

## STARTERS

**House Made Soup** 5.9 cup | 7.9 bowl  
Ask your server for today's selection.

**Truffle Fries** 8.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

**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 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

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

**Canyon Crab Flatbread** 12.9  
Crab meat, melted cheese, remoulade. GFO

**Seared Ahi Tuna\*** 13.9  
Seared rare, seaweed salad, Asian sauce.

**Bacon Wrapped Scallops** 13.9  
Large wild caught scallops, cherry-smoked bacon, jicama slaw, pepper jelly, cilantro. 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** 14.9  
Tomatoes, red onions, garlic, lemon-basil sauce. GFO

## GREENS

Add Chicken or Shrimp +6. Add Steak\* +10

**Sedona House** 5.9  
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** 7.9  
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

**Strawberry Beet** 9.9  
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. 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

**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 V

**Southwest Chicken** 9.9  
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** 17.9  
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

**Avocado Toast** 9.9  
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V  
Add bacon + egg\* +5

**Cuban** 8.9  
Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted artisan roll. GFO

**Crab, Shrimp + Avocado** 13.9  
Lump crab and shrimp salad, greens, tomato, avocado, whole grain bread. GFO

**Cheeseburger** 14.9  
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, 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** 12.9  
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

**Grilled Rockfish** 17.9  
Grilled rockfish, 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** 14.9  
Slow roasted beef short rib, pepper jack, smoky BBQ, jalapeño bread. GFO

# HANDHELDS

## SLIDERS

**Salmon\***  
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.  
9 (2) 13 (3)

**Australian 'Kobe Beef'\***  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.  
9 (2) 13 (3)

**Crab Cake\***  
House made, remoulade, greens, red onion.  
With greens.  
9 (2) 13 (3)

**Dixie**  
Smoked pulled pork and house made jicama slaw.  
With greens.  
9 (2) 13 (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  
13.9

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

## FLATBREADS

**South Rim Shrimp**  
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO  
9

**Meat Lovers**  
Italian fennel sausage, pepperoni, red onion, 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

## ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®. Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

**Hand Cut Filet Mignon\*** 27.9  
7 oz. Choice Braveheart Black Angus Beef®.  
Topped with seasoned butter. Choice of two house made sides. GF

**Grilled Chicken** 14.9  
8 oz. Side of BBQ.  
Choice of two house made sides. GF HH

**Rockfish\*** 24.9  
Certified sustainable, fresh caught.  
Grilled with choice of topping and two house made sides. GF

**Hand Cut NY Strip** 26.9  
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\*** 21.9  
Organic, certified sustainable, fresh caught.  
Grilled with choice of topping and two house made sides. GF

**Black Angus Flat Iron Steak\*** 17.9  
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.

## KIDS

All kid meals include a beverage. 8.9

**Kid Cheeseburger**  
6 oz. Wagyu beef\*, American cheese. Choice of side. GFO

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

**Crispy Chicken Tenders**  
3 hand cut, buttermilk breaded chicken tenders, honey mustard.  
Choice of side. GF

Add lettuce, tomato, pickles and onion +1

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

**Cheese Pizza**  
Flatbread cheese pizza. GFO V

## SIDES +3

Organic Greens  
Steamed Spinach  
Garlic Whipped Potatoes

Grilled Asparagus  
Cup of Soup

Steamed Broccoli  
Fruit

Shoestring French Fries  
Roasted Brussels Sprouts

# WINE

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

WHITE	Villa Pozzi Moscato	Sicily, Italy	9   34
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9   34
	Heinz Eifel Riesling	Rheinhessen, Germany	9   34
	Montinore Pinot Gris	Willamette, Oregon	12   46
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10   39
	Brancott Sauvignon Blanc	Marlborough, New Zealand	12   46
	Fire Road Sauvignon Blanc	Marlborough, New Zealand	11   42
	Hess Chardonnay	California	10   39
	Fess Parker Chardonnay	Santa Barbara, California	15   55
Grove Ridge Chardonnay	Central Coast, California	9   34	
Julia James Chardonnay	California	11   42	
RED	Firestead Pinot Noir	Willamette, Oregon	14   44
	Cloud Break Pinot Noir	Central Coast, California	9   33
	Skyfall Merlot	Columbia Valley, Washington	12   46
	Michael David 'Freakshow' Red Blend	Lodi, California	15   55
	Ruca Malen Malbec	Mendoza, Argentina	11   42
	District 7 Cabernet Sauvignon	Central Coast, California	10   39
	Josh Cellars Cabernet Sauvignon	California	12   46
	Joel Gott 815 Cabernet Sauvignon	California	12   46
Ramon Bilbao 'Crianza'	Rioja, Spain	14   50	
ROSE	Rosé de Provence 'Fleurs de Prairie'	Côtes de Provence, France	11   42
	Castello di Raimat	Spain	9   34
SPARKLING	La Luca Prosecco	Veneto, Italy	9   34
	Casa del Mar Brut Rosé	Spain	10   36
	Comte de Bucques Brut	France	8   25
	Codonú Clasico Brut	Catalonia, Spain	10   38

## WINES OF INTEREST

Marco Felluga Friuli Bianco	Italy	12   46
Cleto Chiarli 'Lambrusco Grasparossa'	Italy	9   34
Paraduxx 'Proprietary Red'	Napa Valley, California	16   60
Truchard Syrah	California	14   50
Fess Parker 'Frontier Red'	Central Coast, California	9   34
Longmeadow Ranch 'Farmstead Cabernet'	Napa Valley, California	58

## RESERVE SELECTION

Mumm Brut Champagne	Champagne, France	58
Veuve Cliquot Champagne	Champagne, France	85
Trefethen 'Oak Knoll' Chardonnay	Napa Valley, California	58
Saintsbury 'Stanly Ranch' Pinot Noir	Los Caneros, California	95
'The Prisoner' Red Blend	Napa Valley, California	110
Duckhorn Cabernet Sauvignon	Napa Valley, California	140

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<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>Skinny Goose Spritzer</b> <i>clean + citrusy</i> Grey Goose L'Orange, fresh muddled orange, soda. <i>100 calories, no added sugar</i>	10
<b>STH Orange Crush</b> <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	10
<b>St Elder Greyhound</b> <i>bright + citrusy</i> Tanqueray Gin, St. Germain Elderflower, grapefruit, rose.	10
<b>Moscow Mule</b> <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14
<b>Smoked Old Fashioned</b> <i>bold + smoky</i> Buffalo Trace 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.  
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**

<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	14
<b>Watermelon</b> <i>clean + refreshing</i> Tito's handmade Vodka, lime juice, watermelon.	12
<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> Stoli Blueberry, blood orange, POM juice.	12
<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14
<b>Lemon Basil Monsoon</b> <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	12

## BEVERAGES

<b>Coca-Cola Products</b>	<b>3</b>
<b>Craft Root Beer</b>	<b>3.5</b>
<b>Saratoga Water</b> 28oz, Sparkling or Still	<b>5</b>
<b>Mighty Leaf Teas</b>	<b>3</b>
<b>French Press Coffee</b>	<b>3</b>

## SPIRIT FREE

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