

## STARTERS

**House Made Soup** 4.9 cup | 6.9 bowl  
New England Clam Chowder.

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

**Truffle Fries** 6.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF

**Goat Cheese + Tomato Jam Bruschetta** 7.9  
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

**Desert Fire Jalapeños** 7.9  
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

**Chicken + Black Bean Tostada** 7.9  
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

**Canyon Crab Flatbread** 10.9  
Crab meat, melted cheese, remoulade. GFO

**Guacamole** 8.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

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

**Spicy Thai Shrimp** 9.9  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

**Southwest Roasted Wings** 13.9  
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

**Steamed Shrimp** 1/2 lb 12.9 | 1 lb 21.9  
Old Bay, house made cocktail sauce, horseradish. 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

**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** 17.9  
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

## SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Pineapple Mango Salsa (HH), Chimichurri (HH), Lemon Butter or Lemon Basil Butter. Premium Sides +2.

**Hand Cut Filet Mignon\*** 27.9  
7 oz, Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Hand Cut NY Strip** 24.9  
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\*** 19.9  
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** 17.9  
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

**Wild Man Chicken** 17.9  
8 oz. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Served over garlic mashed potatoes and steamed broccoli.

**Smoky BBQ Beef Short Rib** 23.9  
Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Jicama slaw and garlic whipped potatoes.

**Bourbon Salmon** 21.9  
Organic, certified sustainable, fresh caught. House made bourbon glaze. Garlic whipped potatoes and steamed broccoli.

**Sedona Crab Cakes** 20.9  
Two 4oz. "no filler" jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Mexican street corn. GF

**Crab Stuffed Shrimp** 22.9  
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

**Walleye Picatta** 23.9  
Lightly breaded, pan seared topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus.

## PASTA

Gluten Free Upon Request. Vegetarian Options Available.

**Grilled Chicken Alfredo** 17.9  
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

**Devil's Pass** 18.9  
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.

**French Quarter** 18.9  
Andouille sausage, shrimp, sautéed mushrooms over fettuccine tossed in a slightly spicy alfredo sauce.

## KIDS

All kid meals include a beverage. 6.5

**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

**Crispy Chicken Tenders**  
3 hand cut, buttermilk breaded chicken tenders, honey mustard. Choice of side.

**Cheese Pizza**  
Flatbread cheese pizza. GFO V

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

\*Contains raw or undercooked ingredients. 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** 15.9  
1/2 lb. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chile 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

**Cheeseburger** 12.9  
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+

**Australian 'Kobe Beef' Sliders** 10  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

**Prime Rib Sandwich** 13.9  
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with greens. GFO

**Acapulco Fish Tacos** 13  
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli. With greens. GFO

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

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

**Margherita Flatbread** 8.9  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

**BBQ Chicken Flatbread** 8.9  
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

**Italiano Flatbread** 8.9  
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

**Devils Canyon Flatbread** 8.9  
House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. GFO

<b>PREMIUM TOPPINGS</b>	<b>Marsala** +3</b>	<b>Wild Man Sauce +3</b>	<b>Citrus Tomato Garlic Sauce with Feta +2</b>	<b>Shrimp Scampi +7</b>
	<b>Jumbo Lump Crab Cake +7</b>	<b>Sautéed Onions +2</b>	<b>Sautéed Mushrooms +2</b>	<b>Seared Shrimp +6</b>

<b>SIDES</b>	<b>Garlic Whipped Potatoes +3</b>	<b>Mexican Street Corn +3</b>	<b>Roasted Brussels Sprouts +5</b>
	<b>Steamed Broccoli +3</b>	<b>Fruit +3</b>	<b>Sweet Potato Fries +5</b>
	<b>Shoestring French Fries +3</b>	<b>Grilled Asparagus +3</b>	

