

## STARTERS

**House Made Soup** 5.9 cup | 7.9 bowl  
Ask your server for today's selection.

**Truffle Fries** 8.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

**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 tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

**Guacamole** 10.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

## GREENS

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

**Sedona House** 5.9  
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

**Caesar** 6.9  
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

**Strawberry Beet** 9.9  
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry 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 V

**Julie's Farmer** 9.9  
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

**Salmon\* Asparagus** 17.9  
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, rancho sauce, feta, two eggs\* over easy. GF

**Nutella French Toast** 11.9  
Topped with fresh strawberries, bananas, whipped cream. V

**Hangover Burger** 15.9  
7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

**Avocado Toast** 9.9  
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V  
Add bacon + egg\* +5

**Southwest Steak Omelette** 11.9  
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

**Shrimp + Grits** 16.9  
Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF  
Add over easy egg\* +2.

**Steak + Egg Hash** 17.9  
8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs\* over easy. Fresh baked buttermilk biscuit. GFO

**Chesapeake Crab Benedict** 14.9  
Organic poached eggs\*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

**Sausage Benedict** 11.9  
Organic poached eggs\*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

**Bacon Eggs Benedict** 11.9  
Organic poached eggs\*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

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## HANDHELDS

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**\*Kobe Beef\*\* Sliders** 9 (2) 13 (3)

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

**Prime Rib Sandwich** 13.9

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

**STH Burger** 15.9

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

**Cheeseburger** 14.9

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

**Meat Lovers** 9

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

**South Rim Shrimp** 9

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

**BBQ Chicken Flatbread** 9

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

**Margherita Flatbread** 9

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

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## ENTRÉES

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Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®. Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

**Hand Cut Filet Mignon\*** 27.9

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

**Hand Cut NY Strip** 26.9

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

**Black Angus Flat Iron Steak\*** 17.9

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

**Grilled Chicken** 14.9

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

**Crab Stuffed Shrimp** 22.9

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

**Rockfish\*** 24.9

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

**Norwegian Salmon\*** 21.9

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

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## SIDES + À LA CARTE

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All fresh made sides +3.  
All sides are GF except Buttermilk Biscuit.

<b>Organic Greens</b>	<b>+3</b>
<b>Grilled Asparagus</b>	<b>+3</b>
<b>Steamed Broccoli</b>	<b>+3</b>
<b>Shoestring French Fries</b>	<b>+3</b>
<b>Steamed Spinach</b>	<b>+3</b>

<b>Fruit</b>	<b>+3</b>
<b>Mexican Street Corn</b>	<b>+3</b>
<b>Garlic Whipped Potatoes</b>	<b>+3</b>
<b>Roasted Brussels Sprouts</b>	<b>+3</b>

<b>Cherry-wood Smoked Bacon</b>	<b>+3</b>
<b>Sage Sausage Patties</b>	<b>+3</b>
<b>Fresh Baked Buttermilk Biscuit**</b>	<b>+2</b>
<b>Breakfast Potatoes</b>	<b>+2</b>

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## KIDS

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All kid meals include a beverage. 8.9

**Mac-N-Cheese**

Penne pasta in a creamy cheese sauce. GFO V

**Kid Steak\***

USDA Choice Flat Iron. Choice of side. GF

**Crispy Chicken Tenders**

3 hand cut, buttermilk breaded chicken tenders, honey mustard. Choice of side. GF

