruit, lime, blood orange, soda.	
French Press Coffee	2.75	Cactus Lemonade	3.9
		sweet + bright Prickly pear, pineapple, lemonade.	