

## STARTERS

**House Made Soup** 4.9 cup | 6.9 bowl  
Ask your server for today's selection.

**Truffle Fries** 7.9  
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** 9.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

**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

**Strawberry Beet** 9.9  
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** 15.9  
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

## 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** 16.9  
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

**Chuckawalla Chicken** 17.9  
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

**Grilled Chicken** 14.9  
8 oz. Side of BBQ. Choice of two house made sides. GF HH

**Black Angus Flat Iron Steak\*** 18.9  
8 oz. USDA Choice. Choice of 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

**Mahi Mahi\*** 22.9  
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

## CLASSIC BRUNCH

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

**Hangover Burger** 14.9  
7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. Choice of side. GFO  
Gluten Free Bun +1

**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  
Tomato, spinach, mozzarella, 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.

**Bacon Eggs Benedict** 9.9  
Organic eggs, cherrywood smoked bacon, fresh hollandaise, freshly baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

**Florentine Benedict** 8.9  
Organic poached eggs\*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

## HANDHELDS

**Crab Cake Sliders** 9 (2) 12 (3)  
House made, remoulade, greens, red onion. With greens.

**'Kobe Beef'\* Sliders** 9 (2) 11 (3)  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

**STH Burger** 14.9  
7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. Choice of side. GFO  
Gluten Free Bun +1

**Prime Rib Sandwich** 13.9  
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. Choice of side. GFO  
Gluten Free Bun +1

**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

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. Please inform your server of any allergies or intolerances.

## SIDES + À LA CARTE

\*\*All Fresh Made Sides +3\*\*  
All GF except Buttermilk Biscuit

Organic Greens	Grilled Asparagus	Cherry-wood Smoked Bacon	+3
Garlic Whipped Potatoes	Mexican Street Corn	Fresh Baked Buttermilk Biscuit**	+3
Shoestring French Fries	Roasted Brussels Sprouts	Breakfast Potatoes	+2
Steamed Broccoli	Fruit		

## WINE

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

WHITE	Villa Pozzi Moscato	Sicily, Italy	8   31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8   31
	Sartori Di Verona Pinot Grigio	Veneto, Italy	8   31
	Barboursville Pinot Grigio	Virginia	39
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9   35
	Cloudfall Sauvignon Blanc	Monterey, California	10   39
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8   31
Hess Select Chardonnay	California	9   35	
RED	Angeline Pinot Noir	California	8   31
	Meiomi Pinot Noir	California	11   43
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8   31
	Michael David 'Freakshow' Red Blend	Lodi, California	11   43
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8   31
	J. Lohr Syrah	Paso Robles, California	9   35
	Josh Cellars Cabernet Sauvignon	California	9   35
	Joel Gott 815 Cabernet Sauvignon	California	13   51
Barboursville Cabernet Sauvignon	Virginia	37	
ROSE	Los Dos	Campo de Borja, Spain	7   27
	Chapoutier Belle	Provence, France	9   35
SPARKLING	Chic Sparkling Cava Rosé	Catalonia, Spain	29
	Maschio Prosecco	Veneto, Italy	9
	Wycliff Brut	California	7   27
	Mumm Napa Brut Prestige	Napa Valley, California	49
WINES OF INTEREST			
Paul Cluver Elgin Sauvignon Blanc	Western Cape, South Africa	43	
Domaine des Herbauges Chardonnay	Loire Valley, France	12   46	
Seghesio Zinfandel	Sonoma, California	54	
Lovingston Cabernet Franc	Virginia	54	
RESERVE SELECTION			
Moet & Chandon Brut Imperial	Champagne, France	72	
Chateau de la Coste Margaux Bordeaux	Bordeaux, France	60	
Orin Swift 'Pappillon' Red Blend	Napa Valley, California	110	

## COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria	7   15
<i>bright + citrusy</i> White wine, fresh juices.	
Sedona Red Sangria	7   15
<i>sweet + bold</i> Red wine, brandy, fresh juices.	
Xique-Xique	10
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	
Moscow Mule	10
<i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	
STH Orange Crush	9
<i>citrusy + refreshing</i> Absolut Mandrin, Cointreau, fresh orange juice.	
Prickly Pear Margarita	10
<i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	
Paloma	9
<i>smooth + citrusy</i> Exotico Reposado, lime, Q grapefruit soda.	
El Patron Margarita	13
<i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	
Grapefruit Negroni	12
<i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit.	
Smoked Old Fashioned	12
<i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	
Smoked Manhattan	14
<i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	

### 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.



Red Rock	10
<i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	
Pomegranate Blueberry	10
<i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	
Watermelon	11
<i>clean + refreshing</i> Tito's handmade Vodka, lime juice, watermelon.	
Havana Coconut	10
<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
Lemon Basil Monsoon	11
<i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	
The Sedona	12
<i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	
Dirty Goose	12
<i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	

## BEVERAGES

Coca-Cola Products	2.5
Craft Sodas	3.5
Boylan's Orange Cream, Orange or Grape. Abita Root Beer	
Saratoga Water	5
28oz, Sparkling or Still	
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	3.9
<i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber.	
Green Tea Mule	3.9
<i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	
Grapefruit Refresher	3.9
<i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	
Cactus Lemonade	3.9
<i>sweet + bright</i> Prickly pear, pineapple, lemonade.	