**Kid Cheeseburger**

6 oz. Wagyu beef\*, American cheese. Choice of side. GFO

Add lettuce, tomato, pickles and onion +1

**Cheese Pizza**

Flatbread cheese pizza. GFO V

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

WHITE	Fire Road Sauvignon Blanc	Marlborough, New Zealand	11   42
	Brancott Sauvignon Blanc	Marlborough, New Zealand	12   46
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10   39
	Montinore Pinot Gris	Willamette, Oregon	12   46
	Fess Parker Chardonnay	Santa Barbara, California	15   55
	Hess Chardonnay	California	10   39
	Grove Ridge Chardonnay	Central Coast, California	9   34
	Julia James Chardonnay	California	11   42
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9   34
	Heinz Eifel Riesling	Rheinhessen, Germany	9   34
Villa Pozzi Moscato	Sicily, Italy	9   34	
RED	Firestead Pinot Noir	Willamette, Oregon	14   44
	Cloud Break Pinot Noir	Central Coast, California	9   33
	Skyfall Merlot	Columbia Valley, Washington	12   46
	Michael David 'Freakshow' Red Blend	Lodi, California	15   55
	Ruca Malen Malbec	Mendoza, Argentina	11   42
	District 7 Cabernet Sauvignon	Central Coast, California	10   39
	Josh Cellars Cabernet Sauvignon	California	12   46
	Joel Gott 815 Cabernet Sauvignon	California	12   46
	Ramon Bilbao 'Crianza'	Rioja, Spain	14   50
ROSÉ	Rosé de Provence 'Fleurs de Prairie'	Côtes de Provence, France	11   42
	Bieler Père et Fils	Côtes de Provence, France	9   34
SPARKLING	La Luca Prosecco	Veneto, Italy	9   34
	Casa del Mar Brut Rosé	Spain	10   36
	Comte de Bucques Brut	France	8   25
	Codonú Clasico Brut	Catalonia, Spain	10   38

## WINES OF INTEREST

Marco Felluga Friuli Bianco	Italy	12   46
Cleto Chiarli 'Lambrusco Grasparossa'	Italy	9   34
Paraduxx 'Proprietary Red'	Napa Valley, California	16   60
Truchard Syrah	California	14   50
Fess Parker 'Frontier Red'	Central Coast, California	9   34
Longmeadow Ranch 'Farmstead Cabernet'	Napa Valley, California	58

## RESERVE SELECTION

Mumm Brut Champagne	Champagne, France	58
Veuve Cliquot Champagne	Champagne, France	85
Trefethen 'Oak Knoll' Chardonnay	Napa Valley, California	58
Saintsbury 'Stanly Ranch' Pinot Noir	Los Caneros, California	95
'The Prisoner' Red Blend	Napa Valley, California	110
Duckhorn Cabernet Sauvignon	Napa Valley, California	140

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>sweet + citrusy</i> White wine, fresh juices.	8
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	8
<b>Xique-Xique</b> <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
<b>Skinny Goose Spritzer</b> <i>clean + citrusy</i> Grey Goose L'Orange, fresh muddled orange, soda. <i>100 calories, no added sugar</i>	10
<b>STH Orange Crush</b> <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	10
<b>St Elder Greyhound</b> <i>bright + citrusy</i> Tanqueray Gin, St. Germain Elderflower, grapefruit, rose.	10
<b>Moscow Mule</b> <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	10
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14
<b>Smoked Old Fashioned</b> <i>bold + smoky</i> Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14
<b>Smoked Manhattan</b> <i>bitter + smoky</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

## T2T LEMON BASIL MARTINI

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>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	14
<b>Watermelon</b> <i>clean + refreshing</i> Tito's handmade Vodka, lime juice, watermelon.	12
<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	12
<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	12
<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14
<b>Lemon Basil Monsoon</b> <i>smooth + citrusy</i> Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	12

## BEVERAGES

<b>Coca-Cola Products</b>	3
<b>Craft Root Beer</b>	3.5
<b>Saratoga Water</b> 28oz, Sparkling or Still	5
<b>Mighty Leaf Teas</b>	3
<b>French Press Coffee</b>	3
<b>Orange Juice</b>	3

## SPIRIT FREE

<b>Marrakesh Mint</b> Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
<b>Green Tea Mule</b> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
<b>Grapefruit Refresher</b> Grapefruit, lime, blood orange, soda.	3.9
<b>Cactus Lemonade</b> Prickly pear, pineapple, lemonade.	3.9