

STARTERS

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

Edamame 5.9
Steamed and tossed in smoked sea salt. GF HH V+

Truffle Fries 6.9
Shoestring potatoes, truffle oil, sea salt, parmesan.
Garlic lemon aioli. GF V

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+

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

GREENS

Add Chicken or Shrimp +6. Add Flat Iron Steak* or Grilled Salmon* +10. Add Filet* +20

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+

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 include: Seasoned Butter, 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

Grilled Chicken 14.9
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 19.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Blackened Halibut* 24.9
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, 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

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, freshly baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

HANDHELDS

Crab Cake Sliders 10 (2) 13 (3)
House made, remoulade, greens, red onion. With greens.

Australian 'Kobe Beef Sliders** 9 (2) 11 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

Cheeseburger 12.9
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

Prime Rib Sandwich 13.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. With greens. GFO
Gluten Free Bun +1

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

Italiano Flatbread 8.9
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

BBQ Chicken Flatbread 8.9
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

Margherita Flatbread 8.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO

Devil's Canyon 8.9
House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha.

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

*Contains raw or undercooked ingredients. 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, 6.5

	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	Fruit	Fresh Baked Buttermilk Biscuit** +2
Steamed Broccoli		Breakfast Potatoes +2

WINE

HOUSE 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	Ruffino Moscato d'Asti	Piedmont, Italy	8 30
	Banfi 'Le Rime' Pinot Grigio	Tuscany, Italy	8 30
	Santa Margherita Pinot Grigio	Alto-Adige, Italy	49
	10 Span Pinot Gris	Monterey, California	9 34
	Chateau Ste Michelle Dry Riesling	Columbia Valley, Washington	8 30
	13 Celsius Sauvignon Blanc	Marlborough, New Zealand	9 34
RED	Mer Soleil 'Silver' Chardonnay	Monterey, California	9 34
	Hess Select Chardonnay	Monterey, California	10 38
	Meiomi Pinot Noir	Central Coast, California	12 44
	Doña Paula Malbec	Mendoza, Argentina	8 30
	14 Hands Merlot	Columbia Valley, California	8 30
	Michael David 'Freakshow' Red Blend	Lodi, California	11 43
	Louis Martini Cabernet Sauvignon	Sonoma, California	9 34
	'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13 51
ROSE	Joel Gott 815 Cabernet Sauvignon	California	13 51
	Caymus 'Conundrum' Red Blend <small>1 liter</small>	Napa Valley, California	12 55
SPARKLING	Terra d'Oro Zinfandel	California	9 34
	Brut Rosé Cuvee Mousseux Split	Monterey, California	11
	Chateau de Campuget Rosé	Costieres de Nimes, France	9 34
	Avissi Split	California	11
	La Marca Prosecco	Treviso, Italy	34
	Chandon Brut	California	55
	Veuve Cliquot Brut	Champagne, France	90

WINES OF INTEREST

Stags Leap Winery Chardonnay	Napa Valley, California	55
'Migration' Pinot Noir by Duckhorn	Russian River Valley, California	54
Orin Swift 'The Prisoner' Red Blend	Napa Valley, California	84
Orin Swift 'Palermo' Cabernet Sauvignon	Napa Valley, California	65
Caymus Cabernet Sauvignon	Napa Valley, California	120

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.	9
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.	9
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.	9
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's gin, fresh rosemary, Q Tonic.	10	Lemon Basil Monsoon <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	11
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	9	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh lemon, lime juice.	12
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	12		
Bourbon, Basil + Blood Orange Bash <i>smooth + sweet</i> Bulleit Bourbon, basil, blood orange, bitters.	10		
Classic Old Fashioned <i>bold + smooth</i> Bulleit Bourbon, bitters, Luxardo cherry.	10		
Classic Manhattan <i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry.	12		

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	2.75
Craft Sodas <small>Ask your server for today's selection.</small>	3.5
Fiji Water <small>800 ml, Still</small>	5
San Pellegrino <small>800 ml, Sparkling</small>	5
Mighty Leaf Teas	3
French Press Coffee	3

Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9
---	-----