

## STARTERS

**House Made Soup** 6.9 cup | 8.9 bowl  
Ask your server for today's selection.

**Truffle Fries\*\*** 9.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

**Goat Cheese + Tomato Jam Bruschetta** 9.9  
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

**Desert Fire Jalapeños** 10.9  
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

**Crab Stuffed Mushrooms** 10.9  
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

**Guacamole\*\*** 10.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+

**Mediterranean Hummus Platter** 11.9  
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

**Spicy Thai Shrimp** 12.9  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

**Crab + Artichoke Dip** 12.9  
Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. GFO

**Canyon Crab Flatbread** 13.9  
Crab meat, melted cheese, remoulade. GFO

**Southwest Roasted Wings** 14.9  
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

**Seared Ahi Tuna\*\*** 14.9  
Seared rare\*, seaweed salad, Asian sauce.

**Bacon Wrapped Scallops\*\*** 14.9  
Large wild caught scallops, cherry-smoked bacon, jicama slaw, pepper jelly, cilantro. GF

**Prince Edward Island Mussels** 14.9  
Tomatoes, red onions, garlic, lemon-basil sauce. GFO

**Canyon Nachos\*\*** 15.9  
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 +8. Add Steak\* +15. Add Salmon\* +15

**Sedona House** 6.9  
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +1

**Caesar** 8.9  
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

**Gorgonzola Chopped** 8.9  
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

**Beet + Goat Cheese** 11.9  
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+

**Tomato Burrata** 11.9  
Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V

**Power** 11.9  
Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF HH V

**Julie's Farmer** 11.9  
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

**Salmon\* Asparagus** 24.9  
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

## PASTA

Gluten Free Upon Request. Vegetarian Options Available.

**Primavera** 17.9  
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +8

**Devil's Pass** 20.9  
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +3.

**Grilled Chicken Alfredo** 20.9  
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

**French Quarter** 22.9  
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms.

**Seaside** 24.9  
Pan seared large shrimp, scallops, fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms.

## SIMPLY WOOD GRILLED

Substitue a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4.  
Substitute Sweet Potato Fries\*\* +2. Substitute Truffle Fries\*\* +5.

**Hand Cut Filet Mignon\*** 29.9  
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Hand Cut NY Strip** 30.9  
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Black Angus Flat Iron Steak\*** 22.9  
8 oz. USDA Choice. Choice of two house made sides. GF

**Grilled Chicken** 17.9  
8 oz. Side of BBQ. Choice of two house made sides. GF HH

**Rockfish\*** 26.9  
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

**Norwegian Salmon\*** 24.9  
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

### TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

### PREMIUM TOPPINGS

**Marsala +3.9**

**Citrus Tomato Garlic Sauce with Feta +3.9**

**Wild Man Sauce +3.9**

## HOUSE SPECIALTIES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.

**Chicken Marsala** 19.9  
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF

**Chuckawalla Chicken** 19.9  
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** 19.9  
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, shrimp, tasso ham. GF  
Add over easy egg\* +2

**Bourbon Pork Chop\*** 20.9  
8 oz. Bone-in, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. Add additional pork chop\* +9

**Smoky BBQ Beef Short Rib** 25.9  
Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. GF

**Thai Glazed Salmon\*** 25.9  
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

**Crab Stuffed Shrimp** 24.9  
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

**Sedona Crab Cakes** 26.9  
Two 4 oz, jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

**Seared Scallops** 26.9  
Large wild large scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF

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. Please inform your server of any allergies or intolerances.

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.

# BURGERS

All burgers served with choice of side. Add cherry-wood bacon +3.9. Gluten Free Bun +1  
 Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4.  
 Substitute Sweet Potato Fries\*\* +2. Substitute Truffle Fries\*\* +5.

**STH Burger** 16.9  
 7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

**Alpine Burger** 16.9  
 7 oz. Wagyu Beef\*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO

**Hangover Burger** 17.9  
 7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

**Cheeseburger** 15.9  
 7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

**The Beyond Burger** 16.9  
 Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

## HANDHELDS

### SLIDERS

**Salmon\***  
 Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. 10.9 (2) | 15.9 (3)

**'Kobe Beef\*\***  
 Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 12.9 (2) | 17.9 (3)

**Crab Cake\***  
 House made, remoulade, greens, red onion. With greens. 10.9 (2) | 15.9 (3)

**Dixie**  
 Smoked pulled pork and house made jicama slaw. With greens. 12.9 (2) | 17.9 (3)

### TACOS

**Acapulco Fish**  
 Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO 13.9 (2) 18.9 (3)

**Southwest Steak**  
 Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO 13.9 (2) 18.9 (3)

**Santa Fe Shrimp\*\***  
 Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO 13.9 (2) 18.9 (3)

### FLATBREADS

**South Rim Shrimp**  
 Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO 10.9

**Meat Lovers**  
 Italian fennel sausage, pepperoni, onion, mozzarella, parmesan, fresh basil. GFO 10.9

**BBQ Chicken**  
 Chicken, BBQ sauce, melted mozzarella, red onion. GFO 10.9

**Margherita**  
 Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V 9.9

## SIDES

All sides are GF.

