

## 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

**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+

**Canyon Crab Flatbread** 13.9  
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

**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** 23.9  
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

## CLASSIC BRUNCH

**Nutella French Toast** 10.9  
Topped with fresh strawberries, bananas, whipped cream. V

**Hangover Burger** 15.9  
1/2 lb, 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.

**Avocado Toast** 9.9  
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V 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** 10.9  
Tomatoes, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V

**Chesapeake Crab Benedict** 16.9  
Organic poached eggs\*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

**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.

### Crab Cake Sliders 14

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 15.9

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

### The Beyond Burger 15.9

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

### South Rim Shrimp Flatbread 9

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 19.9

8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

### Chuckawalla Chicken 19.9

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 18.9

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

### Golden Sea Bass (Corvina) 21.9

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

### Norwegian Salmon\* 24.9

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

### Crab Stuffed Shrimp 24.9

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

## SIDES + À LA CARTE

All sides are GF except Buttermilk Biscuit.

Organic Greens	+4
Grilled Asparagus	+4
Steamed Broccoli	+4
Shoestring French Fries	+4

Fruit	+4
Southwest Corn	+4
Garlic Whipped Potatoes	+4
Roasted Brussels Sprouts	+4
Sweet Potato Fries	+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

\*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	<b>Stemmari Moscato</b>	Sicily, Italy	8   30
	<b>Relax Riesling</b>	Longuich, Germany	7   27
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
	<b>Black Stallion Sauvignon Blanc</b>	Napa Valley, California	9   34
	<b>Oyster Bay Sauvignon Blanc</b>	Marlborough, New Zealand	8   30
	<b>Caposaldo Pinot Grigio</b>	Veneto, Italy	9   34
	<b>A-Z Pinot Grigio</b>	Oregon	8   30
	<b>Hess Select Chardonnay</b>	California	9   35
	<b>The Seeker Chardonnay</b>	California	8   30
RED	<b>MacMurray Ranch Pinot Noir</b>	California	12   46
	<b>Alamos Malbec</b>	Mendoza Argentina	8   30
	<b>Cusumano Merlot</b>	Italy	7   26
	<b>Conundrum Red Blend</b>	California	9   34
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	7   26
	<b>Z Alexander Brown 'Uncaged' Pinot Noir</b>	California	10   32
	<b>Black Stallion Cabernet Sauvignon</b>	California	13   41
	<b>Josh Cellars Cabernet Sauvignon</b>	California	10   38
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	12   40
	<b>1000 Stories Bourbon Barrel Aged Cabernet Sauvignon</b>	California	8   30
ROSE	<b>'Whispering Angel'</b>	Provence, France	10   38
	<b>Meoimi</b>	California	9   35
SPARKLING	<b>La Marca Prosecco Brut</b>	Italy	8   30
	<b>Mumm Sparkling Rosé</b>	Napa Valley, California	10   38
	<b>Bouvet Ladubay Signature Brut</b>	Loire Valley, France	12   40

## WINES OF INTEREST

<b>Sonoma-Cutrer 'The Cutrer' Chardonnay</b>	California	11   42
<b>Santa Margherita Pinot Grigio</b>	Italy	9   34
<b>Meiomi Pinot Noir</b>	California	12   46

## RESERVE SELECTION

<b>Moët &amp; Chandon Brut Impérial</b>	Champagne, France	90
<b>Cakebread Chardonnay</b>	California	115
<b>Duckhorn Merlot</b>	Napa Valley, California	80
<b>Stags Leap Cabernet Sauvignon</b>	Napa Valley, California	100
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	140
<b>Kendall Jackson Reserve Cabernet Sauvignon</b>	Sonoma County, California	80

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b>	7.5   15
<i>sweet + citrusy</i> White wine, fresh juices.	
<b>Sedona Red Sangria</b>	7.5   15
<i>sweet + bold</i> Red wine, fresh juices.	
<b>Xique-Xique</b>	10
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	
<b>STH Mule</b>	10
<i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	
<b>STH Orange Crush</b>	9
<i>citrusy + refreshing</i> Absolut Mandrin, Cointreau, fresh orange juice.	
<b>Prickly Pear Margarita</b>	10
<i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	
<b>El Patron Margarita</b>	13
<i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	
<b>STH Spritz</b>	12
<i>bright + bitter</i> Amaro Nonino, prosecco, soda.	
<b>Classic Old Fashioned</b>	10
<i>bold + smoth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. Add 'smoked option' +2	
<b>Classic Manhattan</b>	12
<i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add 'smoked option' +2	

## 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

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

## BEVERAGES

<b>Coca-Cola Products</b>	3
<b>Craft Root Beer</b>	3.5
<b>Saratoga Water</b>	5
28oz, Sparkling or Still	
<b>Mighty Leaf Teas</b>	2.75
<b>French Press Coffee</b>	2.75

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Marrakesh Mint</b>	3.9
<i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber.	
<b>Green Tea Mule</b>	3.9
<i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	
<b>Grapefruit Refresher</b>	3.9
<i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	
<b>Cactus Lemonade</b>	3.9
<i>sweet + bright</i> Prickly pear, pineapple, lemonade.	