

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 V

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

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

Hangover Burger 14.9

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

STH Burger 14.9

7 oz. USDA Choice 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

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

Primavera Pasta 14.9

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

Devil's Pass Pasta 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.

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

Crab Stuffed Shrimp 20.9

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

KIDS

All meals include a beverage.

Cheese Pizza

Flatbread cheese
pizza. GFO V
5.9

Mac-N-Cheese

Penne pasta in a creamy
cheese sauce. GFO V
5.9

Kid Cheeseburger

6oz. Wagyu beef*, American
cheese. Choice of side. GFO
7.9

Add lettuce, tomato,
pickles and onion +1

Crispy Chicken Tenders

3 hand cut, buttermilk breaded
chicken tenders, honey mustard.
Choice of side.
5.9

Kid Steak*

USDA Choice Flat Iron.
Choice of side. GF
5.9

Kid Chicken

Grilled. Choice of
side. GF HH
5.9

SIDES

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

Organic Greens
Grilled Asparagus

Shoestring French Fries
STH Bacon Succotash
Steamed Broccoli

Fruit
Garlic Whipped Potatoes

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

*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 31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
	Sartori Di Verona Pinot Grigio	Veneto, Italy	8 31
	Barboursville Pinot Grigio	Virginia	39
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Cloudfall Sauvignon Blanc	Monterey, California	10 39
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
	Hess Select Chardonnay	California	9 35
RED	Angeline Pinot Noir	California	8 31
	Meiomi Pinot Noir	California	11 43
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
	Michael David 'Freakshow' Red Blend	Lodi, California	11 43
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 31
	J. Lohr Syrah	Paso Robles, California	9 35
	Josh Cellars Cabernet Sauvignon	California	9 35
	Joel Gott 815 Cabernet Sauvignon	California	13 51
	Barboursville Cabernet Sauvignon	Virginia	37
ROSÉ	Los Dos	Campo de Borja, Spain	7 27
	Chapoutier Belle	Provence, France	9 35
SPARKLING	Chic Sparkling Cava Rosé	Catalonia, Spain	29
	Alzaia Prosecco	Veneto, Italy	7
	Wycliff Brut	California	7 27
	Mumm Napa Brut Prestige	Napa Valley, California	49

WINES OF INTEREST

Paul Cluver Elgin Sauvignon Blanc	Western Cape, South Africa	43
Domaine des Herbauges Chardonnay	Loire Valley, France	12 46
Seghesio Zinfandel	Sonoma, California	54
Lovington Cabernet Franc	Virginia	54

RESERVE SELECTION

Moët & Chandon Brut Imperial	Champagne, France	72
Chateau de la Coste Margaux Bordeaux	Bordeaux, France	60
Orin Swift 'Pappillon' Red Blend	Napa Valley, California	110

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria White wine, fresh juices.	7 15	Red Rock Absolut Citron, Ciroc Red Berry, fresh juices.	10
Sedona Red Sangria Red wine, brandy, fresh juices.	7 15	Pomegranate Blueberry Stoli Blueberry, blood orange, POM juice.	10
Xique-Xique Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	Havana Coconut Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Moscow Mule Russian Standard Vodka, Q Ginger Beer, lime.	10	Lemon Basil Monsoon Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	11
STH Orange Crush Absolut Mandarin, Cointreau, fresh orange juice.	9	The Sedona Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Skinny Goose Spritzer Grey Goose L'Orange, fresh muddled orange, soda. <i>100 calories, no added sugar</i>	9	Dirty Goose Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
Prickly Pear Margarita Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10		
El Patron Margarita Patron, fresh juices, Grand Marnier float.	13		
Smoked Old Fashioned Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12		
Smoked Manhattan Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14		

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

Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
Grapefruit Refresher Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade Prickly pear, pineapple, lemonade.	3.9