

STARTERS

House Made Soup 6.5 cup | 8.5 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 10.5
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Guacamole 10.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH V+

Mediterranean Hummus Platter 11.5
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Southwest Roasted Wings 13.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

Canyon Nachos 15.9
Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

GREENS

Add Chicken or Shrimp +8. Add Steak* or Salmon* +15.

Sedona House 6.5
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +1

Caesar 8.5
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 8.5
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Strawberry Beet 10.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. 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 10.9
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

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 11.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V
Add bacon + egg* +7

Southwest Steak Omelette 13.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF

Margherita Omelette 11.9
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* +3.9.

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

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

Sausage Benedict 13.9
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

Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4
Substitute Sweet Potato Fries +2. Substitute Truffle Fries +5

Crab Cake Sliders 10.9 (2) 14.9 (3)
House made, remolaude, greens, red onions.
With greens.

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

Prime Rib Sandwich 15.5
Sautéed mushrooms, caramelized onions,
fontina cheese, horseradish sauce, toasted
artisan roll. Served with natural au jus. GFO

Alpine Chicken Sandwich 14.9
Grilled chicken, bacon, Alpine swiss, honey
mustard, greens, tomato, red onion, toasted
potato bun. GFO

Crispy Chicken Sandwich 14.9
Crispy chicken breast coated in a hot honey
glaze, romaine, pickles, ranch, toasted potato
bun. GFO

STH Burger 16.5
7 oz. Wagyu beef*, pepper jack cheese, jicama
slaw, sweet chili glaze, toasted potato bun.
GFO

Alpine Burger 16.5
7 oz. Wagyu Beef*, Alpine Swiss, sherry
sautéed portabella mushrooms, truffle
mushroom aioli, caramelized onions, toasted
potato bun. GFO

Hangover Burger 16.5
7 oz. Wagyu beef*, American cheese, bacon,
over easy egg*, house made sauce,
caramelized onions, toasted potato bun. GFO

Cheeseburger 15.5
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 15.5
Plant-based veggie burger, American cheese,
greens, tomato, red onion, house made sauce,
toasted potato bun. GFO VO+

Meat Lovers Flatbread 10.5
Italian fennel sausage, pepperoni, red onion,
mozzarella, parmesan, fresh basil. GFO

South Rim Shrimp Flatbread 10.5
Shrimp, mozzarella, parmesan. fresh pico,
avocado, cilantro. GFO

BBQ Chicken Flatbread 10.5
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

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).
Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4
Substitute Sweet Potato Fries +2. Substitute Truffle Fries +5

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 17.9
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

SIDES + Á LA CARTE

All fresh made sides +3.9
All sides are GF except Buttermilk Biscuit.

Organic Greens
Grilled Asparagus
Steamed Broccoli
Shoestring French Fries
Steamed Spinach

Fruit
Southwest Corn
Garlic Whipped Potatoes
Roasted Brussels Sprouts

Cherry-wood Smoked Bacon
Sage Sausage Patties
Breakfast Potatoes
(2) Eggs any style
Fresh Baked Buttermilk Biscuit+3**
Sweet Potato Fries +5.9

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 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.

Mimosa <i>bright + citrusy</i> Prosecco, orange juice.	6
Bloody Mary <i>smooth + tangy</i> Tito's handmade Vodka, Zing Zang bloody mary mix, Old Bay, fresh lime.	10
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
Mojito <i>refreshing + herbaceous</i> Bacardi Rum, fresh mint, lime, soda.	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
Paloma <i>citrusy + refreshing</i> Exotico Reposado, lime, Q grapefruit soda.	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.	12
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14
Apache Fire Margarita <i>hot + citrusy</i> Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, lime.	12
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
Watermelon <i>clean + refreshing</i> Tito's handmade Vodka, lime, watermelon.	12
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14

BEVERAGES

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

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