

## 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+

**Canyon Crab Flatbread** 12.9  
Crab meat, melted cheese, remoulade. GFO

## 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, ranchero 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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**Crab Cake Sliders** 9 (2) 13 (3)

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

**Australian '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

**Grilled Chicken** 14.9

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

**Rockfish\*** 24.9

Certified sustainable, fresh caught. Grilled with choice of topping and 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

**Crab Stuffed Shrimp** 22.9

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

**Norwegian Salmon\*** 21.9

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

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

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

## WINES OF INTEREST

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

## RESERVE SELECTION

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

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# COCKTAILS

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Fresh squeezed juice, fresh herbs, hand crafted.

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

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

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## BEVERAGES

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

## SPIRIT FREE

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