- Garlic Whipped Potatoes** 3.9
- Steamed Broccoli** 3.9
- Sautéed Spinach** 3.9
- Shoestring French Fries\*\*** 3.9
- Grilled Asparagus** 3.9
- Roasted Brussels Sprouts** 3.9
- Southwest Corn** 3.9
- Fruit** 3.9
- Grilled Vegetables** 3.9
- Sweet Potato Fries\*\*** 5.9

## WINE

HOUSE 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE			
<b>Echo Bay Sauvignon Blanc</b>	Marlborough, New Zealand	12	46
<b>Napa Cellars Sauvignon Blanc</b>	Napa Valley, California	11	42
<b>Barone Fini Pinot Grigio</b>	Trentino-Alto Adige, Italy	11	42
<b>Fess Parker Chardonnay</b>	Santa Barbara, California	15	55
<b>Hess Chardonnay</b>	California	10	39
<b>Julia James Chardonnay</b>	California	12	46
<b>Heinz Eifel Riesling</b>	Rheinhessen, Germany	10	36
<b>Villa Pozzi Moscato</b>	Sicily, Italy	10	39
RED			
<b>Firestead Pinot Noir</b>	Willamette, Oregon	14	44
<b>Cloud Break Pinot Noir</b>	Central Coast, California	10	39
<b>Skyfall Merlot</b>	Columbia Valley, Washington	12	46
<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	15	55
<b>Ruca Malen Malbec</b>	Mendoza, Argentina	11	42
<b>Josh Cellars Cabernet Sauvignon</b>	California	12	46
<b>Joel Gott 815 Cabernet Sauvignon</b>	California	12	46
ROSE			
<b>Rosé de Provence 'Fleurs de Prairie'</b>	Côtes de Provence, France	15	54
<b>Bieler Père et Fils</b>	Côtes de Provence, France	12	46
SPARKLING			
<b>La Luca Prosecco</b>	Veneto, Italy	10	36
<b>Casa del Mar Brut Rosé</b>	Spain	10	36
<b>Comte de Bucques Brut</b>	France	10	36
<b>Codorníu Clasico Brut</b>	Catalonia, Spain	11	42

### WINES OF INTEREST

<b>Chateau De La Coste Margaux Red Bourdeaux</b>	Bordeaux, France	60
<b>Paraduxx 'Proprietary Red'</b>	Napa Valley, California	75
<b>Longmeadow Ranch 'Farmstead Cabernet'</b>	Napa Valley, California	58
<b>San Polo 'Rubio' Super Tuscan</b>	Tuscan, Italy	60

### RESERVE SELECTION

<b>Mumm Brut Champagne</b>	Champagne, France	55
<b>Veuve Clicquot Champagne</b>	Champagne, France	85
<b>Trefethen 'Oak Knoll' Chardonnay</b>	Napa Valley, California	50
<b>'The Prisoner' Red Blend</b>	Napa Valley, California	85
<b>Duckhorn Cabernet Sauvignon</b>	Napa Valley, California	95

## CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted.

<b>Sedona White Sangria</b> <i>sweet + citrusy</i> White wine, fresh juices.	8
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	8
<b>Xique-Xique</b> <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
<b>Mojito</b> <i>refreshing + herbaceous</i> Bacardi Rum, fresh mint, lime, soda.	10
<b>STH Orange Crush</b> <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	10
<b>STH Mule</b> <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	10
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotic Reposado, orange liqueur, prickly pear, fresh juices.	12
<b>Bourbon, Basil + Blood Orange Bash</b> <i>smooth + sweet</i> Bulleit Bourbon, basil, blood orange, bitters.	12
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14
<b>Apache Fire Margarita</b> <i>hot + citrusy</i> Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, lime.	12
<b>Smoked Old Fashioned</b> <i>bold + smoky</i> Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14
<b>Smoked Manhattan</b> <i>bitter + smoky</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

### T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.  
11

**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.



<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	13
<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	12
<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	12
<b>Chocolate Cold Brew</b> <i>sweet + roasty</i> Van Gogh Espresso Vodka, Disaronno, cream, nutmeg, chocolate drizzle.	13
<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14

## SPIRIT FREE

<b>Marrakesh Mint</b> Marrakesh Mint Tea, lemon, mint, cucumber.	4.9
<b>Green Tea Mule</b> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	4.9
<b>Grapefruit Refresher</b> Grapefruit, lime, blood orange, soda.	4.9
<b>Cactus Lemonade</b> Prickly pear, pineapple, lemonade.	4.9

## BEVERAGES

<b>Coca-Cola Products</b>	3.5
<b>Craft Root Beer</b>	4.5
<b>Saratoga Water</b> 28oz, Sparkling or Still	6
<b>Mighty Leaf Teas</b>	3.9
<b>French Press Coffee</b>	3.9

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