

STARTERS

House Made Soup 4.9 cup | 6.9 bowl
Ask your server for today's selection.

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

Chicken + Black Bean Tostada 7.9
Tortillas, cheddar cheese, fresh pico, jalapeños, blackbean salsa, cilantro, sour cream. GF

Desert Fire Jalapeños 8.9
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 9.9
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

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

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

Beet + Goat Cheese 9.9
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 for fish include: Herb Butter, Pineapple Mango Salsa (HH), Chimichurri (HH) or Lemon Butter (+1)

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 19.9
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* 20.9
8 oz. USDA Choice. Choice of two house made sides. GF

Grilled Chicken 16.9
8 oz. BBQ and choice of two house made sides. GF HH

Seasonal Fish market
Certified sustainable, fresh caught. Grilled with 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

CLASSIC BRUNCH

Huevos Rancheros 12.9
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 15.9
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. Fresh baked buttermilk biscuit. GFO

Avocado Toast 8.9
Grilled jalapeño cornbread, hummus, mashed avocado, cherry tomato halves, alfalfa sprouts, sriracha aioli. With greens. V
Option to add bacon and egg +4

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 9.9
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.

Country Ham Benedict 10.9
Organic poached eggs*, salt cured Country Ham, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

HANDHELDS

Crab Cake Sliders 11
House made, remoulade, greens, red onion. With greens.

Australian Kobe Beef Sliders** 10
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

Prime Rib Sandwich 13.9
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 15.9
1/2 lb, Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. Choice of side. GFO
Gluten Free Bun +1

South Rim Shrimp Flatbread 9
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO

Italiano Flatbread 8
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

BBQ Chicken Flatbread 8
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

Margherita Flatbread 8
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO

For your convenience, a 20% gratuity has been added to parties of 8 or more.

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
Grilled Cheese Mozzarella and cheddar cheese. Choice of side. V	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		Breakfast Potatoes	+2
		Organic cage-free eggs	+3

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	8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	8 31
	Sartori Di Verona Pinot Grigio	Veneto, Italy	7 27
	Beckon Chardonnay	Central Coast, California	11 43
	Hess Select Chardonnay	California	9 35
Kenwood Chardonnay 'Yulupa'	California	8 31	
RED	Angeline Pinot Noir	California	8 31
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
	Zuccardi 'Serie A' Malbec	Mendoza, Argentina	10 39
	Michael David 'Freakshow' Red Blend	Lodi, California	11 43
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 31
	Cousino Macul Antiguas Reserva Cabernet	Maipo Valley, Chile	10 39
	Josh Cellars Cabernet Sauvignon	California	9 35
Joel Gott 815 Cabernet Sauvignon	California	13 51	
ROSE	Bieler Père et Fils Corteaux	Provence, France	9 35
SPARKLING	Maschio Prosecco	Veneto, Italy	9
	Chic Sparkling Cava Rosé	Catalonia, Spain	29
	Mumm Napa Brut Prestige	Napa Valley, California	49

WINES OF INTEREST

Meiomi Pinot Noir	California	11 39
Kenwood Jack London Merlot	Sonoma, California	46

RESERVE SELECTION

Erath Pinot Noir 'Resplendent'	Oregon	52
Seghesio Zinfandel Anniversario 62	Sonoma, California	54
'The Prisoner' Red Blend	Napa Valley, California	105
Peju Cabernet Sauvignon	Napa Valley, California	90
Caymus Cabernet Sauvignon	Napa Valley, California	140

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Classic Mimosa	7	Red Rock	10
Prosecco, orange juice.		<i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.	
Classic Bloody Mary	7	Pomegranate Blueberry	10
House blend, vodka.		<i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	
Sedona White Sangria	7 15	Havana Coconut	10
<i>bright + citrusy</i> White wine, fresh juices.		<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
Sedona Red Sangria	7 15	Lemon Drop	10
<i>sweet + bold</i> Red wine, brandy, fresh juices.		<i>citrusy + sweet</i> Absolut Citron, lemon.	
Skinny Girl Tangerine Pom Spritzer	8	The Sedona	12
<i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.		<i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	
Build Your Own Mule	10.5	Dirty Goose	12
<i>clean + spicy</i> Q Ginger Beer, lime.		<i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	
Moscow Mule	Russian Standard Vodka		
American Mule	Tito's Vodka		
Bourbon Buck	Jim Beam Bourbon		
Mexican Buck	Jose Cuervo Tequila		
Xique-Xique	10	SPIRIT FREE	
<i>clean + herbaceous</i> Peal Cucumber Vodka, St. Germain, basil, fresh juices.		Add vodka to any spirit free drink +6	
Prickly Pear Margarita	10	Grapefruit Refresher	3.9
<i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.		<i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	
Apache Fire Margarita	12	Cactus Lemonade	3.9
<i>hot + citrusy</i> Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime.		<i>sweet + bright</i> Prickly pear, pineapple, lemonade.	
Ultimate Gin + Tonic	10		
<i>smooth + citrusy</i> Hendrick's gin, fresh rosemary, Q tonic.			
Classic Old Fashioned	10		
<i>bold + smooth</i> Jefferson Reserve Bourbon, Angostura bitters, Luxardo cherry.			
Smoked Manhattan	12		
<i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickorysmoke.			

BEVERAGES

Coca-Cola Products	3.25
Craft Root Beer	3.75
Icelandic Water	5
28oz, Sparkling or Still	
Mighty Leaf Teas	3.25
French Press Coffee	4