

## 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. | 4.9

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

### 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 +8. Add Steak\* or Salmon +15.

### Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 6.9  
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 | 11.9

### Southwest Chicken

House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF | 12.9

### Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 11.9

### Salmon Asparagus

Organic, certified sustainable, fresh caught. 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, rancho 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  
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 | 26.9

### 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 | 18.9  
Add over easy egg\* +2

### The Standard

Two eggs\*, breakfast potatoes, choice of cherry-wood smoked bacon or sage sausage patties. Fresh baked biscuit. GFO | 14.9

### 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

### Florentine Benedict

Organic poached eggs\*, grilled tomato, steamed spinach, 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\*\* or Roasted Brussels Sprouts +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 | 35.9

### 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

### Rockfish

Certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF | 26.9

### Salmon

Organic, certified sustainable, fresh caught, 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

All burgers and sandwiches served with choice of side. Add cherry-wood bacon +4.5. Gluten Free Bun +1.  
Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4.  
Substitute Sweet Potato Fries\*\* or Roasted Brussels Sprouts +2. Substitute Truffle Fries\*\* +5.

### STH Burger

7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, 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

### Hangover Burger

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

### Cheeseburger

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

### The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 16.9

### Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 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.

# SLIDERS

## Crab Cake

House made, remoulade, greens, red onion. With greens. 13.9 (2) | 18.9 (3)

## Dixie

Smoked pulled pork and house made jicama slaw. With greens. 13.9 (2) | 18.9 (3)

## 'Kobe Beef\*\*

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 13.9 (2) | 18.9 (3)

## Salmon

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 13.9 (2) | 18.9 (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

All sides are gluten free except the buttermilk biscuit

**Organic Greens** | 4.5

**Garlic Whipped Potatoes** | 4.5

**Steamed Broccoli** | 4.5

**Grilled Asparagus** | 4.5

**Fries\*\*** | 4.5

**Southwest Corn** | 4.5

**Steamed Spinach** | 4.5

**Fruit** | 4.5

**Roasted Brussels Sprouts** | 6.5

**Sweet Potato Fries\*\*** | 6.5

**Cherry-wood Smoked Bacon** | 4.5

**Sage Sausage Patties** | 4.5

**Fresh Baked Buttermilk Biscuit** | 3.9

**Breakfast Potatoes** | 4.5

**Two Eggs\* Any Style** | 3.9

# SIDES + À LA CARTE

**Coca-Cola Products** | 3.5

**Craft Root Beer** | 4.9

**French Press Coffee** | 3.9

**Mighty Leaf Teas** | 3.9

**Saratoga Water** | 8

Sparkling or Still. 28 oz.

# BEVERAGES

# WINE

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

WHITE	<b>Echo Bay Sauvignon Blanc</b>	Marlborough, New Zealand	12   46
	<b>Napa Cellars Sauvignon Blanc</b>	Napa Valley, California	11   42
	<b>Barone Fini Pinot Grigio</b>	Trentino-Alto Adige, Italy	11   42
	<b>Fess Parker Chardonnay</b>	Santa Barbara, California	15   55
	<b>Hess Chardonnay</b>	California	10   39
	<b>Julia James Chardonnay</b>	California	12   46
	<b>Heinz Eifel Riesling</b>	Rheinhessen, Germany	10   36
<b>Villa Pozzi Moscato</b>	Sicily, Italy	10   39	

RED	<b>Elouan Pinot Noir</b>	Willamette, Oregon	14   52
	<b>Cloud Break Pinot Noir</b>	Central Coast, California	10   39
	<b>Skyfall Merlot</b>	Columbia Valley, Washington	12   46
	<b>Threadcount Red Blend by Napa Quilt</b>	California	15   57
	<b>Ruca Malen Malbec</b>	Mendoza, Argentina	11   42
	<b>Josh Cellars Cabernet Sauvignon</b>	California	14   52
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	12   46
<b>Black Stallion Cabernet Sauvignon</b>	Napa Valley, California	16   68	

ROSE	<b>Rosé de Provence 'Fleurs de Prairie'</b>	Côtes de Provence, France	15   54
	<b>Bieler Père et Fils</b>	Côtes de Provence, France	12   46

SPARKLING	<b>La Luca Prosecco</b>	Veneto, Italy	10   36
	<b>Casas del Mar Brut Rosé</b>	Spain	10   36

## RESERVE

<b>Mumm Brut Champagne</b>	Champagne, France	58
<b>'The Prisoner' Red Blend</b>	Napa Valley, California	85
<b>Veuve Clicquot Champagne</b>	Champagne, France	95

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

## Sedona White Sangria

*sweet + citrusy*  
White wine, fresh juices. | 8

## Sedona Red Sangria

*sweet + bold*  
Red wine, brandy, fresh juices. | 8

## Xique-Xique

*clean + herbaceous*  
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 10

## Orange Crush

*citrusy + refreshing*  
Absolut Mandarin, Cointreau, fresh orange juice. | 10

## STH Mule

*clean + spicy*  
Pearl Vodka, Q Ginger Beer, lime. | 10

## Prickly Pear Margarita

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

## El Patron Margarita

*smooth + citrusy*  
Patron, fresh juices, Grand Marnier float. | 15

## Tangerine Smash

*bright + citrusy*  
Bulleit Rye, tangerine, lemon, mint. | 14

## Nutcracker

*smooth + creamy*  
Pearl Vodka, Kahlua, cream, hazelnut. | 14

## Smoked Old Fashioned

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

## Smoked Manhattan

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

## T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 11

**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.



## The Sedona

*clean + bright*  
Our signature martini! Bombay Sapphire, St. Germain, fresh juices. | 13

## Havana Coconut

*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 12

## Pomegranate Blueberry

*sweet + fruity*  
Pearl Blueberry, blood orange, POM juice. | 12

## Raspberry Truffle

*sweet + creamy*  
Absolut Vodka, Kahlua, Chambord, raspberry, cream | 14

## Dirty Goose

*bold + briney*  
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 14

## Espresso

*bold + smooth*  
Tito's 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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