

STARTERS

House Made Soup 4.9 cup | 6.9 bowl
Ask your server for today's selection.

Truffle Fries 6.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF

Desert Fire Jalapeños 7.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Chicken + Black Bean Tostada 7.9
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

Guacamole 8.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

Canyon Crab Flatbread 9.9
Crab meat, melted cheese, remoulade. GFO

GREENS

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

Sedona House 4.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

Caesar 5.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 5.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Beet + Goat Cheese 8.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

Julie's Farmer 9.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon* Asparagus 15.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.
Toppings include: Seasoned Butter, Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

Chicken Marsala 16.9
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

Chuckawalla Chicken 17.9
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

Grilled Chicken 13.9
8 oz. Side of BBQ. Choice of two house made sides. GF HH

Black Angus Flat Iron Steak* 17.9
8 oz. USDA Choice. Choice of two house made sides. GF

Golden Sea Bass (Corvina) 19.9
Certified sustainable. Grilled with choice of topping and two house made sides. GF

Norwegian Salmon* 20.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

CLASSIC BRUNCH

Huevos Rancheros 11.9
Corn tortilla, black bean puree, chorizo, guacamole, tomato, ranchero sauce, queso fresco, two eggs*. GF

Nutella French Toast 10.9
Topped with fresh strawberries, bananas, whipped cream. V

Hangover Burger 14.9
1/2 lb. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. Choice of side. GFO
Gluten Free Bun +1

Steak* + Egg Hash 16.9
8 oz, USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO

Shrimp + Grits 15.9
Stone ground with tasso ham. GF
Add over easy egg* +2.

Southwest Steak Omelette 9.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF

Margherita Omelette 8.9
Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes. GF V

Avocado Toast 7.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V
Add bacon and egg +4

Chesapeake Crab Benedict 14.9
Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Sausage Benedict 10.9
Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Bacon Eggs Benedict 9.9
Organic eggs, cherrywood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

HANDHELDS

Crab Cake Sliders 9
House made, remoulade, greens, red onion. With greens.

Australian 'Kobe Beef'* Sliders 9
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

Prime Rib Sandwich 13
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. Choice of side. GFO
Gluten Free Bun +1

STH Burger 14.9
1/2 lb, Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. Choice of side. GFO
Gluten Free Bun +1

Cheeseburger 9.9
1/3 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO
Add cherry-wood bacon +2

South Rim Shrimp Flatbread 7
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO

Italiano Flatbread 7
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

BBQ Chicken Flatbread 7
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

Margherita Flatbread 7
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO

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.

Franchise information at www.sedonataphouse.com

KY 11.19

KIDS

All kids meals include a beverage, 5.9

Cheese Pizza

Flatbread cheese
pizza. GFO V

Nutella French Toast

Topped with fresh strawberries,
bananas and whipped cream. V

Kid Chicken

Grilled. Choice of side.
GF HH

Mac-N-Cheese

Penne pasta in a creamy
cheese sauce. GFO V

Kid Steak*

USDA Choice Flat Iron.
Choice of side. GF

SIDES + À LA CARTE

All Fresh Made Sides +3
All GF except Buttermilk Biscuit

Organic Greens

Garlic Whipped Potatoes

Shoestring French Fries

Steamed Broccoli

Grilled Asparagus

Mexican Street Corn

Roasted Brussels Sprouts

Fruit

Cherry-wood Smoked Bacon +3

Sage Sausage Patties +3

Fresh Baked Buttermilk Biscuit**+2

Breakfast Potatoes +2

WINE

HOUSE 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	RED	ROSE	SPARKLING
Stemmari Moscato			
Relax Rielsing			
Chateau Ste. Michelle Dry Riesling			
Brancott Sauvignon Blanc			
Oyster Bay Sauvignon Blanc			
Sassi Pinot Grigio delle Venezie			
Caposaldo Pinot Grigio			
Kenwood 'Yulupa' Chardonnay			
Hess Select Chardonnay			
The Seeker Chardonnay			
	Irony Black Pinot Noir		
	Alamos Malbec		
	Cusumano Merlot		
	Michael David 'Petite Petit'		
	Conundrum Red Blend		
	Michael David 'Freakshow' Red Blend		
	J. Lohr Syrah		
	Josh Cellars Cabernet Sauvignon		
	Joel Gott 815 Cabernet Sauvignon		
		'Whispering Angel'	
		Louis Jadot	
			La Marca Prosecco Brut
			Mumm Napa Brut Rosé
			Moët & Chandon Brut Impérial
			Veuve Devienne Brut

WINES OF INTEREST

Sonoma-Cutrer 'The Cutrer' Chardonnay	California	11 42
Santa Margherita Pinot Grigio	Italy	9 34
Meiomi Pinot Noir	California	12 46

RESERVE SELECTION

Cakebread Chardonnay	California	115
La Crema Chardonnay	Sonoma Coast, California	42
Böen Pinot Noir	Russian River Valley, California	54
Duckhorn Merlot	Napa Valley, California	80
Stags Leap Cabernet Sauvignon	Napa Valley, California	100
Caymus Cabernet Sauvignon	Napa Valley, California	140
Stone Street Estate Cabernet Sauvignon	California	80

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria	7 15	Red Rock	9
<i>bright + citrusy</i> White wine, fresh juices.		<i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	
Sedona Red Sangria	7 15	Pomegranate Blueberry	9
<i>sweet + bold</i> Red wine, brandy, fresh juices.		<i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	
Xique-Xique	10	Havana Coconut	9
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.		<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
Moscow Mule	9	Cathedral Rock	13
<i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.		<i>bold + smoky</i> Sombra Mezcal, Carpano Antica, Grand Marnier, bitters.	
Prickly Pear Margarita	10	Lemon Basil Monsoon	10
<i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.		<i>smooth + citrusy</i> Old Foresters 86 Bourbon, lemon, basil, agave nectar.	
El Patron Margarita	13	The Sedona	12
<i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.		<i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	
Nutty Russian	10	Dirty Goose	12
<i>creamy + smooth</i> Pearl Vodka, Kahlua, cream, hazelnut.		<i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	
STH Spritz	12		
<i>bright + bitter</i> Amaro Nonino, prosecco, soda.			
Grapefruit Negroni	12		
<i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit.			
Classic Old Fashioned	10		
<i>bold + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, Add 'smoked option' +2			
Classic Manhattan	12		
<i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add 'smoked option' + 2			

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint	3.9
<i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber.	
Green Tea Mule	3.9
<i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	

Grapefruit Refresher	3.9
<i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	

Cactus Lemonade	3.9
<i>sweet + bright</i> Prickly pear, pineapple, lemonade.	

BEVERAGES

Coca-Cola Products	2.5
Craft Sodas	3.5
Saratoga Water	5
28oz, Sparkling or Still	
Mighty Leaf Teas	2.75
French Press Coffee	2.75
Orange Juice	2.35