## WINE

**HOUSE 7** Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

<b>WHITE</b>	<b>Ruffino Moscato d'Asti</b>	Piedmont, Italy	8   30
	<b>Banfi 'Le Rime' Pinot Grigio</b>	Tuscany, Italy	8   30
	<b>Santa Margherita Pinot Grigio</b>	Alto-Adige, Italy	49
	<b>10 Span Pinot Gris</b>	Monterey, California	9   34
	<b>Chateau Ste Michelle Dry Riesling</b>	Columbia Valley, Washington	8   30
<b>RED</b>	<b>13 Celsius Sauvignon Blanc</b>	Marlborough, New Zealand	9   34
	<b>Mer Soleil 'Silver' Chardonnay</b>	Monterey, California	9   34
	<b>Hess Select Chardonnay</b>	Monterey, California	10   38
	<b>Meiomi Pinot Noir</b>	Central Coast, California	12   44
	<b>Dona Paula Malbec</b>	Mendoza, Argentina	8   30
<b>ROSÉ</b>	<b>14 Hands Merlot</b>	Columbia Valley, California	8   30
	<b>Louis Martini Cabernet Sauvignon 'Decoy' by Duckhorn</b>	Sonoma, California	9   34
	<b>Cabernet Sauvignon</b>	Sonoma, California	13   51
	<b>Caymus 'Conundrum' Red Blend</b> litre	Napa Valley, California	12   55
	<b>Terra d'Oro Zinfandel</b>	California	9   34
<b>SPARKLING</b>	<b>Brut Rosé Cuvée Mousseux Split</b>	Monterey, California	11
	<b>Chateau de Campuget Rosé</b>	Costieres de Nimes, France	9   34
	<b>Avissi Split</b>	California	11
	<b>La Marca Prosecco</b>	Treviso, Italy	34
	<b>Chandon Brut</b>	California	55
<b>Veuve Cliquot Brut</b>	Champagne, France	90	

### WINES OF INTEREST

<b>Stags Leap Winery Chardonnay</b>	Napa Valley, California	55
<b>'Migration' Pinot Noir by Duckhorn</b>	Russian River Valley, California	54
<b>Orin Swift 'The Prisoner' Red Blend</b>	Napa Valley, California	84
<b>Orin Swift 'Palermo' Cabernet Sauvignon</b>	Napa Valley, California	65
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	120

## COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona Red Sangria</b>	8	<b>Red Rock</b>	9
sweet + bold Red wine, brandy, fresh juices.		sweet + bold Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.	
<b>Sedona White Sangria</b>	8	<b>Pomegranate Blueberry</b>	9
bright + citrusy White wine, fresh juices.		sweet + fruity Stoli Blueberry, blood orange, POM juice.	
<b>Xique-Xique</b>	10	<b>Havana Coconut</b>	9
clean + herbaceous Effen Cucumber Vodka, St. Germain, fresh basil, juices.		sweet + tropical Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.	
<b>Moscow Mule</b>	9	<b>The Sedona</b>	12
clean + spicy Russian Standard Vodka, Fever Tree ginger beer, lime.		clean + bright Our signature martini! Bombay Sapphire, St. Germain, fresh lemon, lime juice.	
<b>Prickly Pear Margarita</b>	10	<b>Dirty Goose</b>	12
sweet + citrusy Exotico Reposado, orange liqueur, prickly pear, fresh juices.		bold + briney Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	
<b>El Patron Margarita</b>	12		
smooth + citrusy Patron, fresh juices, Grand Marnier float.			
<b>Classic Old Fashioned</b>	10		
bold + smooth Bulleit Bourbon, Angostura bitters, Luxardo cherry.			
<b>Classic Manhattan</b>	12		
bold + bitter Bulleit Rye, Carpano Antica, bitters, Luxardo cherry.			

## BEVERAGES

<b>Coca-Cola Products</b>	2.75
<b>Craft Sodas</b>	3.5
Ask your server for today's selection.	
<b>Aqua Panna</b>	5
800ml, Still	
<b>San Pellegrino</b>	5
800ml, Sparkling	
<b>Mighty Leaf Teas</b>	3
<b>French Press Coffee</b>	3

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Cactus Lemonade</b>	3.9
sweet + bright Prickly pear, pineapple, lemonade.	
<b>Strawberry Basil Refresher</b>	3.9
Fresh strawberries, basil, lemonade.	