

STARTERS

House Made Soup

New England Clam Chowder 5.5 cup | 7.5 bowl

Truffle Fries 6.9

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

Guacamole 8.9

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

Desert Fire Jalapeños 9.9

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Goat Cheese + Tomato Jam Bruschetta 9.9

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

Crab Stuffed Mushrooms 9.9

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

Mediterranean Hummus Platter 9.9

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GF HH VO+

Spicy Thai Shrimp 11.9

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

Southwest Roasted Wings 12.9

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

Canyon Crab Flatbread 13.9

Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna* 13.9

Seared rare, seaweed salad, Asian sauce.

Canyon Nachos 15.5

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

Prince Edward Island Mussels 15.9

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

GREENS

Add Chicken or Shrimp +6. Add Steak* +10

Sedona House 5.5

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

Caesar 7.9

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

Gorgonzola Chopped 7.9

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Beet + Goat Cheese 10.9

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

Power 10.9

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 10.9

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

Salmon* Asparagus 18.5

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 16.9

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

Devil's Pass 19.9

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 18.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

French Quarter 19.9

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 +1.5

Hand Cut Filet Mignon* 31.9

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

Black Angus Flat Iron Steak* 18.9

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

Mahi Mahi* 23.9

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

Hand Cut NY Strip* 32.9

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

Grilled Chicken 15.5

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

Norwegian Salmon* 23.9

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 +4.5

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 18.5

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

Chuckawalla Chicken 18.9

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 18.9

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

Shrimp + Grits 17.9

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

Thai Glazed Ahi Tuna* 24.9

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

Palo Verde Salmon* 23.9

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF

Crab Stuffed Shrimp 25.9

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

Sedona Crab Cakes 23.9

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 25.9

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 15.9

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

Hangover Burger 15.9

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

Cheeseburger 10.9

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

The Beyond Burger 14.9

Plant-based veggie burger, American cheese, greens, tomato, red onion, house madesauce, toasted potato bun. GFO VO+

HANDHELDS

TACOS

Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO
13

Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO
14

Santa Fe Shrimp

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO
15

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO
8

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO
8

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO
8

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V
8

SIDES

All sides are GF.

Garlic Whipped Potatoes +4

Steamed Broccoli +4

Shoestring French Fries +4

Grilled Asparagus +3

STH Bacon Succotash +4

Mexican Street Corn +4

Fruit +4

Sweet Potato Fries +5.5

Roasted Brussels Sprouts +5.5

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*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. If you have a food allergy, please speak to the owner, manager, chef or your server.

WINE

HOUSE 7 Chardonnay, Pinot Grigio, Sparkling, Pinot Noir, Cabernet Sauvignon.

WHITE	Chateau Ste. Michelle Dry Riesling	Columbia Valley, WA	34
	Banfi Le Rime Pinot Grigio	Tuscana, Italy	36
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 36
	Emmolo Sauvignon Blanc	Napa Valley, CA	10 42
	Terra d'Oro Chenin Vigonier Blend	Central Coast, CA	36
	Hess Select Chardonnay	Central Coast, CA	9 36
	Paul Hobbs Crossbarn Chardonnay	Napa Valley, VA	12 42
	Neyers 304 Chardonnay	Sonoma, VA	42
RED	Calera Pinot Noir	Central Coast, CA	48
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 36
	Cline Ancient Vines Zinfandel	Lodi, CA	8 44
	Michael David 'Freakshow' Red Blend	Lodi, CA	10 46
	Joel Gott 815 Cabernet Sauvignon	Napa Valley, CA	12 48
ROSE	Los Dos	Campo de Borja, Spain	8 32
	Mirbeau	Provence, France	35
SPARKLING	Gruet Sparkling Rosé	New Mexico	39
	Mumm Napa Brut Prestige	Napa Valley, CA	45

WINES OF INTEREST

Trinchero Mary's Vineyard Sauvignon Blanc	Napa Valley, Ca	45
Bravium Chardonnay	Anderson Valley, CA	48
Dutton Goldfield Pinot Noir	Russian River Valley, CA	68
Prisoner 'Unshackled' Red Blend	Napa Valley, CA	56
Iron + Sand Cabernet Sauvignon	Paso Robles, CA	48
Mount Vedeer Cabernet Sauvignon	Napa Valley, CA	68
Taken Cabernet Sauvignon	Napa Valley, CA	52

RESERVE SELECTION

Laurent Perrier	Champagne, France	85
Beringer Knights Valley Cabernet Sauvignon	Napa Valley, CA	78
Stone Street Estate Cabernet Sauvignon	Alexander Valley, CA	84
Orin Swift '8 Years in the Desert' Red Blend	Napa Valley, CA	75
Orin Swift 'Pappillon' Red Blend	Napa Valley, CA	92
Veuve Cliquot 'Yellow Label'	Champagne, France	98

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	8 15
Sedona Red Sangria <i>sweet + bold</i> Red wine, fresh juices.	8 15
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	11
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	12
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	12
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13
Autumn Apple <i>smooth + crisp</i> Hennessy, apple cide, cinnamon.	13
Classic Negroni <i>bitter + citrusy</i> Tanqueray Gin, Campari, Carpano Antica.	12
STH Spritz <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	12
Smoked Old Fashioned <i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	13
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI

citrusy + clean

Pearl vodka, fresh lemon, and basil.
9.9

**We will donate \$1 to the Tunnel to
Towers Foundation for every
T2T Lemon Basil Martini sold!**

We are a proud supporter of the
Tunnel to Towers Foundation,
an organization that honors our
nation's first responders
and military heroes.



#LETUSDOGOOD

Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	12
Lemon Drop <i>sweet + fruity</i> Absolut Citron, lemon.	12
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	12
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	13

BEVERAGES

Coca-Cola Products	2.5
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	2.75
French Press Coffee	2.75

SPIRIT FREE

Add vodka to any spirit free drink +6

Strawberry Basil Refresher <i>sweet + refreshing</i> Fresh strawberries, basil, lemon,	3.9
Green Tea Mule <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9