

## STARTERS

### House Made Soup

New England Clam Chowder 5.5 cup | 7.5 bowl

### Truffle Fries 6.9

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

### Guacamole 8.9

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

### 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 roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

### Canyon Crab Flatbread 13.9

Crab meat, melted cheese, remoulade. GFO

### Seared Ahi Tuna\* 13.9

Seared rare, seaweed salad, Asian sauce.

## GREENS

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

### Sedona House 5.5

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

### Caesar 7.9

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 10.9

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made 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

### Julie's Farmer 10.9

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

### Salmon\* Asparagus 18.5

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, feta, 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

### Steak + Egg Hash 17.9

8 oz. USDA Choice Flat Iron\*, sliced over breakfast potatoes, two eggs\* over easy. Fresh baked buttermilk biscuit. GFO

### Shrimp + Grits 17.9

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

### Avocado Toast 8.9

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

### Southwest Steak Omelette 10.9

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

### Chesapeake Crab Benedict 16.9

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 14

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

### Kobe Beef\* 10

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

### Prime Rib 14.9

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

### Cheeseburger 10.9

7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO  
Add cherry-wood smoked bacon +2

### STH Burger 15.9

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

### South Rim Shrimp Flatbread 9

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

### Italiano Flatbread 8

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

### BBQ Chicken Flatbread 8

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

### Margherita Flatbread 8

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\* 31.9

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

### Hand Cut NY Strip\* 32.9

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 16.9

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

### Crab Stuffed Shrimp 25.9

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

### Mahi Mahi 23.9

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

### Norwegian Salmon\* 23.9

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

## SIDES + À LA CARTE

All sides are GF except Buttermilk Biscuit.

Organic Greens	+3	Fruit	+4	Cherry-wood Smoked Bacon	+3
Grilled Asparagus	+3	Mexican Street Corn	+4	Sage Sausage Patties	+3
Steamed Broccoli	+4	STH Bacon Succotash	+4	Fresh Baked Buttermilk Biscuit**	+2
Shoestring French Fries	+4	Garlic Whipped Potatoes	+4	Breakfast Potatoes	+2
		Sweet Potato Fries	+5.5		

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. If you have a food allergy, please speak to the owner, manager, chef or your server.

# WINE

**HOUSE 7** Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, WA	34
	<b>Banfi Le Rime Pinot Grigio</b>	Tuscana, Italy	36
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   36
	<b>Emmolo Sauvignon Blanc</b>	Napa Valley, CA	10   42
	<b>Terra d'Oro Chenin Vigonier Blend</b>	Central Coast, CA	36
	<b>Hess Select Chardonnay</b>	Central Coast, CA	9   36
	<b>Paul Hobbs Crossbarn Chardonnay</b>	Napa Valley, VA	12   42
	<b>Neyers 304 Chardonnay</b>	Sonoma, VA	42
RED	<b>Calera Pinot Noir</b>	Central Coast, CA	48
	<b>Cline Ancient Vines Zinfandel</b>	Lodi, CA	8   44
	<b>Michael David 'Freakshow' Red Blend</b>	Lodi, CA	10   46
	<b>Joel Gott 815 Cabernet Sauvignon</b>	Napa Valley, CA	12   48
ROSÉ	<b>Los Dos</b>	Campo de Borja, Spain	8   32
	<b>Mirbeau</b>	Provence, France	35
SPARKLING	<b>Gruet Sparkling Rosé</b>	New Mexico	39
	<b>Mumm Napa Brut Prestige</b>	Napa Valley, CA	45

## WINES OF INTEREST

<b>Trinchero Mary's Vineyard Sauvignon Blanc</b>	Napa Valley, Ca	45
<b>Bravium Chardonnay</b>	Anderson Valley, CA	48
<b>Dutton Goldfield Pinot Noir</b>	Russian River Valley, CA	68
<b>Prisoner 'Unshackled' Red Blend</b>	Napa Valley, CA	56
<b>Iron + Sand Cabernet Sauvignon</b>	Paso Robles, CA	48
<b>Mount Vedeer Cabernet Sauvignon</b>	Napa Valley, CA	68
<b>Taken Cabernet Sauvignon</b>	Napa Valley, CA	52

## RESERVE SELECTION

<b>Laurent Perrier</b>	Champagne, France	85
<b>Beringer Knights Valley Cabernet Sauvignon</b>	Napa Valley, CA	78
<b>Stone Street Estate Cabernet Sauvignon</b>	Alexander Valley, CA	84
<b>Orin Swift '8 Years in the Desert' Red Blend</b>	Napa Valley, CA	75
<b>Veuve Cliquot 'Yellow Label'</b>	Champagne, France	98

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>sweet + citrusy</i> White wine, fresh juices.	8   15
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, fresh juices.	8   15
<b>Xique-Xique</b> <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	11
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	12
<b>Ultimate Gin + Tonic</b> <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	12
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13
<b>Autumn Apple</b> <i>smooth + crisp</i> Hennessey, apple cide, cinnamon.	13
<b>Classic Negroni</b> <i>bitter + citrusy</i> Tanqueray Gin, Campari, Carpano Antica.	12
<b>STH Spritz</b> <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	12
<b>Smoked Old Fashioned</b> <i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	13
<b>Smoked Manhattan</b> <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

## T2T LEMON BASIL MARTINI

*citrusy + clean*

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**

<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	12
<b>Lemon Drop</b> <i>sweet + fruity</i> Absolut Citron, lemon.	12
<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	12
<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	13

## BEVERAGES

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

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Strawberry Basil Refresher</b> <i>sweet + refreshing</i> Fresh strawberries, basil, lemon,	3.9
<b>Green Tea Mule</b> <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
<b>Grapefruit Refresher</b> <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	3.9
<b>Cactus Lemonade</b> <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	3.9