



BRUNCH

STARTERS

House-made Soup Ask you server for today’s selection. 4.9 cup 8.9 bowl	Truffle Fries** Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF 9.9	Crab-Stuffed Mushrooms Roasted mushrooms, jumbo lump crab meat, lemon butter. GF 12.9
Bread Basket Ciabatta bread rolls, house-made whipped honey butter, herbed oil. 5.9	Desert Fire Jalapeños Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF 9.9	Guacamole** Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ 10.9
Edamame Steamed and tossed with smoked sea salt. GF 6.9	Goat Cheese + Tomato Jam Bruschetta Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V 10.9	Canyon Crab Flatbread Crab meat, melted cheese, remoulade. GFO 13.9

GREENS

Add Chicken +8 or Shrimp +9. Add Steak* or Salmon* +14		
Sedona House Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+ 6.9 Add feta or goat cheese +.75	Strawberry + Beet Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry vinaigrette. GF V VO+ 12.9	Southwest Chicken House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House-made Southwest ranch. GF 14.9
Caesar Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO 8.9	Julie’s Farmer Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ 12.9	Salmon* Asparagus Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH 25.9
Gorgonzola Chopped Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF 8.9		

CLASSIC BRUNCH

Avocado Toast Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. V 10.9 Add cherrywood bacon +2 or egg* +2	Biscuit + Gravy Classic, house-made sausage gravy over freshly baked buttermilk biscuits. Two eggs* prepared to order. 12.9	Shrimp + Grits Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF 18.9 Add over-easy egg* +2.
Nutella French Toast Topped with fresh strawberries, bananas, whipped cream. V 13.9	Southwest Steak Omelette Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF 15.9	Chesapeake Crab Benedict Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. 18.9
Hangover Burger 7 oz. Wagyu beef*, American cheese, bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. GFO 17.9 Gluten-free bun +1	The Standard Two eggs*, bacon, breakfast potatoes, buttermilk biscuit. GFO 12.9	Bacon Eggs Benedict Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. 13.9
Steak + Egg Hash 8 oz. USDA Choice flat iron, sliced over breakfast potatoes, two eggs* over-easy. Fruit or fresh baked biscuit. GFO 25.9	Hot Honey Chicken Biscuits Crispy chicken breast** coated in a hot honey glaze, maple syrup, fresh baked buttermilk biscuits. Choice of side. 20.9	Florentine Benedict Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. V 13.9

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. Braveheart Black Angus Beef®. Sweet potato fries** and roasted Brussels sprouts incur an upcharge.		
Chicken Marsala Topped with our house-made marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF 23.9	Grilled Chicken Choice of two house-made sides. Side of BBQ. GF HH 21.9	Seasonal Catch Certified sustainable. Choice of topping and two house-made sides. GF market
Chuckawalla Chicken Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF 23.9	Black Angus Flat Iron Steak* 8 oz. USDA Choice. Choice of two house-made sides. GF 24.9	Salmon* Certified sustainable. Choice of topping and two house-made sides. GF HH 26.9

TOPPINGS

Seasoned Butter Herb Butter Lemon Butter Lemon Basil Butter Pineapple-Mango Salsa (HH) Chimichurri (HH)

PREMIUM TOPPINGS

Thai Glaze 2	Caramelized Onions 3	Seared Shrimp 9	Jumbo Lump Crab Cake 10
Marsala 5	Sautéed Mushrooms 3	Shrimp Scampi 10	Crab-Stuffed Shrimp (3) 10
Chuckawalla 3			

HANDHELDS

BURGERS

FLATBREADS

‘Kobe Beef’* Sliders

Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 12.9 (2) 16.9 (3)

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 16.9

Cuban

Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. GFO | 14.9

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 16.9

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. GFO | 17.9

The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. GFO VO+ | 16.9

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 12.9

Buffalo Chicken

Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. | 12.9

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 10.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 10.9

All sides are gluten free except the buttermilk biscuit and house-made sausage gravy.

