

STARTERS

STH Clam Chowder 4.9 cup / 6.9 bowl
House made. Award winning.

Edamame 5.9
Steamed and tossed with smoked sea salt. GF HH

Desert Fire Jalapeños 6.9
Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot and spicy. GF

Hummus Duo 7.9
Classic and red pepper. Cucumbers and flatbread. GFO

Chicken & Black Bean Tostada 7.9
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GFO

Canyon Crab Flatbread 9.5
Crabmeat, melted cheese, remoulade. GFO

GREENS

Add chicken or shrimp +6. Add steak* +8

Sedona Side Salad 4.5
Organic greens, tomatoes, heart of palm, red onions, house made balsamic vinaigrette. GF HH
Add feta or goat cheese +.75
Add Sedona Side Salad to any entrée +3.5

Caesar Salad 5.5
Romaine hearts, parmesan cheese, croutons, house made Caesar dressing. GFO
Add Side Caesar Salad to any entrée +3.5

Gorgonzola Chopped Salad 5.9
Chopped lettuces, red onions, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles, house made gorgonzola dressing. GF

Tomato Burrata Salad 7.9
Creamy mozzarella burrata, tomatoes, basil, red onion, balsamic glaze with a grilled garlic crouton. GFO

Julie's Farmer Salad 8.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple, house made balsamic vinaigrette. GF HH

Salmon Asparagus Salad 14.9
Broiled Atlantic Salmon*, organic greens, asparagus, feta, walnuts, grape tomatoes, dried cranberries, house made lemon balsamic vinaigrette. GF

SIDES Fresh made sides* +3

Garlic Whipped Potatoes
Steamed Broccoli
Seasonal Squash Couscous
Jicama Slaw
Mixed Grilled Vegetables
Sautéed Spinach
Steamed Asparagus
Roasted Brussels Sprouts

*All sides GF except seasonal squash couscous

a la carte

Cherry-wood Smoked Bacon +3
Sage Sausage Patties +3
Fresh Baked Buttermilk Biscuit +2
Breakfast Potatoes +2

BEVERAGES

Coca-Cola Products 2.35
Cactus Lemonade 3.25
Prickly pear, pineapple and lemonade
Voss Artesian Water 4.50
Sparkling or Still
Mighty Leaf Teas 2.75
French Press Coffee 2.75
Milk or Fresh Pressed Apple Juice 2.25
Orange Juice 2.25

CLASSIC BRUNCH

Bloody Mary or Mimosa \$7

Nutella French Toast 10.9
Topped with fresh strawberries, bananas and whipped cream.

Steak* and Egg Hash 16.9
8oz, Choice, sliced over breakfast potatoes with 2 eggs over easy. Fresh baked buttermilk biscuit.

Benedicts

Country 9.9
Organic eggs and Country Ham atop a fresh baked buttermilk biscuit. Breakfast potatoes and steamed asparagus.

Chesapeake Crab 14.9
Organic eggs topped with crab meat atop a fresh baked buttermilk biscuit. Breakfast potatoes and steamed asparagus.

Sausage 10.9
Organic eggs and a sage sausage patties atop a fresh baked buttermilk biscuit. Breakfast potatoes and steamed asparagus.

Omelettes Heart Healthier Egg White Option

Margherita 8.9
Tomato, spinach, mozzarella, hollandaise. GF

Southwest Steak* 9.9
Seasoned steak, black bean salsa, fresh pico, chipotle aioli and a lime cilantro sauce. GF

MEAT

Antibiotic-free, hormone-free, cage-free poultry. USDA Choice Beef.

Grilled Chicken 13.9
8 oz, BBQ and Choice of two house made sides. GF HH

Chicken Marsala 14.9
8 oz, topped with our house made Marsala sauce and sautéed mushrooms. Choice of side.

Chuckawalla Chicken 15.9
8 oz, topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Choice of two sides. GF

Black Angus Flat Iron Steak* 16.9
8 oz, Choice. Choice of two house made sides. Make it 'Steak & Eggs' +1 GF

SEAFOOD Sustainably-harvested

Sedona Crab Cake 18.9
Two 4 oz jumbo lump crab cakes with a roasted red pepper sauce. Mixed grilled vegetables and seasonal squash couscous. Lite Option ~ one crab cake 14.9 GFO

Salmon* 17.9
Certified Sustainable. Grilled with choice of topping and two house made sides. GF

Mahi Mahi* 18.9
Wild Caught. Grilled with choice of topping and two house made sides. GF

Golden Sea Bass* (Corvina) 19.9
Grilled with choice of topping and two house made sides. GF

All fish is topped with your choice of Herb Butter, Lemon Butter, Pineapple Mango Salsa or Chimichurri.
All fish is Heart Healthier if topped with Pineapple Mango Salsa or Chimichurri.

HANDHELD

Prime Rib Sandwich 12.9
Slow roasted and shaved prime rib, sautéed mushrooms, caramelized onions, melted fontina cheese on an artisan roll. Served with natural au jus and a horseradish sauce. Choice of blues or greens.

Grilled Vegetable Artisan Sandwich 8.5
Grilled yellow and green squash, roasted onions, peppers, mushrooms, asparagus. Topped with melted cheese on a toasted artisan roll with creamy cheese spread.

Crab Cakes Sliders 8 (2) 10.5 (3)
Housemade, remoulade, greens, red onions. With greens.

Australian 'Kobe Beef'* Sliders 7 (2) 9 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With blues.

We strive to use locally sourced and organic products.

GF = Gluten Free

GFO = Gluten Free Option

HH = Heart Healthier

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances.

