

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

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+

Canyon Crab Flatbread 10.9
Crab meat, melted cheese, remoulade. GFO

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

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).

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

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

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

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

Rockfish 21.9
Certified sustainable, local, fresh caught. Grilled with choice of topping and two house made sides. GF

CLASSIC BRUNCH

Huevos Rancheros 11.9
Corn tortilla, black bean puree, chorizo, guacamole, tomato, ranchero sauce, queso fresco, two eggs*. GF

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

Hangover Burger 14.9
1/2 lb. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. Choice of side. GFO
Gluten Free Bun +1

Steak* + Egg Hash 16.9
8 oz, USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO

Shrimp + Grits 15.9
Stone ground with tasso ham. GF
Add over easy egg* +2.

Southwest Steak Omelette 9.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF

Margherita Omelette 8.9
Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes. GF V

Chesapeake Crab Benedict 14.9
Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Sausage Benedict 10.9
Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Bacon Eggs Benedict 9.9
Organic eggs, cherrywood smoked bacon, fresh hollandaise, freshly baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

HANDHELDS

Crab Cake Sliders 8 (2) 11 (3)
House made, remoulade, greens, red onion. With greens.

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

STH Burger 14.9
1/2 lb, Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. Choice of side. GFO
Gluten Free Bun +1

Prime Rib Sandwich 13
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. Choice of side. GFO
Gluten Free Bun +1

South Rim Shrimp Flatbread 7
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO

Italiano Flatbread 7
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

BBQ Chicken Flatbread 7
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

Margherita Flatbread 7
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO

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. Please inform your server of any allergies or intolerances.

KIDS

All kids meals include a beverage, 5.9

Nutella French Toast Topped with fresh strawberries, bananas and whipped cream. V	Kid Chicken Grilled. Choice of side. GF HH
Cheese Pizza Flatbread cheese pizza. GFO V	Mac-N-Cheese Penne pasta in a creamy cheese sauce. GFO V
Chicken Cutlet Fingers House made, panko and pan fried. Choice of side.	Kid Steak* USDA Choice Flat Iron. Choice of side. GF

SIDES + À LA CARTE

All Fresh Made Sides +3
All GF except Buttermilk Biscuit

Organic Greens	Grilled Asparagus	Cherry-wood Smoked Bacon +3
Garlic Whipped Potatoes	Mexican Street Corn	Sage Sausage Patties +3
Shoestring French Fries	Roasted Brussels Sprouts	Fresh Baked Buttermilk Biscuit** +2
Steamed Broccoli	Fruit	Breakfast Potatoes +2

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
	Maschio Prosecco	Veneto, Italy	9
	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

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	7 15	Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	7 15	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10	Cathedral Rock <i>bold + smoky</i> Sombra Mezcal, Carpano Antica, Grand Marnier, bitters.	13
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	Lemon Basil Monsoon <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	11
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Nutty Russian <i>creamy + smooth</i> Pearl Vodka, Kahlua, cream, hazelnut.	10	Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
STH Spritz <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	12		
Grapefruit Negroni <i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit.	12		
Smoked Old Fashioned <i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12		
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14		

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint <i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
Green Tea Mule <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9

BEVERAGES

Coca-Cola Products	2.5
Craft Sodas Boylan's Orange Cream, Orange or Grape. Abita Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	2.75
French Press Coffee	2.75
Orange Juice	2.35
Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9