

STARTERS

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

Edamame 5.9
Steamed and tossed with smoked sea salt.
GF HH V+

Truffle Fries 7.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Desert Fire Jalapeños 8.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Goat Cheese + Tomato Jam Bruschetta 8.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

Chicken + Black Bean Tostada 8.9
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. 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+

Guacamole 10.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

Spicy Thai Shrimp 10.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.
GF HH

Southwest Roasted Wings 13.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

Seared Scallops 14.9
Wild scallops, citrus tomato and garlic sauce, feta. GF

Canyon Nachos 14.9
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 +8. Add Steak* +10

Sedona House 6.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette.
GF HH V+ | Add feta or goat cheese +.75
Add to any entrée +4.9

Caesar 7.9
Romaine hearts, parmesan, croutons.
House made Caesar dressing. GFO
Add to any entrée +4.9

Gorgonzola Chopped 7.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles.
House made gorgonzola dressing. GF

Beet + Goat Cheese 9.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+

Tomato Burrata 9.9
Creamy mozzarella burrata, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crouton. GFO V

Julie's Farmer 9.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple.
House made balsamic vinaigrette.
GFO HH VO+

Salmon* Asparagus 16.9
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 17.9
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.

Red Rock 20.9
Large shrimp, penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, artichoke hearts, kalamata olives, feta, parmesan. HH

Short Rib Pappardelle 19.9
Exotic mushrooms, beef short rib, pappardelle pasta, veal demi glace port wine reduction.

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)
Premium sides +1

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 28.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter.
Choice of two house made sides. GF

Black Angus Flat Iron Steak* 19.9
8 oz. USDA Choice.
Choice of two house made sides. GF

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

Seasonal Catch* market
Ask your server for today's selection.
Choice of topping and two house made sides.
GF

Norwegian Salmon* 21.9
Organic, certified sustainable, fresh caught.
Grilled with choice of topping and two house made sides. GF

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 19.9

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 19.9

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

Bourbon Pork Chop 19.9

8 oz. Bone-in pork chop, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. Add additional 8 oz. pork chop +8

Smoky BBQ Beef Short Rib 20.9

Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw.

Palo Verde Salmon* 21.9

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

Crab Stuffed Shrimp 22.9

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

Sedona Crab Cakes 24.9

Two 4 oz, 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Mexican street corn. GF

Seared Scallops 24.9

Large, wild large scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF

Crab + Shrimp topped Sea Bass* 24.9

Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and grilled asparagus. GF

BURGERS + SANDWICHES

All burgers + sandwiches are 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

Alpine Burger 15.9

7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. Choice of side. GFO

Cheeseburger 15.9

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+

Caribbean Crab 13.9

House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato roll. Choice of side. GFO

Prime Rib 14.9

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

HANDHELDS

SLIDERS

Salmon

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. 9.9 (2) 13.9 (3)

Crab Cake

House made, remoulade, greens, red onion. With greens. 9.9 (2) 13.9 (3)

Australian 'Kobe Beef'*

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 8.9 (2) 12.9 (3)

TACOS

Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO 13.9

Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO 12.9

Santa Fe Shrimp

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO 14.9

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO 9

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO 9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO 9

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V 9

Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO V 9
Option to add sun-dried tomatoes.

SIDES

**All sides are GF except Creamed Spinach and Seasonal squash couscous

Garlic Whipped Potatoes	+4	Roasted Brussels Sprouts	+4	Sautéed Spinach	+4
Seasonal Couscous	+4	Mexican Street Corn	+4	Sweet Potato Fries	+5
Steamed Broccoli	+4	STH Bacon Succotash	+4	Creamed Spinach**	+5
Shoestring French Fries	+4	Fruit	+4	Truffle Cauliflower	+5
Grilled Asparagus	+4				

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*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.

KIDS

12 years old and under. All kids meals include a beverage. 79

Mac-N-Cheese
Penne pasta in a creamy
cheese sauce. GFO V

Grilled Cheese
Mozzarella and cheddar
cheese. Choice of side. V

Kid Steak*
USDA Choice Flat Iron.
Choice of side. GF

Kid Chicken
Grilled. Choice of side.
GF HH

Cheese Pizza
Flatbread cheese pizza.
GFO V

WINE

HOUSE 7.5 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 30
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9 34
	Sileni Estates Sauvignon Blanc	Marlborough, New Zealand	9.5 36
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	9.5 36
	Rodney Strong Chardonnay	California	9 34
	Hess Select Chardonnay	California	10 38
	La Crema Chardonnay	Monterey, California	11 42
RED	Angeline Pinot Noir	California	8.5 32
	J. Lohr Pinot Noir	California	9.5 37
	Wente Merlot	Livermore Valley, California	9.5 37
	Perica Rioja	Spain	9 34
	Goulard 'Classico' Malbec	Mendoza, Argentina	9 34
	Josh Cellars Cabernet Sauvignon	California	10 38
	Bread + Butter Cabernet Sauvignon	California	11 42
	Joel Gott 815 Cabernet Sauvignon	California	11.5 44
ROSÉ	Chandon	California	9 35
	Mulderbosch	South Africa	10 39
	Fleur de Mer	Côtes de Provence, France	10 38
SPARKLING	La Luca Prosecco	Veneto, Italy	11 42
	Mumm Napa Brut Prestige	Napa Valley, California	50

WINES OF INTEREST

Joel Gott Pinot Noir	California	45
Rodney Strong Cabernet Sauvignon	California	46
Villa Rosa Barolo 2013	Italy	48

RESERVE SELECTION

Stag's Leap 'Artemis' Cabernet Sauvignon	Napa Valley, California	80
Duckhorn Cabernet Sauvignon	Sonoma, California	125
'The Prisoner' Red Blend	Napa Valley, California	105
Caymus Cabernet Sauvignon	Napa Valley, California	140

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	7.5
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	7.5
Skinny Girl Tangerine Pom Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	9
Bell Rock <i>smooth + sweet</i> Belgian witbier, Firefly Sweet Tea Vodka, lemonade, blueberry.	9
Cucumber Basil Collins <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q ginger beer, lime.	10
Bourbon Buck <i>spicy + bold</i> Bulleit Bourbon, Q ginger beer, lime.	10
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	12
Apache Fire Margarita <i>hot + citrusy</i> Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime.	12
Tangerine Smash <i>bright + smooth</i> Michter's Rye Whiskey, tangerine, lemon, mint.	12
Classic Old Fashioned <i>bold + smooth</i> Hudson's Baby Bourbon, bitters, Luxardo cherry.	10
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI

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

Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Zen <i>clean + crisp</i> Grey Goose, basil, cucumber, lemongrass.	12
Dirty Goose <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

SPIRIT FREE BEVERAGES

Marrakesh Mint <i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber. Add vodka +6	3.9
Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade. Add vodka +6	3.9
Coca-Cola Products	2.95
Craft Sodas	3.5
Saratoga Water 28oz, Sparkling or Still	5
Selection of Quality Teas	3
French Press Coffee	3