

STARTERS

House Made Soup

New England Clam Chowder 4.9 cup | 6.9 bowl

Truffle Fries 6.9

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

Chicken + Black Bean Tostada 7.9

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

Crab Stuffed Mushrooms 8.9

Roasted mushrooms, jumbo lump crabmeat, lemon butter. GF

Canyon Crab Flatbread 9.9

Crab meat, melted cheese, remoulade. GFO

Guacamole 8.9

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

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

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

Caesar 5.9

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

Southwest Chicken 8.9

House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF

ARTISAN SANDWICHES

Alpine Chicken 9.9

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, herb grilled focaccia. GFO

Grilled Corvina 15.9

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

Crab, Shrimp + Avocado 8.9

Lump crab and shrimp salad. greens, tomato, avocado, whole grain bread.

Cuban 7.9

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

ENTREES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®. Toppings for fish include: Herb Butter, Pineapple Mango Salsa (HH), Chimichurri (HH), Lemon Butter or Lemon Basil Butter.

Chicken Marsala 16.9

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

Black Angus Flat Iron Steak* 17.9

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

Norwegian Salmon* 20.9

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

Grilled Chicken 13.9

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

Golden Sea Bass (Corvina)* 19.9

Certified sustainable. Grilled with choice of topping and two house made sides. GF

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.

BURGERS

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 chile glaze, toasted potato bun. GFO

Hangover Burger 15.9

1/2 lb, Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO*

Cheeseburger 9.9

1/3 lb, Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese 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+

KIDS

All kid meals include a beverage. 5.9

Mac-N-Cheese

Penne pasta in a creamy cheese sauce. GFO 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

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.

SLIDERS

Salmon* Sliders 11

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens

Australian 'Kobe Beef' Sliders 10

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

TACOS

Acapulco Fish Tacos 11

Boiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli. With greens. GFO

Southwest Steak Tacos 11

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

Baja Shrimp Tacos 12

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

Havana Pork Tacos 12

Pulled pork, serrano chile glaze, jicama slaw, diced With greens. GFO

FLATBREAD PIZZAS

South Rim Shrimp 9

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

Margherita 8

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

BBQ Chicken 8

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

Italiano 8

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

WINE

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

WHITE			
Stemmari Moscato	Sicily, Italy	8	30
Brancott Sauvignon Blanc	Marlborough, New Zealand	9	34
Hess Select Chardonnay	California	9	35
The Seeker Chardonnay	California	8	30

RED			
Conundrum Red Blend	California	9	34
Josh Cellars Cabernet Sauvignon	California	10	38

ROSE			
'Whispering Angel'	Provence, France	10	38
Louis Jadot	Burgandy, France	9	34

SPARKLING			
La Marca Prosecco Brut	Italy	8	30

WINES OF INTEREST

Sonoma-Cutrer 'The Cutrer' Chardonnay	California	11	42
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RESERVE SELECTION

Cakebread Chardonnay	California	115	
La Crema Chardonnay	Sonoma Coast, California	42	
Stone Street Estate Cabernet Sauvignon	California	80	

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona Red Sangria 7 15 sweet + bold Red wine, brandy, fresh juices.	Pomegranate Blueberry 9 sweet + fruity Stoli Blueberry, blood orange, POM juice.
Sedona White Sangria 7 15 bright + citrusy White wine, fresh juices.	The Sedona 12 clean + bright Our signature martin! Bombay Sapphire, St. Germain, fresh lemon, lime juice.
Moscow Mule 10 clean + spicy Russian Standard Vodka, Q Ginger Beer, lime.	
Xique-Xique 10 clean + herbaceous Pearl Cucumber Vodka, St. Germain, fresh basil, juices.	
Prickly Pear Margarita 10 sweet + citrusy Exotico Reposado, orange liqueur, prickly pear, fresh juices.	
El Patron Margarita 13 smooth + citrusy Patron, fresh juices, Grand Marnie float.	
Classic Old Fashioned 10 bold + smooth Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. Add smoked option +2	
Classic Manhattan 12 bold + bitter Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add smoked option +2	
	SPIRIT FREE Add vodka to any spirit free drink +6
	Marrakesh Mint 3.9 clean + herbaceous Marrakesh Mint Tea, lemon, mint, cucumber.
	Green Tea Mule 3.9 clean + spicy Green Dragon Tea, lime, POM juice, Q Ginger Beer.
	Grapefruit Refresher 3.9 tart + sweet Grapefruit, lime, blood orange, soda.
	Cactus Lemonade 3.9 sweet + bright Prickly pear, pineapple, lemonade.

BEVERAGES

Coca-Cola Products	3.25
Craft Root Beer	3.75
Icelandic Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	3.25
French Press Coffee	4