



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. | 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

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, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 11.9

Buffalo Cauliflower**

Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF | 12.9

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 | 15.9

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 +9. Add Steak* or Salmon* +15.

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 7.9
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

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 | 12.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 12.9

Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 12.9

Watermelon Feta

Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon vinaigrette. GF VO+ | 12.9

Tomato Burrata

Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crostini. GFO V | 13.9

Southwest Chicken

House made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF | 14.9

Salmon* Asparagus

Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 25.9

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* +2.9
Add cherry-wood smoked bacon +4.5

Steak + Egg Hash

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

The Standard

Two eggs*, breakfast potatoes, choice of cherry-wood smoked 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

Desert Fire Omelette

House made bacon wrapped jalapeños stuffed with four different cheeses, chilled lime cilantro sauce, fresh pico, avocado. Breakfast potatoes. GF | 15.9

Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF | 18.9
Add over easy egg* +2.9

Biscuits + Gravy

Classic, house made sausage gravy over freshly baked buttermilk biscuits. Two eggs* prepared to order. | 13.9

Hot Honey Chicken Biscuits

Two fresh baked buttermilk biscuits with crispy fried chicken cutlets, hot honey sauce, maple syrup. Choice of side. | 15.9

Brunch Stack Sandwich

Grilled jalapeño cornbread, cherry-wood smoked bacon, over easy eggs*, crispy hash brown**, house made roasted garlic cream cheese. With greens. VO | 18.9

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*, cherry-wood smoked bacon, 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 | 36.9

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

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 | 20.9

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 25.9

Seasonal Catch*

Certified sustainable, grilled. Choice of topping and two house made sides. GF | market

Salmon*

Certified sustainable, grilled. Choice of topping and two house made sides. GF HH | 25.9

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 +4.5.

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, 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

Cheeseburger

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

Hangover Burger

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

Vegan Burger

Plant-based veggie burger, hand crafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. GFO V+ | 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.

PHX/WC 03.20.25





SLIDERS

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 salmon, greens, tomato, red onion, chimi aioli. With greens. | 14.9 (2) | 19.9 (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

Goat Cheese + Basil

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

SIDES + À LA CARTE

Garlic Whipped Potatoes | 4.5

Steamed Broccoli | 4.5

Grilled Asparagus | 4.5

Southwest Corn | 4.5

Steamed Spinach | 4.5

Fries** | 4.5

Fruit | 4.5

Organic Greens | 4.5

Haricot Verts| 4.5

Spanish Rice | 4.5

STH Bacon Succotash | 4.5

Roasted Brussels Sprouts | 4.5

Sweet Potato Fries** | 6.5

Cherry-wood Smoked 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

Hash Browns** | 4.5

BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 4.9

Mighty Leaf Teas | 3.9

French Press Coffee | 3.9

Orange Juice | 3.9

Milk | 3.9

Saratoga Water | 7.9

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

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

Elouan Pinot Noir

Willamette, Oregon

14 | 46

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 Cellars Cabernet Sauvignon

California

12 | 46

Joel Gott 815 Cabernet Sauvignon

California

12 | 46

Black Stallion Cabernet Sauvignon

Napa Valley, California

16 | 68

ROSÉ

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

12 | 46

Casas del Mar Brut Rosé

Spain

10 | 36

RESERVE

Mumm Napa Brut Prestige

Napa Valley, California

58

‘The Prisoner’ Red Blend

Napa Valley, California

85

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

sweet + citrusy

White wine, fresh juices. | 9

Sedona Red Sangria

sweet + bold

Red wine, brandy, fresh juices. | 9

Xique-Xique

clean + herbaceous

Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 11

Orange Crush

citrusy + refreshing

Absolut Mandarin, Cointreau, fresh orange juice. | 11

STH Mule

clean + spicy

Pearl Vodka, Q Ginger Beer, lime. | 11

Prickly Pear Margarita

sweet + citrusy

Exotico Reposado, 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 Patron Margarita

smooth + citrusy

Patron, fresh juices, Grand Marnier float. | 15

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. | 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.



#LETUSDODGOOD

The Sedona

clean + bright

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

Watermelon

clean + refreshing

Tito's handmade Vodka, lime, watermelon. | 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. | 13

Pomegranate Blueberry

sweet + fruity

Pearl Blueberry, blood orange, POM juice. | 13

Dirty Goose

bold + briny

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

Espresso

bold + smooth

Tito's handmade Vodka, Kahlua, cold brew double espresso. | 14

SPIRIT FREE

Marrakesh Mint

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

Green Tea Mule

Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 6

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6

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