

## STARTERS

### House Made Soup

Tomato Basil 4.9 cup | 6.9 bowl

### Truffle Fries 6.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

### Desert Fire Jalapeños 7.9

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

### Guacamole 8.9

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

### Mediterranean Hummus Platter 8.9

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

### Seared Ahi Tuna 10.9

Seared rare, seaweed salad, Asian sauce.

### Canyon Crab Flatbread 10.9

Crab meat, melted cheese, remoulade. GFO

## GREENS

Add Chicken or Shrimp +6. Add Steak\* +10

### Sedona House 4.9

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

### Caesar 5.9

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

### Gorgonzola Chopped 5.9

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

### Beet + Goat Cheese 8.9

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

### 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

### Julie's Farmer 9.9

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

### Salmon\* Asparagus 15.9

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, queso fresco, 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 15.9

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

### 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

### Crab Cake 9

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

### Australian 'Kobe Beef'\* 9

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

### Prime Rib 13

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

### Cheeseburger 9.9

1/3 lb Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

### STH Burger 14.9

1/2 lb, Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

### South Rim Shrimp Flatbread 7

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

### Italiano Flatbread 7

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

### BBQ Chicken Flatbread 7

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

### Margherita Flatbread 7

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\* 26.9

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

### Hand Cut NY Strip 25.9

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

### Black Angus Flat Iron Steak\* 17.9

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

### Grilled Chicken 13.9

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

### Crab Stuffed Shrimp 20.9

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

### Mahi Mahi\* 21.9

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

### Norwegian Salmon\* 20.9

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

## SIDES + À LA CARTE

All fresh made sides +3.  
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	STH Bacon Succotash	+3	Fresh Baked Buttermilk Biscuit**	+2
Shoestring French Fries	+3	Garlic Whipped Potatoes	+3	Breakfast Potatoes	+2
		Sweet Potato Fries	+5		

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>Villa Pozzi Moscato</b>	Sicily, Italy	8   31
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
	<b>Sartori Di Verona Pinot Grigio</b>	Veneto, Italy	8   31
	<b>Barboursville Pinot Grigio</b>	Virginia	39
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
	<b>Cloudfall Sauvignon Blanc</b>	Monterey, California	10   39
	<b>Kenwood 'Yulupa' Chardonnay</b>	Monterey, California	8   31
	<b>Hess Select Chardonnay</b>	California	9   35
RED	<b>Angeline Pinot Noir</b>	California	8   31
	<b>Meiomi Pinot Noir</b>	California	11   43
	<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   31
	<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	11   43
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	8   31
	<b>J. Lohr Syrah</b>	Paso Robles, California	9   35
	<b>Josh Cellars Cabernet Sauvignon</b>	California	9   35
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	13   51
<b>Barboursville Cabernet Sauvignon</b>	Virginia	37	
ROSE	<b>Los Dos</b>	Campo de Borja, Spain	7   27
	<b>Chapoutier Belle</b>	Provence, France	9   35
SPARKLING	<b>Chic Sparkling Cava Rosé</b>	Catalonia, Spain	29
	<b>Alzaia Prosecco</b>	Veneto, Italy	7
	<b>Wycliff Brut</b>	California	7   27
	<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	49

## WINES OF INTEREST

<b>Paul Cluver Elgin Sauvignon Blanc</b>	Western Cape, South Africa	43
<b>Domaine des Herbauges Chardonnay</b>	Loire Valley, France	12   46
<b>Seghesio Zinfandel</b>	Sonoma, California	54
<b>Lovingston Cabernet Franc</b>	Virginia	54

## RESERVE SELECTION

<b>Moet &amp; Chandon Brut Imperial</b>	Champagne, France	72
<b>Chateau de la Coste Margaux Bordeaux</b>	Bordeaux, France	60
<b>Orin Swift 'Pappillon' Red Blend</b>	Napa Valley, California	110

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# COCKTAILS

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Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> White wine, fresh juices.	7   15	<b>The Sedona</b> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Sedona Red Sangria</b> Red wine, brandy, fresh juices.	7   15	<b>Watermelon</b> Tito's handmade vodka, watermelon, lime.	10
<b>Xique-Xique</b> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	<b>Havana Coconut</b> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>Peach Spritzer</b> Bombay Sapphire gin, Peach Schnapps, fresh juices.	9	<b>Pomegranate Blueberry</b> Stoli Blueberry, blood orange, POM juice.	10
<b>STH Orange Crush</b> Absolut Mandarin, Cointreau, fresh orange juice.	9	<b>Red Rock</b> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Moscow Mule</b> Russian Standard Vodka, Q Ginger Beer, lime.	10	<b>Dirty Goose</b> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
<b>Prickly Pear Margarita</b> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	<b>Lemon Basil Monsoon</b> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	11
<b>El Patron Margarita</b> Patron, fresh juices, Grand Marnier float.	13	<b>Cathedral Rock</b> Sombra Mezcal, Carpano Antica, Grand Marnier, bitters.	13
<b>Grapefruit Negroni</b> Tanqueray, Carpano Antica, Campari, grapefruit.	12		
<b>Smoked Old Fashioned</b> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12		
<b>Smoked Manhattan</b> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14		

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## BEVERAGES

<b>Coca-Cola Products</b>	<b>2.5</b>
<b>Craft Root Beer</b>	<b>3.5</b>
<b>Saratoga Water</b> 28oz, Sparkling or Still	<b>5</b>
<b>Mighty Leaf Teas</b>	<b>2.75</b>
<b>French Press Coffee</b>	<b>2.75</b>
<b>Orange Juice</b>	<b>2.35</b>

## SPIRIT FREE

Add vodka to any spirit free drink +6

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