



BRUNCH

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. V | 5.9
- 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 | 10.9
- Crab-Stuffed Mushrooms**
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 11.9

- Desert Fire Jalapeños**
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy. GF | 10.9
- Guacamole****
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9
- Crab + Artichoke Dip**
Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. GFO | 13.9
- Thai Glazed Wings****
About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. | 16.9

- Mediterranean Hummus Platter**
Hummus with roasted red peppers, 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 | 15.9
- Canyon Nachos****
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion. GF | 15.9

GREENS

- Sedona House**
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+ | 8.9
Add feta or goat cheese +1
- Caesar**
Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO | 10.9
- Gorgonzola Chopped**
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 10.9
- Beet + Goat Cheese**
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette. GFO V VO+ | 13.9
- Tomato + Burrata**
Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GFO V | 13.9
- Power**
Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, poppyseed dressing. GF HH V | 12.9
- Julie's Farmer**
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 12.9
- Southwest Chicken**
House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, red peppers, cilantro, crispy tortilla strips. House-made southwest ranch dressing. GF | 15.9
- Crispy Chicken Cobb**
Organic greens, romaine hearts, hard-boiled egg, tomatoes, red onion, cheddar cheese, crispy chicken**. Sweet + spicy honey mustard dressing. GF VO | 17.9
- Salmon* + Asparagus**
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 26.9

Add chicken or shrimp +9. Add steak* or salmon* +15.

CLASSIC BRUNCH

- Avocado Toast**
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. V | 12.9
Add over-easy egg* +2.9
Add cherrywood bacon +4.5
- Steak + Egg Hash**
8 oz. USDA Choice Black Angus flat iron steak*, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO | 25.9
- Nutella French Toast**
Topped with fresh strawberries, bananas, whipped cream. V | 13.9
- The Standard**
Two eggs*, breakfast potatoes, choice of cherrywood bacon or sage sausage patties. Fresh baked biscuit. GFO | 14.9
- 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 | 22.9
Add over-easy egg* +2.9
- Hot Honey Chicken Biscuits**
Crispy chicken breast** coated in hot honey glaze, maple syrup, fresh baked buttermilk biscuits. Choice of side. | 15.9
- Chesapeake Crab Benedict**
Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 18.9
- 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*, cherrywood bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 15.9

Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9.
Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.

ENTRÉES

- Hand-Cut Filet Mignon***
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 38.9
- Hand-Cut NY Strip***
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 36.9
- Black Angus Flat Iron Steak***
8 oz. USDA Choice. Choice of two house-made sides. GF | 24.9
- Grilled Chicken**
Choice of two house-made sides. Side of BBQ. GF HH | 21.9
- Crab-Stuffed Shrimp**
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 25.9
- Bourbon Pork Chop***
8 oz. bone-in, brushed with house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF | 22.9
Add additional pork chop* +10
- Seasonal Catch***
Certified sustainable. Choice of topping and two house-made sides. GF | market
- 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)

HANDHELDS

- Cheeseburger**
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO | 15.9
- STH Burger**
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side. GFO | 16.9
- Hangover Burger**
7 oz. Wagyu beef*, American cheese, cherrywood bacon, over easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. GFO | 17.9
- The Beyond Burger**
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side. GFO VO+ | 16.9
- Crispy Chicken Sandwich**
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO | 16.9
- Cuban**
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side. GFO | 15.9

Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9.
Add cherrywood bacon +4.5. Gluten-free bun +1. Substitute Sweet potato fries** +2. Substitute Truffle fries** +5.

GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option 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.

Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9.
Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.

