

STARTERS

House Made Soup 4.9 cup | 7.9 bowl
Ask your server for today's selection.

Truffle Fries 9.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF V

Desert Fire Jalapeños 9.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Guacamole 10.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

Canyon Crab Flatbread 13.9
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 6.9
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+

Julie's Farmer 11.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon* Asparagus 25.9
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 21.9
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

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

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

Black Angus Flat Iron Steak* 23.9
8 oz. USDA Choice. Choice of two house made sides. GF

Norwegian Salmon* 25.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Seasonal Catch* market
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

CLASSIC BRUNCH

Premium Sides +1

Avocado Toast 9.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

Nutella French Toast 12.9
Topped with fresh strawberries, bananas, whipped cream. V

Hangover Burger 16.9
7 oz. 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 24.9
8 oz, USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO

Shrimp + Grits 16.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over easy egg* +2.

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 11.9
Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes. GF V

Chesapeake Crab Benedict 18.9
Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Bacon Eggs Benedict 13.9
Organic poached eggs, cherrywood smoked bacon, fresh hollandaise, freshly baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Florentine Benedict 11.9
Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

HANDHELDS

Crab Cake Sliders 11 (2) 14 (3)
House made, remoulade, greens, red onion. With greens.

'Kobe Beef Sliders** 11 (2) 14 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

Prime Rib Sandwich 14.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. Choice of side. GFO

STH Burger 16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. Choice of side. GFO
Gluten Free Bun +1

Cheeseburger 13.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

The Beyond Burger 16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO V VO+
Gluten Free Bun +1

South Rim Shrimp Flatbread 10
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO

Italiano Flatbread 10
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

BBQ Chicken Flatbread 10
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

Margherita Flatbread 10
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO

Franchise opportunities available, visit sedonataphouse.com for more information.

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.

SIDES + À LA CARTE

All Fresh Made Sides +4.5
 **All GF except Buttermilk Biscuit

Organic Greens	Grilled Asparagus	Cherry-wood Smoked Bacon	+3
Garlic Whipped Potatoes	Southwest Corn	Fresh Baked Buttermilk Biscuit**	+3
Shoestring French Fries	Fruit	Breakfast Potatoes	+2
Steamed Broccoli	Sautéed Spinach	Roasted Brussels Sprouts	+6
		Sweet Potato Fries	+6

WINE

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

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
	Hess Select Chardonnay	California	9 35
RED	Angeline Pinot Noir	California	8 31
	Meiomi Pinot Noir	California	11 43
	Alta Vista Vive Malbec	Mendoza, Argentina	8 31
	Michael David 'Freakshow' Red Blend	Lodi, California	11 43
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 31
	J. Lohr Syrah	Paso Robles, California	9 35
	Josh Cellars Cabernet Sauvignon	California	9 35
Joel Gott 815 Cabernet Sauvignon	California	13 51	
ROSÉ	Los Dos	Campo de Borja, Spain	7 27
	Chapoutier Belle	Provence, France	9 35
SPARKLING	Chic Sparkling Cava Rosé	Catalonia, Spain	34
	Maschio Prosecco	Veneto, Italy	9
	Mumm Napa Brut Prestige	Napa Valley, California	54
RESERVE SELECTION			
	Moet & Chandon Brut Imperial	Champagne, France	72
	Orin Swift 'Pappillon' Red Blend	Napa Valley, California	110

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	8 17
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8 17
Build Your Own Mule <i>clean + spicy</i> Q Ginger Beer, lime. STH Mule Pearl vodka Irish Mule Jameson Gin Buck Tanqueray gin Bourbon Buck Jim Beam bourbon Mexican Buck Exotico Reposado	10
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandrin, Cointreau, fresh orange juice.	9
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	11
Paloma <i>smooth + citrusy</i> Exotico Reposado, lime, Q grapefruit soda.	10
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14
Smoked Old Fashioned <i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	13
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and 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.



Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	10
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	13
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14

BEVERAGES

Coca-Cola Products	3.5
Craft Sodas Boylan's Cream Soda, Orange or Grape, Abita Root Beer	4.5
Saratoga Water 28oz, Sparkling or Still	7
Mighty Leaf Teas	3.25
French Press Coffee	3.25

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint <i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber.	6
Green Tea Mule <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	6
Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	6
Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	6