

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

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.

Canyon Nachos 14.9

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

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 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

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

Julie's Farmer 9.9

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

Salmon* Asparagus 11.9

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

ARTISAN SANDWICHES

Served with choice of side. Gluten Free Bun +1.

Alpine Chicken 9.9

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

Caribbean Crab 11.9

House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO

Cuban 7.9

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

Avocado Toast 7.9

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

Cheeseburger 9.9

1/3 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO Add cherry-wood bacon +2

Hangover Burger 14.9

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

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

The Beyond Burger 13.9

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

Crispy Chicken 11.9

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

Grilled Mahi Mahi 15.9

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

Prime Rib 13.9

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

Cowboy Grilled Cheese 13.9

Slow roasted pulled pork, pepper jack, smoky BBQ, jalapeño bread. GFO

HANDHELDS

SLIDERS

Crab Cake

House made, remolaude, greens,
red onions. With greens.
9

Australian 'Kobe Beef'^{†*}

Wagyu beef, Vermont cheddar,
house made sauce, caramelized
onions. With greens.
9

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

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.
Toppings include: Seasoned Butter, 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

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

Hand Cut NY Strip* 25.9

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

Crab Stuffed Shrimp 20.9

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

Norwegian Salmon* 20.9

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

Black Angus Flat Iron Steak* 17.9

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

SIDES

All fresh made sides +3. All sides are GF.

Organic Greens

Grilled Asparagus
Steamed Broccoli
Shoestring French Fries

Fruit

STH Bacon Succotash
Garlic Whipped Potatoes

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. 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.