

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, 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. 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.

HANDHELDS

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 moz-
zarella, parmesan, balsamic
reduction glaze. GFO V

ENTRÉES

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

SIDES + À LA CARTE

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

Organic Greens +3
Grilled Asparagus +3
Steamed Broccoli +3
Shoestring French Fries +3
Steamed Spinach +3

Fruit +3
Mexican Street Corn +3
Garlic Whipped Potatoes +3
Roasted Brussels Sprouts +3

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

KIDS

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

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

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|---------------------------------------|---------------------------|---------|
| 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

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|--------------------------------------|-------------------------|-----|
| 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.

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

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

BEVERAGES

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

SPIRIT FREE

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