

STARTERS

House Made Soup 6.9 cup | 8.9 bowl
Ask your server for today's selection.

Truffle Fries 7.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF

Desert Fire Jalapeños 8.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Mediterranean Hummus Platter 8.9
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Chicken + Black Bean Tostada 8.9
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

Guacamole 9.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

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 +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

Beet + Goat Cheese 9.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

Tomato Burrata 9.9
Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V

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

Salmon* Asparagus 16.9
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 for fish include: Herb Butter, Lemon Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

Chicken Marsala 18.9
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

Chuckawalla Chicken 18.9
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

Black Angus Flat Iron Steak* 18.9
8 oz. USDA Choice. Choice of two house made sides. GF

Grilled Chicken 15.9
8 oz. Side of BBQ. Choice of two house made sides. GF HH

Seasonal Catch* market
Ask your server for today's selection. Choice of 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

CLASSIC BRUNCH

Served until 2:30pm. Heart Healthier Egg White option available.

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

Nutella French Toast 11.9
Topped with fresh strawberries, bananas, whipped cream. V

Hangover Burger 16.9
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 18.9
8 oz, USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Grilled English muffin. GFO

Southwest Steak Omelette 10.9
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

Classic Egg Benedict 9.9
Organic poached eggs*, Canadian bacon, hollandaise, grilled English muffin. Breakfast potatoes and grilled asparagus.

Eggs Florentine 9.9
Organic poached eggs*, spinach, hollandaise, grilled English muffin. Breakfast potatoes and grilled asparagus.

Chesapeake Crab Benedict 14.9
Organic poached eggs*, crab meat, hollandaise, grilled English muffin. Breakfast potatoes and grilled asparagus.

HANDHELDS

STH Burger 15.9
1/2 lb. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO
Gluten Free Bun +1

Cheeseburger 15.9
1/2 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO
Gluten Free Bun +1

The Beyond Burger 14.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO V VO+

Crab Cake 9.9 (2) 13.9 (3)
House made, remoulade, greens, red onion. With greens.

Australian 'Kobe Beef Sliders** 8.9 (2) 12.9 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

South Rim Shrimp 8.9
Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO

Italiano 7.9
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

BBQ Chicken 7.9
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

Goat Cheese + Basil 7.9
Goat cheese, mozzarella, parmesan, fresh basil. GFO
Option to add sun-dried tomatoes.

Margherita 7.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
If you have a food allergy, please speak to the owner, manager, chef or your server.

KIDS

12 years old and under. All kids meals include a beverage, 6.9.

Kid Chicken
Grilled. Choice
of side. GF HH

Grilled Cheese
Mozzarella and cheddar cheese.
Choice of side. V

Cheese Pizza
Flatbread cheese
pizza. GFO V

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

Kid Steak*
USDA Choice Flat Iron.
Choice of side. GF

SIDES + À LA CARTE

All Fresh Made Sides +4
**All sides GF except Seasonal Squash Couscous
+ English muffin

STH Bacon Succotash	Grilled Asparagus	Cherry-wood Smoked Bacon	+3
Steamed Spinach	Mexican Street Corn	Sage Sausage Patties	+3
Shoestring French Fries	Roasted Brussels Sprouts	English Muffin**	+2
Steamed Broccoli	Fruit	Breakfast Potatoes	+2
Garlic Whipped Potatoes	Seasonal Squash Couscous**		

WINE

HOUSE 7 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	10 39
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10 39
	Ruffino Lumina Pinot Grigio	Veneto, Italy	9 35
	Hess Select Chardonnay	California	10 39
Black Stallion Chardonnay	Napa Valley, California	10 39	
RED	Angeline Pinot Noir	California	9 35
	Goulard 'Classico' Malbec	Mendoza, Argentina	9 35
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	10 39
	Josh Cellars Cabernet Sauvignon	California	11 43
	Gnarly Head Cabernet Sauvignon	California	8 31
	Joel Gott 815 Cabernet Sauvignon	California	13 51
ROSE	Mulderbosch	South Africa	9 35
	La Vidabanais Le Provençal	Provence, France	10 39
	'Whispering Angel'	Provence, France	14 49
SPARKLING	La Luca Prosecco split	Veneto, Italy	11
	La Luca Prosecco	Veneto, Italy	46
	Mumm Napa Brut Prestige	Napa Valley, California	50

WINES OF INTEREST

Rutherford Ranch Reserve Chardonnay	Napa Valley, California	15 49
Kenwood Jack Merlot	Sonoma, California	53
Antigal Uno 1 Malbec	Mendoza, Argentina	11 43
La Crema Pinot Noir	Sonoma, California	15 49
Jackson Estate Cabernet Sauvignon	Alexander Valley, California	60

RESERVE SELECTION

Stag's Leap 'Artemis' Cabernet Sauvignon	Napa Valley, California	80
Duckhorn Cabernet Sauvignon	Sonoma, California	125
'The Prisoner' Red Blend	Napa Valley, California	105
Caymus Cabernet Sauvignon	Napa Valley, California	140

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	7.5	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.	7.5	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
Skinny Girl Tangerine Pom Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	9	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Bell Rock <i>smooth + sweet</i> Belgian witbier, Firefly Sweet Tea Vodka, lemonade, blueberry.	9	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Cucumber Basil Collins <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	Zen <i>clean + crisp</i> Grey Goose, basil, cucumber, lemongrass.	12
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q ginger beer, lime.	10	Dirty Goose <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
Bourbon Buck <i>spicy + bold</i> Bulleit Bourbon, Q ginger beer, lime.	10		
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10		
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	12		
Apache Fire Margarita <i>hot + citrusy</i> Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime.	12		
Tangerine Smash <i>bright + smooth</i> Michter's Rye Whiskey, tangerine, lemon, mint.	12		
Classic Old Fashioned <i>bold + smooth</i> Hudson's Baby Bourbon, bitters, Luxardo cherry.	10		
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

Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9
Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	3.9

BEVERAGES

Coca-Cola Products	2.95
Craft Sodas	3.5
Saratoga Water 28oz, Sparkling or Still	5
Selection of quality teas	3
French Press Coffee	3