

## 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

### 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. GFO HH VO+

### Spicy Thai Shrimp 11.9

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

### 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

## 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 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

### Southwest Chicken 12.9

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

### Julie's Farmer 10.9

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

### Salmon\* Asparagus 16.5

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 10.9

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

### Caribbean Crab 14.9

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

### Cuban 8.9

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

### Avocado Toast 8.9

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

### Cheeseburger 10.9

7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO  
Add cherry-wood bacon +2

### Hangover Burger 15.9

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

### STH Burger 15.9

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

### The Beyond Burger 14.9

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

### Crispy Chicken 12.9

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

### Grilled Mahi Mahi 17.9

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

### Prime Rib 14.9

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

### Cowboy Grilled Cheese 14.9

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

# HANDHELDS

## SLIDERS

**Crab Cake**  
House made, remolaude, greens,  
red onions. With greens.  
14

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

## 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  
9

**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

## 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\*** 31.9  
7 oz. Choice Braveheart Black Angus Beef®.  
Topped with seasoned butter. Choice of two  
house made sides. GF

**Grilled Chicken** 16.9  
8 oz. Side of BBQ.  
Choice of two house made sides. GF HH

**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

**Crab Stuffed Shrimp** 25.9  
Large shrimp stuffed with jumbo lump crab  
meat, fresh spinach, lemon butter, garlic  
whipped potatoes. GF

**Norwegian Salmon\*** 23.9  
Organic, certified sustainable, fresh caught.  
Grilled with choice of topping and two  
house made sides. GF

**Black Angus Flat Iron Steak\*** 21.9  
8 oz. USDA Choice.  
Choice of two house made sides. 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.

## SIDES

All sides are GF.

**Organic Greens** +3  
**Grilled Asparagus** +3  
**Steamed Broccoli** +4  
**Shoestring French Fries** +4

**Fruit** +4  
**STH Bacon Succotash** +4  
**Garlic Whipped Potatoes** +4

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

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

## WINES OF INTEREST

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

## RESERVE SELECTION

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


# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

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

 #letusdobygood

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

## BEVERAGES

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

## SPIRIT FREE

Add vodka to any spirit free drink +6

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