

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. Truffled 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 9.9
House made hummus with roasted red peppers, 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 11.9
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 6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Beet + Goat Cheese 10.9
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 17.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

CLASSIC BRUNCH

Huevos Rancheros 11.9
Corn tortilla, black bean puree, chorizo, guacamole, tomatoes, ranchero sauce, feta, two eggs* over easy. 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. GFO

Steak + Egg Hash 16.9
8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO

Shrimp + Grits 16.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF Add over easy egg* +2.

Avocado Toast 9.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V 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
Tomatoes, 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 poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

HANDHELDS

'Kobe Beef** Sliders 9

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

Crab Cake Sliders 11

House made, remolaude, greens, red onions. With greens.

Cheeseburger 12.9

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO
Add cherry-wood smoked bacon +2

STH Burger 14.9

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

South Rim Shrimp Flatbread 8

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO

Meat Lovers Flatbread 8

Italian fennel sausage, pepperoni, red onion, 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 V

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 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* 21.9

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

Grilled Chicken 16.9

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

Golden Sea Bass (Corvina) 20.9

Certified sustainable. Grilled with choice of topping and two house made sides. GF

Norwegian Salmon* 22.9

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

SIDES + Á LA CARTE

All sides are GF except Buttermilk Biscuit.

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

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.

WINE

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

WHITE	Stemmari Moscato	Sicily, Italy	8 30
	Relax Riesling	Longuich, Germany	7 27
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 34
	Oyster Bay Sauvignon Blanc	Marlborough, New Zealand	8 30
	Caposaldo Pinot Grigio	Veneto, Italy	9 34
	Acrobat Pinot Gris	Oregon	8 30
	Hess Select Chardonnay	California	9 35
	The Seeker Chardonnay	California	8 30
RED	Irony Black Pinot Noir	Monterey, California	9 34
	Macmurray Ranch Pinot Noir	California	12 46
	Alamos Malbec	Mendoza Argentina	8 30
	Cusumano Merlot	Italy	7 26
	Michael David 'Petite Petit'	Lodi, California	13 41
	Conundrum Red Blend	California	9 34
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	7 26
	J. Lohr Syrah	Paso Robles, California	10 32
	Josh Cellars Cabernet Sauvignon	California	10 38
	Joel Gott 815 Cabernet Sauvignon	California	12 40
	1000 Stories Bourbon Barrel Aged Cabernet Sauvignon	California	8 30
ROSÉ	'Whispering Angel'	Provence, France	10 38
	Chapoutier Belle	Provence, France	8 30
	Gloria Ferrer Blanc de Noirs	Carneros, California	64
SPARKLING	La Marca Prosecco Brut	Italy	8 30
	Moët & Chandon Brut Impérial	Champagne, France	90
	Bouvet Ladubay Signature Brut	Loire Valley, France	12 40

WINES OF INTEREST

Sonoma-Cutrer 'The Cutrer' Chardonnay	California	11 42
Santa Margherita Pinot Grigio	Italy	9 34
Meiomi Pinot Noir	California	12 46
Michael David 'Freakshow' Red Blend	Lodi, California	45

RESERVE SELECTION

Cakebread Chardonnay	California	115
Duckhorn Merlot	Napa Valley, California	80
Stags Leap Cabernet Sauvignon	Napa Valley, California	100
Caymus Cabernet Sauvignon	Napa Valley, California	140
Stone Street Estate Cabernet Sauvignon	California	80

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	7.5 15
Sedona Red Sangria <i>sweet + bold</i> Red wine, fresh juices.	7.5 15
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandrin, Cointreau, fresh orange juice.	9
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.	13
Nutty Russian <i>creamy + smooth</i> Pearl vodka, Kahlua cream, hazelnut.	10
STH Spritz <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	12
Classic Old Fashioned <i>bold + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. Add 'smoked option' +2	10
Classic Manhattan <i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add 'smoked option' +2	12

T2T LEMON BASIL MARTINI

Tito's vodka, fresh lemon, and basil.
9.9

**We will donate \$1 to the Tunnel to
Towers Foundation for every
T2T Lemon Basil Martini sold!**

We are a proud supporter of the
Tunnel to Towers Foundation,
an organization that honors our
nation's first responders
and military heroes.



#LETUSDOGOOD

Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	10
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Lemon Basil Monsoon <i>smooth + citrusy</i> Old Forresters 86 Bourbon, lemon, basil, agave nectar.	10
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Dirty Goose <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

BEVERAGES

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

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
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