

## 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

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

**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+

**Crab + Artichoke Dip** 11.9  
Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. GFO

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

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

**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

**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

## 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.

**Seaside** 22.9  
Pan seared large shrimp, scallops, fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms.

**Seafood Sorrento** 22.9  
Mussels, shrimp, scallops tossed in angel hair pasta with a slightly spicy marinara sauce, fresh basil, white wine, parmesan. VO+

## SIMPLY WOOD GRILLED

Premium sides +2

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

**Black Angus Flat Iron Steak\*** 17.9  
8 oz. USDA Choice. Choice of two house made sides. GF

**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

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

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

## TOPPINGS

Seasoned Butter   Herb Butter   Lemon Butter   Lemon Basil Butter   Pineapple Mango Salsa (HH)   Chimichurri (HH)

## PREMIUM TOPPINGS

**Marsala\*\* +3**

**Citrus Tomato Garlic Sauce with Feta +3**

**Wild Man Sauce +3**

GF = Gluten Free   GFO = Gluten Free Option   HH = Heart Healthier   V = Vegetarian   V+ = Vegan   VO+ = Vegan Option

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## HOUSE SPECIALTIES

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

### Chicken Marsala 17.9

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

### Chuckawalla Chicken 17.9

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 17.9

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

### Shrimp + Grits 16.9

Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF  
Add over easy egg\* +2.

### Bourbon Pork Chop\* 18.9

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

### Smoky BBQ Beef Short Rib 24.9

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

### Thai Glazed Salmon\* 22.9

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

### Crab Stuffed Shrimp 22.9

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

### Seared Scallops 24.9

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

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## BURGERS

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All burgers 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, toasted potato bun. GFO

### Hangover Burger 15.9

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

### Cheeseburger 14.9

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

### The Beyond Burger 13.9

Plant-based veggie burger, American cheese, greens, tomato, red onion, house madesauce, toasted potato bun. GFO VO+

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## HANDHELDS

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### SLIDERS

#### Salmon\*

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

#### '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

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## KIDS

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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

### Mac-N-Cheese

Penne pasta in a creamy cheese sauce. GFO V

### Cheese Pizza

Flatbread cheese pizza. GFO V

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## SIDES

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All sides are GF.

Garlic Whipped Potatoes +3  
Steamed Broccoli +3  
Sautéed Spinach +3  
Shoestring French Fries +3

Grilled Asparagus +3  
Roasted Brussels Sprouts +3  
Mexican Street Corn +3

Fruit +3  
Grilled Vegetables +3  
Sweet Potato Fries +5

# WINE

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

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

## WINES OF INTEREST

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

## RESERVE SELECTION

<b>Mumm Brut Champagne</b>	Champagne, France	58
<b>Veuve Cliquot Champagne</b>	Champagne, France	85
<b>Trefethen 'Oak Knoll' Chardonnay</b>	Napa Valley, California	58
<b>Saintsbury 'Stanly Ranch' Pinot Noir</b>	Los Caneros, California	95
<b>'The Prisoner' Red Blend</b>	Napa Valley, California	110
<b>Duckhorn Cabernet Sauvignon</b>	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> 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.  
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>	3
<b>Craft Root Beer</b>	3.5
<b>Saratoga Water</b> 28oz, Sparkling or Still	5
<b>Mighty Leaf Teas</b>	3
<b>French Press Coffee</b>	3

## 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