

STARTERS

House Made Soup 4.9 cup | 6.9 bowl

Truffle Fries 7.9

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

Hummus Duo 8.9

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

Guacamole 9.9

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

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

Strawberry Beet 9.9

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry 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

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

Hangover Burger 14.9

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

STH Burger 14.9

7 oz. Wagyu 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 Rockfish 15.9

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

The Cowboy 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

'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

Meat Lovers
Italian fennel sausage,
pepperoni, red onion,
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* 28.9
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* 22.9
Certified sustainable, fresh caught.
Grilled with choice of topping and 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

Crab Stuffed Shrimp 21.9
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* 18.9
8 oz. USDA Choice.
Choice of two house made sides. GF

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 14.9
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 except couscous.

Organic Greens +3
Grilled Asparagus +3
Steamed Broccoli +3
Shoestring French Fries +3

Fruit +3
STH Bacon Succotash +3
Garlic Whipped Potatoes +3
Seasonal Squash Couscous** +3

Sweet Potato Fries +5
Roasted Brussels Sprouts +5
Grilled Vegetables +5

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.

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	
ROSE	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
Lovingston Cabernet Franc	Virginia	54

RESERVE SELECTION

Moet & 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 + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria White wine, fresh juices.	7 15
Sedona Red Sangria Red wine, brandy, fresh juices.	7 15
Xique-Xique Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
Mojito Bacardi Rum, fresh mint, lime, soda.	9
Moscow Mule Russian Standard Vodka, Q Ginger Beer, lime.	10
STH Orange Crush Absolut Mandrin, Cointreau, fresh orange juice.	9
Paloma Exotico Reposado, lime, Q grapefruit soda.	9
The Greyhound Tito's handmade Vodka, elderflower, fresh grapefruit.	10
Skinny Goose Spritzer Grey Goose L'Orange, fresh muddled orange, soda. <i>100 calories, no added sugar</i>	9
Skinny Girl Tangerine Pom Spritzer Skinny Girl Vodka, tangerine, POM juice, soda.	9
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

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 Absolut Citron, Ciroc Red Berry, fresh juices.	10
Pomegranate Blueberry Stoli Blueberry, blood orange, POM juice.	10
Havana Coconut Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Watermelon Tito's handmade Vodka, lime juice, watermelon.	11
The Sedona Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Dirty Goose Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

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