

STARTERS

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

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

Chicken + Black Bean Tostada 7.9
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

Mediterranean Hummus Platter 8.9
House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Guacamole 8.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

Canyon Crab Flatbread 9.9
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+

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, feta, 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.

Avocado Toast 7.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

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 Sliders 9

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

Australian 'Kobe Beef'* Sliders 9

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

Cheeseburger 9.9

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

Add cherry-wood smoked bacon +2

STH Burger 14.9

1/2 lb, Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, 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).

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

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

Golden Sea Bass (Corvina) 19.9

Certified sustainable. 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 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	Garlic Whipped Potatoes	+3	Fresh Baked Buttermilk Biscuit**	+2
Shoestring French Fries	+3	Roasted Brussels Sprouts	+3	Breakfast Potatoes	+2

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	Stemmari Moscato	Sicily, Italy	8 30
	Relax Rielsing	Longuich, Germany	7 27
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 34
	Oyster Bay Sauvignon Blanc	Marlborough, New Zealand	8 30
	Caposaldo Pinot Grigio	Veneto, Italy	9 34
	Acrobat Pinot Gris	Oregon	8 30
	Hess Select Chardonnay	California	9 35
	The Seeker Chardonnay	California	8 30
RED	Irony Black Pinot Noir	Monterey, California	9 34
	Macmurray Ranch Pinot Noir	California	12 46
	Alamos Malbec	Mendoza Argentina	8 30
	Cusumano Merlot	Italy	7 26
	Michael David 'Petite Petit'	Lodi, California	13 41
	Conundrum Red Blend	California	9 34
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	7 26
	J. Lohr Syrah	Paso Robles, California	10 32
	Josh Cellars Cabernet Sauvignon	California	10 38
	Joel Gott 815 Cabernet Sauvignon	California	12 40
	1000 Stories Bourbon Barrel Aged Cabernet Sauvignon	California	8 30
ROSE	'Whispering Angel'	Provence, France	10 38
	Chapoutier Belle	Provence, France	8 30
SPARKLING	La Marca Prosecco Brut	Italy	8 30
	Mumm Napa Brut Rosé	Napa Valley, California	9 34
	Moët & Chandon Brut Impérial	Champagne, France	90
	Veuve Devienne Brut	France	8 30

WINES OF INTEREST

Sonoma-Cutrer 'The Cutrer' Chardonnay	California	11 42
Santa Margherita Pinot Grigio	Italy	9 34
Meiomi Pinot Noir	California	12 46
Michael David 'Freakshow' Red Blend	Lodi, California	45

RESERVE SELECTION

Cakebread Chardonnay	California	115
Duckhorn Merlot	Napa Valley, California	80
Stags Leap Cabernet Sauvignon	Napa Valley, California	100
Caymus Cabernet Sauvignon	Napa Valley, California	140
Stone Street Estate Cabernet Sauvignon	California	80

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria	7.5 15
<i>sweet + citrusy</i> White wine, fresh juices.	
Sedona Red Sangria	7.5 15
<i>sweet + bold</i> Red wine, fresh juices.	
Xique-Xique	10
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	
Moscow Mule	9
<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.	
El Patron Margarita	13
<i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	
Nutty Russian	10
<i>creamy + smooth</i> Pearl vodka, Kahlua cream, hazelnut.	
STH Spritz	12
<i>bright + bitter</i> Amaro Nonino, prosecco, soda.	
Classic Old Fashioned	10
<i>bold + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. Add 'smoked option' +2	
Classic Manhattan	12
<i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add 'smoked option' +2	

T2T LEMON BASIL MARTINI

Tito's 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

Red Rock	9
<i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	
Pomegranate Blueberry	9
<i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	
Havana Coconut	9
<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
Lemon Basil Monsoon	10
<i>smooth + citrusy</i> Old Forresters 86 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 + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	

BEVERAGES

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

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.	