HOUSE

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

Sedona Red Sangria 6

WHITE

Villa Pozzi Moscato 7 / 24
Sicily, Italy

Chateau St. Michelle 'Dry' Riesling 7.5 / 27
Columbia Valley, Washington

Brancott Sauvignon Blanc 9 / 34
Marlborough, New Zealand

Barone Fini Pinot Grigio 8 / 32
Trentino-Alto Adige, Italy

Barboursville Pinot Grigio 39
Charlottesville, Virginia

Sterling Vintner's Chardonnay 8 / 30
Central Coast, California

Hess Chardonnay 32
Monterey, California

Trump Chardonnay 9.5 / 37
Charlottesville, Virginia

ROSÉ

Chateau d'Esclans Whispering Angel 45
Provence, France

Parallel 45 Cotes du Rhone 9 / 35
Tain-l'Hermitage, France

SPARKLING

Prosecco Cantini single serve 9
Maschio, Italy

Mumm Sparkling Rosé 49
Napa Valley, California

Mumm Napa Brut Prestige 49
Napa Valley, California

Veuve Cliquot Brute Champagne 90
Yellow Label
Champagne, France

RED

Angeline Pinot Noir 8 / 31
Mendocino, Sonoma, Monterey, California

La Crema Pinot Noir 54
Sonoma, California

Columbia Crest Grand Estates Merlot 7 / 27
Columbia Valley, Washington

Cousino Macul Antiguas Reserva 10 / 35
Cabernet Sauvignon
'sustainably farmed' Maipo Valley, Chile

Barboursville Cabernet Sauvignon 37
Charlottesville, Virginia

Josh Cabernet Sauvignon 9 / 35
California

Zuccardi 'Serie A' Malbec 9.5 / 35
Mendoza, Argentina

WINES OF INTEREST

Alois Lageder Pinot Bianco 9.5 / 35
Trentino-Alto Adige, Italy

Trump Viognier 42
Charlottesville, Virginia

Beringer Private Reserve Chardonnay 80
Napa Valley, California

Kenwood Jack London Merlot 12 / 46
Sonoma, California

Anniversario 62 Primitivo 55
DOP Riserva
'lush, intense red' San Marzano, Italy

Peju Cabernet 90
Napa Valley, California

Seghesio Zinfandel 54
Sonoma, California

COCKTAILS

Sedona Sweet Tea Lemonade 7.9
A blend of Belgian witbier, Firefly Sweet Tea
Vodka, lemonade and blueberry.

Skinny Girl Tangerine Pom Spritzer 7.9
Skinny Girl Vodka, Tangerine, POM juice and soda.
Served on the rocks.

Prickly Pear Margarita 8.9
Jose Cuervo, prickly pear and fresh juices blend
together for a Southwest twist on a classic
margarita!

Build Your Own Mule 8.9
Gosling's Ginger beer, lime juice.
Moscow Mule Russian Standard Vodka
Bourbon Buck Rebel Yell Bourbon
Mexican Buck Corazon Tequila
Gin Buck Death's Door Gin

Cucumber Basil Collins 9.9
Square One Cucumber Vodka, St. Germain
Elderflower, fresh basil and juices.

STH Cooler 9.9
Deep Eddy Ruby Red Vodka, fresh juices and soda.

Lemon Basil Manhattan 9.9
Jefferson Reserve Bourbon, fresh lemon juice, agave
nectar and Angostura Bitters.

New York Sour 9.9
Rebel Yell Bourbon, fresh juices, Warre's Tawny Port
float.

SWEET

Apple Tart 8.9
Classic apple pie wrapped in a flaky pastry, Bindi vanilla bean gelato, caramel.

Peanut Butter Blast 7.9
Chocolate Cake Crumb Crust, Creamy Peanut Butter Mousse, with Brownie Chunks, Reese's® Cup
pieces and Chocolate Truffle.

Chocolate Decadence 7.9
Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF

Salted Caramel Cheesecake 7.9
NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.
Plain Cheesecake 7.0.

Bindi Gelato 4
Vanilla Bean. GF

KIDS MEALS

All Kids Meals include beverage 5.9

Nutella French Toast
Topped with fresh strawberries, bananas and
whipped cream.

Cheese Pizza
Flatbread cheese pizza. GFO

Grilled Cheese
Mozzarella and cheddar cheese. Choice of side.

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

Kid Steak*
Choice of side. GF

Kid Grilled Chicken
Choice of side. GF HH

MARTINIS

Red Rock Cosmo 7.9
Absolut Citron and Ciroc Red Berry blended
with fresh lemon and lime juices.

Lemon Drop 7.9
Absolut Citron blended with fresh lemon and lime
juices.

Pomegranate Blueberry 7.9
Stoli Blueberry and fresh juices.

Havana Coconut 7.9
Malibu Coconut Rum and Maraschino cherry liqueur
blended with fresh juices.

The Sedona 9.9
Our signature martini! Bombay Sapphire, St.
Germain Elderflower, fresh lemon and lime juices.

The Zen 9.9
Grey Goose shaken with fresh basil, cucumber and
lemongrass.

Dirty Goose 10.9
Grey Goose dirty martini with gorgonzola bleu
cheese stuffed olives.

FLATBREAD PIZZA

Gluten Free Upon Request.

South Rim Shrimp 7
Shrimp, melted mozzarella, fresh pico, avocado,
cilantro.

The Italiano 7
Italian fennel sausage pizza, fresh basil.

Goat Cheese & Basil 7
Le Chevre goat cheese, mozzarella, parmesan,
fresh basil. Option to add sun-dried tomatoes.

BBQ Chicken 7
Chicken, BBQ sauce, melted mozzarella,
red onions.

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