

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 10.9
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 HH V+

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

Southwest Roasted Wings 13.9
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* +15. Add Salmon* +15

Sedona House 5.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette.
GF HH V+ | Add feta or goat cheese +1

Caesar 7.9
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

Beet + Goat Cheese 10.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+

Power 10.9
Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF HH 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 22.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries.
House made lemon balsamic vinaigrette. GF HH

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).
Substitutue a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4.

Hand Cut Filet Mignon* 29.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides.
GF

Hand Cut NY Strip 28.9
12 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. 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

Crab Stuffed Shrimp 23.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Rockfish* 24.9
Certified sustainable, fresh caught. 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 HH

CLASSIC BRUNCH

Huevos Rancheros 12.9
Corn tortilla, black bean puree, chorizo, guacamole, tomatoes, rancho sauce, feta, two eggs* over easy. GF

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

Avocado Toast 10.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V
Add bacon + egg* +7

Southwest Steak Omelette 12.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF

Margherita Omelette 10.9
Tomatoes, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V

Shrimp + Grits 16.9
Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF
Add over easy egg* +3.

Steak + Egg Hash 21.9
8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy.

Chesapeake Crab Benedict 15.9
Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Sausage Benedict 12.9
Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Bacon Eggs Benedict 12.9
Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

HANDHELDS

Substitutue a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4.

STH Burger 15.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

Alpine Burger 15.9
7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO

Hangover Burger 15.9
7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

Cheeseburger 14.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO
Add cherry-wood bacon +3.9

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

Alpine Chicken Sandwich 12.9
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

Crispy Chicken Sandwich 12.9
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. 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.

SLIDERS

Salmon* 10.9 (2) | 14.9 (3)
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.

'Kobe Beef'** 10.9 (2) | 14.9 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

Crab Cake* 10.9 (2) | 14.9 (3)
House made, remoulade, greens, red onion. With greens.

Dixie 10.9 (2) | 14.9 (3)
Smoked pulled pork and house made jicama slaw. With greens.

FLATBREADS

Meat Lovers Flatbread 9.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO

South Rim Shrimp Flatbread 9.9
Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO

BBQ Chicken Flatbread 9.9
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

Margherita Flatbread 9.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

SIDES + À LA CARTE

Fresh Made Sides and Add Ons +3.9
**All GF except Buttermilk Biscuit

Organic Greens

Grilled Asparagus

Steamed Broccoli

Shoestring French Fries

Steamed Spinach

Mexican Street Corn

Garlic Whipped Potatoes

Roasted Brussels Sprouts

(2) Eggs any style

Sage Sausage Patties

Cherry-wood Smoked Bacon

Breakfast Potatoes

Fresh Baked Buttermilk Biscuit** +3

Sweet Potato Fries +5.9

WINE

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

WHITE			
Brancott Sauvignon Blanc	Marlborough, New Zealand	12	46
Napa Cellars Sauvignon Blanc	Napa Valley, California	11	42
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10	39
Montinore Pinot Gris	Willamette, 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			
Firestead 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 Bilbao 'Crianza'	Rioja, Spain	14	50
ROSÉ			
Rosé de Provence 'Fleurs de Prairie'	Côtes de Provence, France	11	42
Bieler Père et Fils	Côtes de Provence, France	9	34
SPARKLING			
La Luca Prosecco	Veneto, Italy	9	34
Casa del Mar Brut Rosé	Spain	10	36
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 Clicquot Champagne	Champagne, France	85	
Trefethen 'Oak Knoll' Chardonnay	Napa Valley, California	58	
Saintsbury 'Stanly Ranch' Pinot Noir	Los Caneros, California	80	
'The Prisoner' Red Blend	Napa Valley, California	85	
Duckhorn Cabernet Sauvignon	Napa Valley, California	95	

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	8
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
Skinny Goose Spritzer <i>clean + citrusy</i> Grey Goose L'Orange, fresh muddled orange, soda. <i>100 calories, no added sugar</i>	10
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	10
STH Mule <i>clean + spicy</i> Pearl Vodka, 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.	14
Smoked Old Fashioned <i>bold + smoky</i> Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14
Smoked Manhattan <i>bitter + smoky</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI

Pearl 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

The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	12
Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	12
Chocolate Cold Brew <i>sweet + roasty</i> Van Gogh Espresso Vodka, Disaronno, cream, nutmeg, chocolate drizzle.	12
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14
Lemon Basil Monsoon <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	12

SPIRIT FREE

Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
Grapefruit Refresher Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade Prickly pear, pineapple, lemonade.	3.9

BEVERAGES

Coca-Cola Products	3.5
Craft Root Beer	3.9
Saratoga Water 28oz, Sparkling or Still	5.5
Mighty Leaf Teas	3.9
French Press Coffee	3.9
Orange Juice	3.9

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.