

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

Desert Fire Jalapeños 8.9

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 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 10.9

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

Canyon Crab Flatbread 11.9

Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna* 12.9

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 6.9

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

Gorgonzola Chopped 6.9

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 11.9

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 13.9

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 10.9

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

Caribbean Crab 12.9

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

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

Hangover Burger 15.9

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

STH Burger 15.9

1/2 lb, Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

The Beyond Burger 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 16.9

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.
10

Australian '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
12

Southwest Steak
Seasoned tender steak,
black bean salsa, sautéed
onions, chipotle aioli, cheddar
cheese, fresh pico, cilantro.
With greens. GFO
13

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
8

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

Grilled Chicken 15.5
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

Mahi Mahi* 22.9
Certified sustainable, fresh caught.
Grilled with choice of topping and two
house made sides. GF

Hand Cut NY Strip* 27.9
12 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. GF

Crab Stuffed Shrimp 22.9
Large shrimp stuffed with jumbo lump crab
meat, fresh spinach, lemon butter, garlic
whipped potatoes. GF

Norwegian Salmon* 22.5
Organic, certified sustainable, fresh caught.
Grilled with choice of topping and two
house made sides. GF

Black Angus Flat Iron Steak* 18.9
8 oz. USDA Choice.
Choice of two house made sides. GF

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 15.9
Mixed seasonal vegetables, fettuccine
tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +8

Devil's Pass 18.9
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, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 30
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, WA	8 31
	Banfi Le Rime Pinot Grigio	Tuscana, Italy	9 32
	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
RED	Calera Pinot Noir	Central Coast, CA	12 45
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 32
	Cline Ancient Vines Zinfandel	Lodi, CA	10 38
	Michael David 'Freakshow' Red Blend	Lodi, CA	11 43
	Joel Gott 815 Cabernet Sauvignon	Napa Valley, CA	13 48
ROSÉ	Los Dos	Campo de Borja, Spain	8 28
	'Whispering Angel'	Provence, France	45
SPARKLING	Alzaia Prosecco	Veneto, Italy	8
	Gruet Sparkling Rosé	New Mexico	39
	Mumm Napa Brut Prestige	Napa Valley, CA	45

WINES OF INTEREST

Dr. Konstatin Frank Semi-Dry Reisling	Finger Lakes, NY	32
Barboursville Pinot Grigio	Charlottesville, VA	36
Left Coast Truffle Hill Chardonnay	Willamette Valley, OR	45
La Crema Pinot Noir	Sonoma, CA	48
Dutton Goldfield Pinot Noir	Russian River Valley, CA	64
Ruffino Santedame Estate Chianti Classico	Tuscany, Italy	44
Beronia Rioja Reserva	Rioja, Spain	42
Prisoner 'Unshackled' Red Blend	Napa Valley, CA	55
Iron + Sand Cabernet Sauvignon	Paso Robles	45
Mount Vedeer Cabernet Sauvignon	Napa Valley, CA	68

RESERVE SELECTION

Beringer Knights Valley Cabernet Sauvignon	Napa Valley, CA	78
Stone Street Estate Cabernet Sauvignon	Alexander Valley, CA	84
Orin Swift 'Pappillon' Red Blend	Napa Valley, CA	92
Veuve Cliquot 'Yellow Label'	Champagne, France	98

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	8 15
Sedona Red Sangria <i>sweet + bold</i> Red wine, fresh juices.	8 15
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	11
Peach Spritzer <i>sweet + refreshing</i> Bombay Sapphire Gin, Peach Schnapps, fresh juices.	11
Saguaro Punch <i>sweet + tropical</i> Bacardi Rum, Deep Eddy Ruby Red Vodka, kiwi, fresh juices.	11
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	12
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	12
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13
Classic Negroni <i>bitter + citrusy</i> Tanqueray Gin, Campari, Carpano Antica.	12
STH Spritz <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	12
Smoked Old Fashioned <i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	13
Smoked Manhattan <i>smoky + bitter</i> 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

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.



#LETUSDOGOOD

Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	12
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	13

SPIRIT FREE

Add vodka to any spirit free drink +6

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