

STARTERS

House Made Soup

New England Clam Chowder 4.9 cup | 6.9 bowl
French Onion 7.9 crock

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

Guacamole 8.9

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

Mediterranean Hummus Platter 8.9

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Canyon Crab Flatbread 10.9

Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna 10.9

Seared rare, seaweed salad, Asian sauce.

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 topping and two house made sides. GF HH

Black Angus Flat Iron Steak* 17.9

8 oz. USDA Choice. Choice of topping and two house made sides. GF

Norwegian Salmon 20.9

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

Avocado Toast 7.9

Grilled jalapeño cornbread, hummus, mashed avocado, cherry tomato halves, alfalfa sprouts, sriracha aioli. With greens. V
Option to add bacon and egg +4

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, fresh 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, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

HANDHELDS

Crab Cake Sliders 9

House made, remoulade, greens, red onion. With greens.

Australian Kobe Beef** Sliders 9

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

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

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

Cheeseburger 9.9

1/3 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO
Gluten Free Bun +1 | Add cherry-wood bacon +2

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

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| 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

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

WINE

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

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|--------------------------------|--|-----------------------------|---------|
| 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 |
| RED | Kenwood 'Yulupa' Chardonnay | Monterey, California | 8 31 |
| | Hess Select Chardonnay | California | 9 35 |
| | 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 |
| ROSE | Josh Cellars Cabernet Sauvignon | California | 9 35 |
| | Joel Gott 815 Cabernet Sauvignon | California | 13 51 |
| SPARKLING | Barboursville Cabernet Sauvignon | Virginia | 37 |
| | Los Dos | Campo de Borja, Spain | 7 27 |
| | Chapoutier Belle | Provence, France | 9 35 |
| | Chic Sparkling Cava Rosé | Catalonia, Spain | 29 |
| Alzaia Prosecco | Veneto, Italy | 7 | |
| Wycliff Brut | California | 7 27 | |
| Mumm Napa Brut Prestige | Napa Valley, California | 49 | |

WINES OF INTEREST

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| 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

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| 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 |

A FEW BOTTLES LEFT...

no further discounts apply.

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| Belle Glos Pinot Noir | California | 65 |
| Caymus Cabernet Sauvignon | Napa Valley California | 100 |

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

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| 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> Stali 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 + briny</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

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| 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 |
| 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 |

BEVERAGES

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| Coca-Cola Products | 2.5 |
| Craft 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 |