Crab Cake
House-made, remoulade, greens, red onion. With greens.
14.9 (2) 19.9 (3)

‘Kobe Beef’**
Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 14.9 (2) 19.9 (3)

Salmon
Certified sustainable. Organic greens, tomato, red onion, chimichili. With greens. | 14.9 (2) 19.9 (3)

SLIDERS

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

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 11.9

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. GFO | 12.9

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

Goat Cheese + Basil
Goat cheese, mozzarella, parmesan, fresh basil. GFO V | 11.9

FLATBREADS

All sides are gluten-free except the buttermilk biscuit

Garlic Whipped Potatoes | 4.5
Steamed Broccoli | 4.5
Grilled Asparagus | 4.5
Southwest Corn | 4.5
Fries** | 4.5
Fruit | 4.5

Organic Greens | 4.5
Steamed Spinach | 4.5
Spanish Rice | 4.5
Roasted Brussels Sprouts | 4.5
Sweet Potato Fries** | 6.5

Cherrywood Bacon | 4.5
Sage Sausage Patties | 4.9
Fresh Baked Buttermilk Biscuit | 3
Breakfast Potatoes | 4.5
Two Eggs* Any Style | 5.9
Cheddar Jalapeño Grits | 7.9

SIDES + À LA CARTE

Coca-Cola Products | 3.5
Craft Root Beer | 5.9
Artisan Teas | 3.9

French Press Coffee | 5.9
Orange Juice | 3.9
Milk | 3.9

Saratoga Water | 7.9
28 oz. Sparkling or Still.

BEVERAGES

WINE

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

WHITE

Villa Pozzi Moscato	Sicily, Italy	10 39
Heinz Eifel Riesling	Rheinhessen, Germany	10 36
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	12 46
Echo Bay Sauvignon Blanc	Marlborough, New Zealand	12 46
Napa Cellars Sauvignon Blanc	Napa Valley, California	12 46
Joel Gott Unoaked Chardonnay	California	15 57
Bezel Chardonnay by Cakebread	San Luis Obispo Coast, California	16 68

RED

Elouan Pinot Noir	Willamette, Oregon	14 52
Cloud Break Pinot Noir	Central Coast, California	10 39
Skyfall Merlot	Columbia Valley, Washington	12 46
Threadcount Red Blend by Napa Quilt	California	15 57
Ruca Malen Malbec	Mendoza, Argentina	11 42
Josh Craftsmen Select Cabernet Sauvignon	California	14 52
Black Stallion Cabernet Sauvignon	Napa Valley, California	17 72

ROSÉ

Rosé de Provence ‘Fleurs de Prairie’	Côtes de Provence, France	15 54
Bieler Père et Fils	Côtes de Provence, France	14 52

SPARKLING

La Luca Prosecco	Veneto, Italy	14 52
Casas del Mar Brut Rosé	Spain	14 52

RESERVE

Mumm Napa Brut Prestige	Napa Valley, California	58
‘The Prisoner’ Red Blend	Napa Valley, California	85

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria

sweet + citrusy
White wine, fresh juices. | 10

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices. | 10

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices. | 12

Pomegranate Hugo Spritz

herbaceous + refreshing
Prosecco, St-Germain Elderflower Liqueur, POM juice, fresh lime, mint, soda, edible glitter. | 14

Orange Crush

citrusy + refreshing
Absolut Mandarin Vodka, Cointreau, fresh orange juice. | 12

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 12

Prickly Pear Margarita

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

Paloma

refreshing + bubbly
Jose Cuervo Tequila, lime, Q grapefruit soda. | 13

Blood Orange Margarita

fruity + refreshing
Exotico Reposado, triple sec, blood orange, lime | 12

El Patrón Margarita

smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float. | 15

Smoked Old Fashioned

bold + smoky
Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 15

Smoked Manhattan

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

SPIRIT FREE

Marrakesh Mint

Marrakesh Mint Tea, lemon, mint, cucumber. | 6

Green Tea Mule

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

The Sedona

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

Dragon Fruit Cosmo

fruity + bright
Tito's handmade Vodka, Cointreau, dragon fruit, fresh juices. | 14

Havana Coconut

sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 14

Pomegranate-Blueberry

sweet + fruity
Pearl Blueberry Vodka, blood orange, POM juice. | 14

Chocolate

sweet + silky
Tito's handmade Vodka, Pennsylvania Dutch Chocolate Cream Liqueur, Crème de Cocoa, cream. | 15

Espresso

bold + smooth
Tito's handmade Vodka, Kahlúa, cold brew double espresso. | 15

Dirty Goose

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

Blueberry Blitz

Blueberry, Sprite, lime. | 6

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6

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