

STARTERS

House Made Soup

New England Clam Chowder | 6.9 cup | 8.9 bowl
French Onion | 8.9

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

Chicken + Black Bean Tostada

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF | 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

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 10.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 15.9

GREENS

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

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 7.9
GF HH V+ | Add feta or goat cheese +.75

Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 7.9

Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 8.9

Tomato Burrata

Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO | 10.9

Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 10.9

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 Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 24.9

CLASSIC BRUNCH

Huevos Rancheros**

Corn tortilla, black bean puree, chorizo, guacamole, tomatoes, rancho sauce, feta, two eggs* over easy. GF | 12.9

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 11.9
Add bacon and egg* +4

Nutella French Toast

Topped with fresh strawberries, bananas, whipped cream. V | 12.9

Steak* + Egg Hash

8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO | 22.9

Southwest Steak Omelette

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF | 14.9

Margherita Omelette

Tomatoes, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V | 11.9

Hangover Burger

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

Chesapeake Crab Benedict

Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 17.9

Sausage Benedict

Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 13.9

Country Ham Benedict

Organic poached eggs*, salt cured country ham, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 13.9

Bacon Eggs Benedict

Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 12.9

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Premium Sides +2

Chicken Marsala

8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 21.9

Chuckawalla Chicken

8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 21.9

Grilled Chicken

8 oz. Choice of two house made sides. Side of BBQ. GF HH | 19.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 23.9

Rockfish

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

Norwegian 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)

Franchise opportunities available, visit sedonataphouse.com for more information.
GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 8 or more. Thank you for taking care of your server.

*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.

HANDHELDS

'Kobe Beef'* Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 12.9 (2) 15.9 (3)

Crab Cake Sliders

House made, remoulade, greens, red onion. With greens. | 14.9 (2) 17.9 (3)

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO | 16.9

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 16.9
Add cherry-wood bacon +2

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 16.9

The Beyond Burger

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

South Rim Shrimp Flatbread

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 9.9

Meat Lovers Flatbread

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 9.9

BBQ Chicken Flatbread

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 9.9

Margherita Flatbread

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 8

All sides are gluten free except the buttermilk biscuit

Organic Greens | 4

Grilled Asparagus | 4

Steamed Broccoli | 4

STH Bacon Succotash | 4

Fries** | 4

Garlic Whipped Potatoes | 4

Southwest Corn | 4

Fruit | 4

Sweet Potato Fries** | 5

Roasted Brussels Sprouts | 5

SIDES + À LA CARTE

Cherry-wood Smoked Bacon | 3

Sage Sausage Patties | 3

Fresh Baked Buttermilk Biscuit | 2

Breakfast Potatoes | 2

BEVERAGES

Coca-Cola Products | 3

Craft Root Beer | 3.5

French Press Coffee | 3

Mighty Leaf Teas | 3

Saratoga Water | 7

Sparkling or Still. 28 oz.

WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Vietti Moscato d'Asti	Italy	9 35
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9 32
Bertani Pinot Grigio	Veneto, Italy	9 35
Brancott Sauvignon Blanc	Marlborough, New Zealand	10 38
Joel Gott Unoaked Chardonnay	California	9 32
Hess Select Chardonnay	California	9 35

RED

Markwest Pinot Noir	California	11 36
Apothic Red	California	9 32
Trapiche Malbec, Oak Cask	Mendoza, Argentina	9 32
Francis Coppola Claret	California	10 36
Skyfall Merlot	Washington	10 36
Josh Cellars Cabernet Sauvignon	California	11 38
Meiomi Cabernet Sauvignon	California	11 38
Bertani Valpolicella	Veneto, Italy	10 36
1000 Stories Zinfandel Bourbon Barrel Aged	California	12 40
Cultusboni "RS" Chianti Classico DCG	Tuscany, Italy	11 38

ROSE

Château Saint-Roch Old Vines	Roussillon, France	11 40
Hayes Ranch	California	9 34

SPARKLING

La Marca Prosecco	Veneto, Italy	12
La Marca Prosecco Rosé	Veneto, Italy	12
Mionetto Prosecco DOC Organic Extra Dry	Veneto, Italy	48

RESERVE SELECTION

Mumm Napa Brut Prestige	Napa Valley, California	75
Moët & Chandon	Champagne, France	105
Santa Margherita Pinot Grigio	Alto Adige, Italy	55
Chateau D'Esclans Whispering Angel Rosé	Côtes de Provence, France	60
Duckhorn Merlot	California	110
Daou Reserve Cabernet Sauvignon	Paso Robles, California	65
Caymus Cabernet Sauvignon	Napa Valley, California	150
Ruffino Chianti Ducale Gold Label	Italy	60

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

bright + citrusy
White wine, fresh juices.
glass 8 | carafe 17

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices.
glass 8 | carafe 17

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 12

Ultimate Gin + Tonic

smooth + citrusy
Hendrick's Gin, fresh rosemary, Q tonic. | 12

STH Mule

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

French 75

bright + citrusy
Tanqueray Gin, lemon, rosemary, prosecco. | 10

Paloma

citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda. | 10

St. Elder Greyhound

citrusy + bright
Tanqueray Gin, St. Germain Elderflower, grapefruit, rose. | 11

Skinny Girl Tangerine Pom Spritzer

sweet + bright
Skinny Girl Vodka, tangerine, POM juice, soda. | 9

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 10

El Patron Margarita

smooth + citrusy
Patron, fresh juices, Grand Marnier float. | 13

Classic Old Fashioned

bold + smooth
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry. | 12
Add smoked option +2

Classic Manhattan

bold + bitter
Maker's Mark Bourbon, Carpano Antica, bitters, Luxardo cherry. | 14
Add smoked option +2

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 10.9

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

Red Rock

bright + sweet
Absolut Citron, Ciroc Red Berry, fresh juices. | 10

Pomegranate Blueberry

sweet + fruity
Pearl Blueberry, blood orange, POM juice. | 10

Havana Coconut

sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 10

The Sedona

clean + bright
Our signature martini!
Bombay Sapphire, St. Germain, fresh juices. | 12

Dirty Goose

bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 12

SPIRIT FREE

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 5