

STARTERS

House Made Soup

Ask your server for today's selection. | 6.9 cup | 8.9 bowl

Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. | 4.9

Truffle Fries**

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 9.9

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 9.9

Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF | 10.9

Guacamole**

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

Mediterranean Hummus Platter

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Flatbreads. GFO HH VO+ | 11.9

Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 14.9

Canyon Nachos**

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF | 15.9

GREENS

Add Chicken or Shrimp +8. Add Steak* or Salmon +15.

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 6.9
GF HH V+ | Add feta or goat cheese +1

Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 8.9

Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 8.9

Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+ | 11.9

Tomato Burrata

Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V | 11.9

Power

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF HH V | 11.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 11.9

Salmon Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 24.9

CLASSIC BRUNCH

Huevos Rancheros**

Corn tortilla, black bean puree, chorizo, guacamole, tomatoes, ranchero sauce, feta, two eggs* over easy. GF | 15.9

Nutella French Toast

Topped with fresh strawberries, bananas, whipped cream. V | 13.9

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 11.9
Add over easy egg* +2
Add cherry-wood smoked bacon +3.9

Steak + Egg Hash

8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO | 25.9

Southwest Steak Omelette

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF | 16.9

Margherita Omelette

Tomatoes, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V | 14.9

Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF | 17.9
Add over easy egg* +2

The Standard

Two eggs*, breakfast potatoes, choice of cherry-wood smoked bacon or sage sausage patties. Fresh baked biscuit. GFO | 14.9

Chesapeake Crab Benedict

Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 17.9

Sausage Benedict

Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 15.9

Bacon Eggs Benedict

Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 15.9

Florentine Benedict

Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 15.9

ENTRÉES

Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4. Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 30.9

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 31.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 23.9

Grilled Chicken

8 oz. Choice of two house made sides. Side of BBQ. GF HH | 18.9

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 24.9

Rockfish

Certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF | 26.9

Norwegian Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 24.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

HANDHELDS

Served with a choice of side. Gluten free bun +1. Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4. Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5. Add cherry-wood smoked bacon +3.9.

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 16.9

Alpine Burger

7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO | 16.9

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO | 17.9

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 15.9

The Beyond Burger

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

Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 16.9

Crispy Chicken Sandwich**

Crispy chicken breast coated in hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 16.9

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.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

SLIDERS

Crab Cake

House made, remoulade, greens, red onion. With greens. 12.9 (2) | 17.9 (3)

Dixie

Smoked pulled pork and house made jicama slaw. With greens. 12.9 (2) | 17.9 (3)

'Kobe Beef'

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 12.9 (2) | 17.9 (3)

Salmon

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 12.9 (2) | 17.9 (3)

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 11.9

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 11.9

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 | 11.9

SIDES + À LA CARTE

All sides are gluten free except the buttermilk biscuit

Organic Greens | 3.9

Garlic Whipped Potatoes | 3.9

Steamed Broccoli | 3.9

Grilled Asparagus | 3.9

Fries** | 3.9

Southwest Corn | 3.9

Steamed Spinach | 3.9

Fruit | 3.9

Roasted Brussels Sprouts | 3.9

Sweet Potato Fries** | 5.9

Cherry-wood Smoked Bacon | 3.9

Sage Sausage Patties | 3.9

Fresh Baked Buttermilk Biscuit | 3

Breakfast Potatoes | 3.9

Two Eggs* Any Style | 3.9

BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 4.9

French Press Coffee | 3.9

Mighty Leaf Teas | 3.9

Saratoga Water | 6.9

Sparkling or Still. 28 oz.

WINE

HOUSE | 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	Echo Bay Sauvignon Blanc	Marlborough, New Zealand	12 46
	Napa Cellars Sauvignon Blanc	Napa Valley, California	11 42
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	11 42
	Fess Parker Chardonnay	Santa Barbara, California	15 55
	Hess Chardonnay	California	10 39
	Julia James Chardonnay	California	12 46
	Heinz Eifel Riesling	Rheinhessen, Germany	10 36
Villa Pozzi Moscato	Sicily, Italy	10 39	

RED	Firestead Pinot Noir	Willamette, Oregon	14 44
	Cloud Break Pinot Noir	Central Coast, California	10 39
	Skyfall Merlot	Columbia Valley, Washington	12 46
	Michael David 'Freakshow' Red Blend	Lodi, California	15 55
	Ruca Malen Malbec	Mendoza, Argentina	11 42
	Josh Cellars Cabernet Sauvignon	California	12 46
Joel Gott 815 Cabernet Sauvignon	California	12 46	

ROSE	Rosé de Provence 'Fleurs de Prairie'	Côtes de Provence, France	15 54
	Bieler Père et Fils	Côtes de Provence, France	12 46

SPARKLING	La Luca Prosecco	Veneto, Italy	10 36
	Casas del Mar Brut Rosé	Spain	10 36

RESERVE

Mumm Brut Champagne	Champagne, France	58
'The Prisoner' Red Blend	Napa Valley, California	85
Longmeadow Ranch 'Farmstead Cabernet'	Napa Valley, California	58

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

sweet + citrusy
White wine, fresh juices. | 8

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices. | 8

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 10

STH Orange Crush

citrusy + refreshing
Absolut Mandarin, Cointreau, fresh orange juice. | 10

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 10

Prickly Pear Margarita

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

El Patron Margarita

smooth + citrusy
Patron, fresh juices, Grand Marnier float. | 14

Tangerine Smash

bright + citrusy
Bulleit Rye, tangerine, lemon, mint. | 14

Nutcracker

smooth + creamy
Pearl Vodka, Kahlua, cream, hazelnut. | 14

Smoked Old Fashioned

bold + smoky
Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

Smoked Manhattan

bitter + smoky
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 14

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 11

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

The Sedona

clean + bright
Our signature martini! Bombay Sapphire, St. Germain, fresh juices. | 13

Havana Coconut

sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 12

Pomegranate Blueberry

sweet + fruity
Pearl Blueberry, blood orange, POM juice. | 12

Raspberry Truffle

sweet + creamy
Absolut Vodka, Kahlua, Chambord, raspberry, cream | 14

Dirty Goose

bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 14

Espresso

bold + smooth
Tito's Vodka, Kahlua, cold brew double espresso. | 14

SPIRIT FREE

Marrakesh Mint

Marrakesh Mint Tea, lemon, mint, cucumber. | 4.9

Green Tea Mule

Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 4.9

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 4.9

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 4.9