Organic Greens | 4.9

Garlic Whipped Potatoes | 4.9

Steamed Broccoli | 4.9

Shoestring French Fries** | 4.9

Grilled Asparagus | 4.9

Southwest Corn | 4.9

Steamed Spinach | 4.9

Fruit | 4.9

Sweet Potato Fries** | 6.9

Roasted Brussels Sprouts | 6.9

Cherry-wood Smoked Bacon | 4

Fresh Baked Buttermilk Biscuit | 3

Breakfast Potatoes | 3

House-made Sausage Gravy | 5

SIDES + À LA CARTE

BEVERAGES

Coca-Cola Products | 3.5

Craft Sodas | 4

Boylan’s Cream Soda, Orange or Grape
Abita Root Beer

French Press Coffee | 3.9 small | 7.9 large

Artisan Teas | 3.5

Saratoga Water | 7.5

Sparkling or Still. 28 oz.

WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel, Sparkling

WHITE

Villa Pozzi Moscato	Sicily, Italy	8 32
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
Joel Gott Unoaked Chardonnay	California	11 44
Bezel Chardonnay by Cakebread	San Luis Obispo Coast, California	14 56

RED

Acrobat Pinot Noir	Oregon	13 52
Alta Vista Vive Malbec	Mendoza, Argentina	8 31
Columbia Crest ‘Grand Estates’ Merlot	Columbia Valley, Washington	8 31
Double Trouble Red Blend by Charles & Charles	Washington	9 36
Bonanza Cabernet Sauvignon by Caymus	California	10 40
Josh Craftsmen Select Cabernet Sauvignon	California	13 52

ROSÉ

Bieler Père & Fils, Sabine	Provence, France	10 40
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SPARKLING

Maschio Prosecco	Veneto, Italy	9 36
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RESERVE

J Vineyards California Cuvee Sparkling	California	52
Möet & Chandon Brut Impérial	Champagne, France	72
Caymus Cabernet Sauvignon	Napa Valley, California	120

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria

bright + citrusy
White wine, fresh juices.
glass 9 | carafe 20

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices.
glass 9 | carafe 20

Build Your Own Mule

clean + spicy
Q Ginger Beer, lime. | 11
STH Mule Pearl Vodka
Irish Mule Jameson Irish Whiskey
Gin Buck Tanqueray Gin
Bourbon Buck Jim Beam Bourbon
Mexican Buck Exotico Reposado Tequila

Mojito

clean + refreshing
Bacardi Rum, fresh mint, lime, soda. | 11

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 12

Paloma

smooth + refreshing
Exotico Reposado Tequila, lime,
Q grapefruit soda. | 11

El Patron Margarita

smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float. | 16

Smoked Old Fashioned

bold + smoky
Bowman Brothers Small Batch Bourbon,
Angostura bitters, Luxardo cherry,
hickory smoke. | 14

Smoked Manhattan

bitter + smoky
Bulleit Rye, Carpano Antica, bitters,
Luxardo cherry, hickory smoke. | 15

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint

clean + herbaceous
Marrakesh Mint Tea, lemon, mint,
cucumber. | 6

Strawberry Basil Refresher

sweet + refreshing
Fresh strawberries, basil, lemon | 6

COCKTAILS

T2T LEMON BASIL

Pearl Vodka, fresh lemon, basil. | 12

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

Red Rock

bright + sweet
Absolut Citron Vodka, Ciroc Red Berry, fresh juices. | 11

Pomegranate Blueberry

sweet + fruity
Pearl Blueberry Vodka, blood orange, POM juice. | 11

Havana Coconut

sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 11

The Sedona

clean + bright
Our signature martini!
Bombay Sapphire Gin, St. Germain Elderflower, fresh juices. | 14

Dirty Goose

bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives. | 15

Blueberry Blitz

sweet + bright
Blueberry, Sprite, lime | 6

Cactus Lemonade

sweet + bright
Prickly pear, pineapple, lemonade. | 6