

STARTERS

House Made Soup 5.9 cup | 7.9 bowl

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

Hummus Duo 8.9

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

Guacamole 10.9

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

Seared Ahi Tuna* 11.9

Seared rare, seaweed salad, Asian sauce.

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 6.9

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Power 9.9

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF

Strawberry Beet 11.9

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry 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 18.9

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

CLASSIC BRUNCH

Avocado Toast 9.9

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

Nutella French Toast 10.9

Topped with fresh strawberries, bananas, whipped cream. V

Hangover Burger 15.9

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

Steak + Egg Hash 21.9

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.

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 10.9

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

Sausage Benedict 11.9

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

Bacon Eggs Benedict 11.9

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

Florentine Benedict 10.9

Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

HANDHELDS

'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. GFO

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 15.9

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).

Hand Cut Filet Mignon* 33.9

7 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut NY Strip* 34.9

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 18.9

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

Crab Stuffed Shrimp 22.9

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

Rockfish* 22.9

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

Norwegian Salmon* 23.9

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

SIDES + Á LA CARTE

**All sides are GF except Couscous + Buttermilk Biscuit

Organic Greens	+4
Grilled Asparagus	+4
Steamed Broccoli	+4
Shoestring French Fries	+4
Seasonal Squash Couscous**	+4

STH Bacon Succotash	+4
Garlic Whipped Potatoes	+4
Mexican Street Corn	+4
Frutit	+4

Sweet Potato Fries	+5
Roasted Brussels Sprouts	+5
Grilled Vegetables	+5
Cherry-wood Smoked Bacon	+3
Sage Sausage Patties	+3
Fresh Baked Buttermilk Biscuit**	+2
Breakfast Potatoes	+2

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.

WINE

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

WHITE	Stemmari Moscato	Sicily, Italy	8 30
	Relax Rielsing	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
ROSE	'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 + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria White wine, fresh juices.	7.5 15
Sedona Red Sangria Red wine, brandy, fresh juices.	7.5 15
Xique-Xique Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
Mojito Bacardi Rum, fresh mint, lime, soda.	9
STH Mule Pearl Vodka, Q Ginger Beer, lime.	10
STH Orange Crush Absolut Mandrin, Cointreau, fresh orange juice.	9
Paloma Exotico Reposado, lime, Q grapefruit soda.	9
The Greyhound Tito's handmade Vodka, elderflower, fresh grapefruit.	10
Skinny Goose Spritzer Grey Goose L'Orange, fresh muddled orange, soda. <i>100 calories, no added sugar</i>	9
Skinny Girl Tangerine Pom Spritzer Skinny Girl Vodka, tangerine, POM juice, soda.	9
Prickly Pear Margarita Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
El Patron Margarita Patron, fresh juices, Grand Marnier float.	13
Smoked Old Fashioned Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12
Smoked Manhattan 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

Red Rock Absolut Citron, Ciroc Red Berry, fresh juices.	10
Pomegranate Blueberry Pearl Blueberry, blood orange, POM juice.	10
Havana Coconut Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Watermelon Tito's handmade Vodka, lime juice, watermelon.	11
The Sedona Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Dirty Goose Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

BEVERAGES

Coca-Cola Products	3
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	2.75
French Press Coffee	2.75
Orange Juice	2.35

SPIRIT FREE

Add vodka to any spirit free drink +6

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