

## STARTERS

**House Made Soup** 4.9 cup | 7.9 bowl  
Tomato Basil  
New England Clam Chowder

**Truffle Fries** 9.9  
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

**Hummus Duo** 9.9  
Classic and red pepper hummus with feta. Cucumbers and flatbread.  
GFO VO+

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

**Seared Ahi Tuna\*** 12.9  
Seared rare, seaweed salad, Asian sauce.

**Canyon Crab Flatbread** 13.9  
Crab meat, melted cheese, remoulade. GFO

## GREENS

Add Chicken or Shrimp +8. 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** 6.9  
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles.  
House made gorgonzola dressing. GF

**Vine-Ripened Tomato** 9.9  
Organic greens, vine-ripened tomatoes, red onion, feta, basil. House made balsamic vinaigrette. GF VO+

**Strawberry Beet** 9.9  
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

**Julie's Farmer** 11.9  
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple.  
House made balsamic vinaigrette.  
GFO HH VO+

**Salmon\* Asparagus** 25.9  
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries.  
House made lemon balsamic vinaigrette.  
GF HH

## CLASSIC BRUNCH

**Avocado Toast** 9.9  
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V  
Add bacon +2 or egg +2

**Nutella French Toast** 12.9  
Topped with fresh strawberries, bananas, whipped cream. V

**Hangover Burger** 16.9  
7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

**Steak + Egg Hash** 24.9  
8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs\* over easy.  
Fresh baked buttermilk biscuit. GFO

**Shrimp + Grits** 18.9  
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF  
Add over easy egg\* +2.

**Southwest Steak Omelette** 12.9  
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF

**West Coast Omelette** 12.9  
Kale, avocado, onion, fresh tomato, mushroom, feta. Breakfast potatoes. V GF

**Chesapeake Crab Benedict** 18.9  
Organic poached eggs\*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit.  
Breakfast potatoes and grilled asparagus.

**Sausage Benedict** 13.9  
Organic poached eggs\*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

**Bacon Eggs Benedict** 13.9  
Organic poached eggs\*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

**Florentine Benedict** 11.9  
Organic poached eggs\*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

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.

## HANDHELDS

**Crab Cake Sliders** 15  
House made, remoulade, greens, red onions.  
With greens.

**\*Kobe Beef\*\* Sliders** 12  
Wagyu beef, Vermont cheddar, house made  
sauce, caramelized onions. With greens.

**Prime Rib Sandwich** 14.9  
Sautéed mushrooms, caramelized onions,  
fontina cheese, horseradish sauce, toasted  
artisan roll. Served with natural au jus. GFO

**Cheeseburger** 13.9  
7 oz. Wagyu beef\*, romaine, tomato,  
red onion, pickles, choice of cheese, toasted  
potato bun. GFO  
Add cherry-wood smoked bacon +2

**STH Burger** 16.9  
7 oz. Wagyu beef\*, pepper jack cheese, jicama  
slaw, sweet chili glaze, house made picante  
aioli, toasted potato bun. GFO

**South Rim Shrimp Flatbread** 9.9  
Shrimp, mozzarella, parmesan. fresh pico,  
avocado, cilantro. GFO

**Meat Lovers Flatbread** 9.9  
Italian fennel sausage, pepperoni, red onion,  
mozzarella, parmesan, fresh basil. GFO

**BBQ Chicken Flatbread** 9.9  
Chicken, BBQ sauce, melted mozzarella,  
red onion. GFO

**Margherita Flatbread** 8  
Fresh basil, olive oil, garlic, tomato, fresh moz-  
zarella, parmesan, balsamic  
reduction glaze. GFO V

## 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\*** 34.9  
7 oz. Choice Braveheart Black Angus Beef®.  
Topped with seasoned butter. Choice of two  
house made sides. GF

**Hand Cut NY Strip\*** 35.9  
12 oz. Choice Braveheart Black Angus Beef®.  
Topped with seasoned butter.  
Choice of two house made sides. GF

**Black Angus Flat Iron Steak\*** 23.9  
8 oz. USDA Choice.  
Choice of two house made sides. GF

**Grilled Chicken** 20.9  
8 oz. Side of BBQ.  
Choice of two house made sides. GF HH

**Crab Stuffed Shrimp** 24.9  
Large shrimp stuffed with jumbo lump crab  
meat, fresh spinach, lemon butter, garlic  
whipped potatoes. GF

**Mahi Mahi** 26.9  
Certified sustainable, fresh caught.  
Grilled with choice of topping and two  
house made sides. GF HH

**Norwegian Salmon\*** 25.9  
Organic, certified sustainable, fresh caught.  
Grilled with choice of topping and two  
house made sides. GF HH

## SIDES + Á LA CARTE

\*\*All sides are GF except Buttermilk Biscuit

Organic Greens	+4.5
Grilled Asparagus	+4.5
Steamed Broccoli	+4.5
Shoestring French Fries	+4.5
Steamed Spinach	+4.5
STH Bacon Succotash	+4.5

Garlic Whipped Potatoes	+4.5
Southwest Corn	+4.5
Fruit	+4
Sweet Potato Fries	+6
Roasted Brussels Sprouts	+6

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

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# 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	34
	Alzaia Prosecco	Veneto, Italy	8
	Wycliff Brut	California	7   27
	Mumm Napa Brut Prestige	Napa Valley, California	54

## 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.

<b>Sedona White Sangria</b> White wine, fresh juices.	8   17
<b>Sedona Red Sangria</b> Red wine, brandy, fresh juices.	8   17
<b>Xique-Xique</b> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	11
<b>Mojito</b> Bacardi Rum, fresh mint, lime, soda.	10
<b>STH Mule</b> Pearl Vodka, Q Ginger Beer, lime.	10
<b>STH Orange Crush</b> Absolut Mandrin, Cointreau, fresh orange juice.	9
<b>Paloma</b> Exotico Reposado Tequila, lime, Q grapefruit soda.	10
<b>The Greyhound</b> Tito's Vodka, St. Germain Elderflower, grapefruit, rose.	10
<b>Skinny Girl Tangerine Pom Spritzer</b> Skinny Girl Vodka, tangerine, POM juice, soda.	9
<b>Prickly Pear Margarita</b> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	11
<b>El Patron Margarita</b> Patron, fresh juices, Grand Marnier float.	13
<b>Smoked Old Fashioned</b> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	13
<b>Smoked Manhattan</b> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

## T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.  
10.9

**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>Red Rock</b> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Pomegranate Blueberry</b> Pearl Blueberry, blood orange, POM juice.	10
<b>Watermelon</b> Tito's Vodka, fresh squeezed lime juice, watermelon.	11
<b>Havana Coconut</b> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>The Sedona</b> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	13
<b>Dirty Goose</b> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14

## BEVERAGES

<b>Coca-Cola Products</b>	3.5
<b>Craft Root Beer</b>	4
<b>Saratoga Water</b> 28oz, Sparkling or Still	7.5
<b>Mighty Leaf Teas</b>	3.25
<b>French Press Coffee</b>	3.25
<b>Orange Juice</b>	2.35

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Marrakesh Mint</b> Marrakesh Mint Tea, lemon, mint, cucumber.	6
<b>Green Tea Mule</b> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	6
<b>Grapefruit Refresher</b> Grapefruit, lime, blood orange, soda.	6
<b>Cactus Lemonade</b> Prickly pear, pineapple, lemonade.	6