

## STARTERS

**House Made Soup** 4.9 cup | 6.9 bowl  
Ask your server for today's selection.

**Truffle Fries** 6.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic 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

**Goat Cheese + Tomato Jam Bruschetta** 7.9  
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

**Chicken + Black Bean Tostada** 7.9  
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

**Guacamole** 8.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

**Crab Stuffed Mushrooms** 8.9  
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

**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

**Southwest Roasted Wings** 12.9  
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. 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

**Beet + Goat Cheese** 8.9  
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

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

**Salmon\* Asparagus** 15.9  
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** 14.9  
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +8

**French Quarter** 16.9  
Andouille sausage, shrimp, sautéed mushrooms over fettuccine tossed in a slightly spicy alfredo sauce.

**Devil's Pass** 17.9  
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** 21.9  
Pan seared large shrimp, scallops, fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms.

## SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

**Hand Cut Filet Mignon\*** 26.9  
6 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

**Mahi Mahi\*** 21.9  
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

**Grilled Chicken** 13.9  
8 oz. Side of BBQ. Choice of two house made sides. GF HH

**Norwegian Salmon\*** 19.9  
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

## PREMIUM TOPPINGS

**Marsala\*\*** +3

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

**Wild Man Sauce** +3

**Seared Shrimp** +6

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.

# HOUSE SPECIALTIES

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

## Chicken Marsala 16.9

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.

## Pork Chop Marsala 17.9

8 oz. Bone-in pork chop, grilled, melted fontina cheese, house made Marsala sauce. Garlic whipped potatoes.

## Shrimp + Grits 15.9

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

## Thai Glazed Salmon\* 21.9

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

## Crab Stuffed Shrimp 20.9

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

## Seared Scallops 23.9

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

# BURGERS

All burgers served with choice of side. Add cherry-wood bacon +2. Gluten Free Bun +1

## STH Burger 14.9

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

## Hangover Burger 14.9

1/2 lb, Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, 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+

# 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.  
7 (2) 9 (3)

### Crab Cake\*

House made, remouldate, greens, red onion. With greens.  
8 (2) 11 (3)

## 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

### Havana Pork

Pulled pork, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.  
12

### Baja Shrimp

Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.  
12

## FLATBREADS

### South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO  
7

### Italiano

Italian fennel sausage, 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

# SIDES

All sides are GF.

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

Grilled Asparagus +3  
STH Bacon Succotash +3  
Roasted Brussels Sprouts +3

Mexican Street Corn +3  
Fruit +3  
Sweet Potato Fries +5

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# WINE

**HOUSE 6** Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	<b>Villa Pozzi Moscato</b>	Sicily, Italy	8   31
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
	<b>Sartori Di Verona Pinot Grigio</b>	Veneto, Italy	8   31
	<b>Barboursville Pinot Grigio</b>	Virginia	39
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
	<b>Cloudfall Sauvignon Blanc</b>	Monterey, California	10   39
	<b>Kenwood 'Yulupa' Chardonnay</b>	Monterey, California	8   31
	<b>Hess Select Chardonnay</b>	California	9   35
RED	<b>Angeline Pinot Noir</b>	California	8   31
	<b>Meiomi Pinot Noir</b>	California	11   43
	<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   31
	<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	11   43
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	8   31
	<b>J. Lohr Syrah</b>	Paso Robles, California	9   35
	<b>Josh Cellars Cabernet Sauvignon</b>	California	9   35
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	13   51
	<b>Barboursville Cabernet Sauvignon</b>	Virginia	37
ROSE	<b>Los Dos</b>	Campo de Borja, Spain	7   27
	<b>Chapoutier Belle</b>	Provence, France	9   35
SPARKLING	<b>Chic Sparkling Cava Rosé</b>	Catalonia, Spain	29
	<b>Maschio Prosecco</b>	Veneto, Italy	9
	<b>Wycliff Brut</b>	California	7   27
	<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	49

## WINES OF INTEREST

<b>Paul Cluver Elgin Sauvignon Blanc</b>	Western Cape, South Africa	43
<b>Domaine des Herbauges Chardonnay</b>	Loire Valley, France	12   46
<b>Seghesio Zinfandel</b>	Sonoma, California	54
<b>Lovingston Cabernet Franc</b>	Virginia	54

## RESERVE SELECTION

<b>Moet &amp; Chandon Brut Imperial</b>	Champagne, France	72
<b>Chateau de la Coste Margaux Bordeaux</b>	Bordeaux, France	60
<b>Orin Swift 'Pappillon' Red Blend</b>	Napa Valley, California	110

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>sweet + citrusy</i> White wine, fresh juices.	7   15	<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	7   15	<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>Xique-Xique</b> <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
<b>Moscow Mule</b> <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10	<b>Red Rock</b> <i>sweet + bold</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13	<b>Lemon Basil Monsoon</b> <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	11
<b>Nutty Russian</b> <i>creamy + smooth</i> Tanqueray, Carpano Antica, Campari, grapefruit.	10	<b>Cathedral Rock</b> <i>bold + smoky</i> Sombra Mezcal, Carpano Antica, Grand Marnier, bitters.	13
<b>STH Spritz</b> <i>bright + bitter</i> Tanqueray, Carpano Antica, Campari, grapefruit.	12		
<b>Grapefruit Negroni</b> <i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit.	12		
<b>Smoked Old Fashioned</b> <i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12		
<b>Smoked Manhattan</b> <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

## BEVERAGES

<b>Coca-Cola Products</b>	2.5
<b>Craft Sodas</b> Boylan's Orange Cream, Orange or Grape Abita Root Beer	3.5
<b>Saratoga Water</b> 28oz, Sparkling or Still	5
<b>Mighty Leaf Teas</b>	2.75
<b>French Press Coffee</b>	2.75

## SPIRIT FREE

Add vodka to any spirit free drink +6

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