

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 9.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Mediterranean Hummus Platter 9.9
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 V+

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 7.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Beet + Goat Cheese 9.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made 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 17.9
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 11.9
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

Avocado Toast 9.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V
Add bacon + egg* +5

Southwest Steak Omelette 11.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF

Margherita Omelette 9.9
Tomatoes, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V

Shrimp + Grits 16.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over easy egg* +2.

Steak + Egg Hash 17.9
8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO

Chesapeake Crab Benedict 14.9
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.

HANDHELDS

Crab Cake Sliders 9 (2) 13 (3)

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

Australian 'Kobe Beef'* Sliders 9 (2) 13 (3)

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

STH Burger 15.9

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

Cheeseburger 14.9

1/2 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

Add cherry-wood bacon +2

Meat Lovers 9

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO

South Rim Shrimp 9

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

BBQ Chicken Flatbread 9

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

Margherita Flatbread 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).

Hand Cut Filet Mignon* 27.9

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

Grilled Chicken 14.9

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

Rockfish* 24.9

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

Hand Cut NY Strip 26.9

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

Crab Stuffed Shrimp 22.9

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

Norwegian Salmon* 21.9

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

Black Angus Flat Iron Steak* 17.9

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

SIDES + À LA CARTE

All fresh made sides +3.
All sides are GF except Buttermilk Biscuit.

Organic Greens	+3
Grilled Asparagus	+3
Steamed Broccoli	+3
Shoestring French Fries	+3
Steamed Spinach	+3

Fruit	+3
Mexican Street Corn	+3
Garlic Whipped Potatoes	+3
Roasted Brussels Sprouts	+3

Cherry-wood Smoked Bacon	+3
Sage Sausage Patties	+3
Fresh Baked Buttermilk Biscuit**	+2
Breakfast Potatoes	+2

KIDS

All kid meals include a beverage. 8.9

Mac-N-Cheese

Penne pasta in a creamy cheese sauce. GFO V

Kid Steak*

USDA Choice Flat Iron. Choice of side. GF

Crispy Chicken Tenders

3 hand cut, buttermilk breaded chicken tenders, honey mustard. Choice of side.

Cheese Pizza

Flatbread cheese pizza. GFO V

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	Fire Road Sauvignon Blanc	Marlborough, New Zealand	11 42
	Brancott Sauvignon Blanc	Marlborough, New Zealand	12 46
	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 Bread 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 Bibao 'Crianza'	Rioja, Spain	14 50	
ROSE	Rosé de Provence 'Fleurs de Prairie'	Côtes de Provence, France	11 42
	Castello di Raimat	Spain	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
Veuve Cliquot Champagne	Champagne, France
Trefethen 'Oak Knoll' Chardonnay	Napa Valley, California
Saintsbury 'Stanly Ranch' Pinot Noir	Los Caneros, California
'The Prisoner' Red Blend	Napa Valley, California
Duckhorn Cabernet Sauvignon	Napa Valley, California

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	8	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	14
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8	Watermelon <i>clean + refreshing</i> Tito's handmade vodka, watermelon, lime.	12
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	12
Peach Spritzer <i>sweet + refreshing</i> Bombay Sapphire gin, Peach Schnapps, fresh juices.	10	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	12
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	13	Red Rock <i>sweet + bold</i> Absolut Citron, Ciroc Red Berry, fresh juices.	12
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10	Dirty Goose <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	Lemon Basil Monsoon <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	12
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14	Cathedral Rock <i>bold + smoky</i> Sombra Mezcal, Carpano Antica, Grand Marnier, bitters.	13
STH Spritz <i>bright + bitter</i> Tanqueray, Carpano Antica, Campari, grapefruit.	12		
Grapefruit Negroni <i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit.	12		
Smoked Old Fashioned <i>bold + smoky</i> Buffalo Trace Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14		
Smoked Manhattan <i>bitter + smoky</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	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