

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. Truffled 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 crab meat, lemon butter. GF

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 roasted red peppers, 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

Canyon Crab Flatbread 10.9

Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna 10.9

Seared rare, seaweed salad, Asian sauce.

Southwest Roasted Wings 12.9

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

Canyon Nachos 14.9

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

Prince Edward Island Mussels 14.9

Tomatoes, red onions, garlic, lemon-basil sauce. GFO

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

Beet + Goat Cheese 8.9

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+

Power 9.9

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF 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 15.9

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 14.9

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ Add chicken or shrimp +8

Devil's Pass 17.9

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

Grilled Chicken Alfredo 17.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

French Quarter 18.9

Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. GFO

SIMPLY WOOD GRILLED

Choice of two house made sides. Choice of topping, if desired. Premium sides +2

Hand Cut Filet Mignon* 26.9

6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of 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

Black Angus Flat Iron Steak* 17.9

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

Grilled Chicken 13.9

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

Mahi Mahi* 21.9

Certified sustainable, fresh caught. Grilled with choice of topping and 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

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS + 3

Marsala**

Citrus Tomato Garlic Sauce with Feta

Wild Man Sauce

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

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. 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

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.

Shrimp + Grits 15.9

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over easy egg* +2.

Thai Glazed Ahi Tuna* 21.9

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

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 20.9

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

Sedona Crab Cakes 22.9

Two 4 oz, 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Mexican street corn. GF
Lite Option - one crab cake | 15.9

Seared Scallops 23.9

Local + wild large scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF

BURGERS

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, house made picante aioli, 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 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+

HANDHELDS

TACOS

Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO
11

Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO
11

Santa Fe Shrimp

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO
14

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO
7

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO
7

BBQ Chicken

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

Margherita

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

SIDES

All sides are GF.

Garlic Whipped Potatoes

+3

Steamed Broccoli

+3

Shoestring French Fries

+3

Grilled Asparagus

+3

STH Bacon Succotash

+3

Mexican Street Corn

+3

Fruit

+3

Sweet Potato Fries

+5

Roasted Brussels Sprouts

+5

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*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.

WINE

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

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 30
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, WA	9 31
	Banfi Le Rime Pinot Grigio	Toscana, Italy	8 30
	Black Stallion Sauvignon Blanc	Napa Valley, CA	10 39
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Hess Select Chardonnay	Central Coast, CA	9 35
	Cambria 'Katherine's Vineyard' Chardonnay	Santa Maria Valley, CA	11 46
RED	Erath 'Resplendent' Pinot Noir	Willamette Valley, OR	12 47
	La Crema Pinot Noir	Sonoma, CA	13 49
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 30
	Michael David 'Freakshow' Red Blend	Lodi, CA	11 43
	Perica Crianza Rioja	Rioja, Spain	12 46
	Cousino Macul Antigas Reserva Cabernet Sauvignon	Maipo Valley, Chile	12 46
	Joel Gott 815 Cabernet Sauvignon	Napa Valley, CA	13 48
ROSÉ	Los Dos	Campo de Borja, Spain	7 28
	'Whispering Angel'	Provence, France	45
SPARKLING	Alzaia Prosecco	Veneto, Italy	8
	Mumm Napa Brut Prestige	Napa Valley, CA	45

WINES OF INTEREST

M. Lawrence 'Sex' Sparkling Rosé	Leelanau Peninsula, MI	39
Chateau Grand Traverse Riesling	Old Mission Peninsula, MI	43
Barboursville Pinot Grigio	Charlottesville, VA	39
Left Coast Truffle Hill Chardonnay	Willamette Valley, OR	45
Duckhorn 'Migration' Pinot Noir	Sonoma, CA	51
Bertaini Valpolicella	Veneto, Italy	41

RESERVE SELECTION

Veuve Cliquot 'Yellow Label'	Champagne, France	109
Orin Swift 'Pappillon' Red Blend	Napa Valley, CA	115
Stone Street Estate Cabernet Sauvignon	Alexander Valley, CA	84

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria 7.5 | 15

sweet + citrusy

White wine, fresh juices.

Sedona Red Sangria 7.5 | 15

sweet + bold

Red wine, fresh juices.

Xique-Xique 11

clean + herbaceous

Pearl Cucumber Vodka,
St. Germain, basil, fresh juices.

Moscow Mule 11

clean + spicy

Russian Standard Vodka,
Q Ginger Beer, lime.

STH Orange Crush 9

citrusy + refreshing

Absolut Mandrin, Cointreau, fresh
orange juice.

Love Potion #9 12

smooth + sweet

Peach schnapps, prosecco, cranberry,
lime.

Prickly Pear Margarita 11

sweet + citrusy

Exotico Reposado, orange liqueur,
prickly pear, fresh juices.

El Patron Margarita 13

smooth + citrusy

Patron, fresh juices, Grand
Marnier float.

Autumn Apple 11

smooth + crisp

Hennessey, apple cider, cinnamon.

Grapefruit Negroni 12

bitter + citrusy

Tanqueray, Carpano Antica,
Campari, grapefruit.

Smoked Old Fashioned 13

bold + smoky

Bowman Brothers Small Batch Bourbon,
Angostura bitters, Luxardo cherry,
hickory smoke.

Havana Coconut 11

sweet + tropical

Malibu Coconut Rum, Maraschino
cherry liqueur, pineapple, lime.

Lemon Basil Monsoon 12

smooth + citrusy

Evan Williams Black Label
Bourbon, lemon, basil, agave nectar.

The Sedona 12

clean + bright

Our signature martini!
Bombay Sapphire, St. Germain,
fresh juices.

Dirty Goose 13

bold + briney

Grey Goose dirty martini,
gorgonzola bleu cheese stuffed olives.

BEVERAGES

Coca-Cola Products 2.5

Craft Root Beer 3.5

Saratoga Water 5

28oz, Sparkling or Still

Mighty Leaf Teas 2.75

French Press Coffee 2.75

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint 3.9

Marrakesh Mint Tea, lemon, mint,
cucumber.

Green Tea Mule 3.9

Green Dragon Tea, lime, POM juice,
Q Ginger Beer.

Grapefruit Refresher 3.9

Grapefruit, lime, blood orange, soda.

Cactus Lemonade 3.9

Prickly pear, pineapple, lemonade.