

STARTERS

House Made Soup 5.9 cup | 7.9 bowl
Ask your server for today's selection.

Truffle Fries 8.9
Shoestring potatoes, truffle oil, sea salt, parmesan.
Garlic lemon aioli. GF V

Desert Fire Jalapeños 9.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Mediterranean Hummus Platter 9.9
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta.
Served with toasted flatbread wedges. GFO HH VO+

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

Canyon Crab Flatbread 12.9
Crab meat, melted cheese, remoulade. GFO

GREENS

Add Chicken or Shrimp +6. 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 7.9
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

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, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

Chicken Marsala 17.9
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

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

Grilled Chicken 14.9
8 oz. BBQ and choice of two house made sides. GF HH

Rockfish 23.9
Certified sustainable, local, fresh caught.
Grilled with choice of topping and 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

CLASSIC BRUNCH

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

Nutella French Toast 11.9
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 17.9
8 oz, USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO

Croque Monsieur 10.9
Baked challah, grand cru, house made béchamel sauce, smoked ham, mozzarella cheese. With greens.

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, hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Sausage Benedict 11.9
Organic poached eggs*, sage sausage patties, hollandaise, fresh baked buttermilk biscuit.
Breakfast potatoes and grilled asparagus.

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

HANDHELDS

Crab Cake Sliders 9 (2) 13 (3)
House made, remoulade, greens, red onion. With greens.

Australian 'Kobe Beef Sliders** 8 (2) 12 (3)
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 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 13.9
1/2 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO
Add cherry-wood bacon +2 Gluten Free Bun +1

Meat Lovers 9
Italian fennel sausage, pepperoni, onion, mozzarella, parmesan, fresh basil. GFO

BBQ Chicken Flatbread 9
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

Margherita Flatbread 9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

South Rim Shrimp Flatbread 9
Shrimp, mozzarella, parmesan fresh pico, avocado, cilantro. 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, 7.9

Nutella French Toast

Topped with fresh strawberries, bananas and whipped cream. V

Chicken Cutlet Fingers

House made, panko and pan fried. Choice of side.

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 +3
**All GF except Buttermilk Biscuit

Organic Greens

Grilled Asparagus

Cherry-wood Smoked Bacon +3

Steamed Spinach

Mexican Street Corn

Sage Sausage Patties +3

Shoestring French Fries

Roasted Brussels Sprouts

Fresh Baked Buttermilk Biscuit** +2

Steamed Broccoli

Fruit

Breakfast Potatoes +3

WINE

HOUSE 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

Color	Wine Name	Origin	Price
WHITE	Fire Road Sauvignon Blanc	Marlborough, New Zealand	11 42
	Brancott Sauvignon Blanc	Marlborough, New Zealand	12 46
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10 39
	Montinore Pinot Gris	Williamette, Oregon	12 46
	Fess Parker Chardonnay	Santa Barbara, California	15 55
	Hess Chardonnay	California	10 39
	Grove Ridge Chardonnay	Central Coast, California	9 34
	Julia James Chardonnay	California	11 42
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9 34
	Heinz Eifel Riesling	Rheinhessen, Germany	9 34
Villa Pozzi Moscato	Sicily, Italy	9 34	
RED	Firesteed Pinot Noir	Willamette, Oregon	14 44
	Cloud Break Pinot Noir	Central Coast, California	9 33
	Skyfall Merlot	Columbia Valley, Washington	12 46
	Michael David 'Freakshow' Red Blend	Lodi, California	15 55
	Ruca Malen Malbec	Mendoza, Argentina	11 42
	District 7 Cabernet Sauvignon	Central Coast, California	10 39
	Josh Cellars Cabernet Sauvignon	California	12 46
	Joel Gott 815 Cabernet Sauvignon	California	12 46
Ramon Bibao 'Crianza'	Rioja, Spain	14 50	
ROSE	Rosé de Provence 'Fleurs de Prairie'	Côtes de Provence, France	11 42
	Castello di Raimat	Spain	9 34
SPARKLING	La Luca Prosecco	Veneto, Italy	9 34
	Casa del Mar Brut Rosé	Spain	10 38
	Comte de Bucques Brut	France	8 25
	Codonú Clasico Brut	Catalonia, Spain	10 38

WINES OF INTEREST

Marco Felluga Friuli Bianco	Italy	12 46
Cleto Chiarli 'Lambrusco Grasparossa'	Italy	9 34
Paraduxx 'Proprietary Red'	Napa Valley, California	16 60
Truchard Syrah	California	14 50
Fess Parker 'Frontier Red'	Central Coast, California	9 34
Longmeadow Ranch 'Farmstead Cabernet'	Napa Valley, California	58

RESERVE SELECTION

Mumm Brut Champagne	Champagne, France	58
Veuve Cliquot Champagne	Champagne, France	85
Trefethen 'Oak Knoll' Chardonnay	Napa Valley, California	58
Saintsbury 'Stanly Ranch' Pinot Noir	Los Caneros, California	95
'The Prisoner' Red Blend	Napa Valley, California	110
Duckhorn 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.	8	Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.	12
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	12
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, fresh basil, juices.	10	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	12
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's gin, fresh rosemary, Q Tonic.	10	Chocolate Cold Brew <i>sweet + roasty</i> Van Gogh Espresso Vodka, Disaronno, cream, nutmeg, chocolate drizzle.	12
French 75 <i>bright + citrusy</i> Tanqueray, lemon, rosemary simple, prosecco.	9	Lemon Basil <i>citrusy + clean</i> Russian Standard Vodka, fresh lemon + basil.	12
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh lemon, lime juice.	14
Skinny Girl Tangerine Pom Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	8	Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14
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.	14		
STH Spritz <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	8		
Grapefruit Negroni <i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit.	10		
Classic Old Fashioned <i>bold + smooth</i> Buffalo Trace Bourbon, bitters, Luxardo cherry. Add 'smoked option' +2	12		
Classic Manhattan <i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add 'smoked option' +2	12		

SPIRIT FREE

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

Coca-Cola Products	2.9
Craft Root Beer	3.5
Saratoga Water	5
28oz, Sparkling or Still	
Mighty Leaf Teas	3
French Press Coffee	3