

## STARTERS

**House Made Soup** 5.9 cup | 7.9 bowl

**Truffle Fries\*\*** 8.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

**Desert Fire Jalapeños** 8.9

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

**Hummus Duo** 8.9

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

**Guacamole\*\*** 10.9

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+

**Seared Ahi Tuna\*\*** 11.9

Seared rare\*, seaweed salad, Asian sauce.

**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

**Power** 9.9

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF

**Strawberry Beet** 11.9

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry 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** 23.9

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

## CLASSIC BRUNCH

**Avocado Toast** 9.9

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

**Nutella French Toast** 10.9

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. Choice of side. GFO

**Steak + Egg Hash** 21.9

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. GF Add over easy egg\* +2.

**Southwest Steak Omelette** 10.9

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

**Margherita Omelette** 10.9

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

**Chesapeake Crab Benedict** 16.9

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.

**Florentine Benedict** 10.9

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

Franchise opportunities available, visit [sedonataphouse.com](http://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.

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.

## HANDHELDS

### 'Kobe Beef\*\* Sliders 10

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. Choice of side. GFO

### Cheeseburger 12.9

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

### STH Burger 15.9

7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. Choice of side. GFO

### South Rim Shrimp Flatbread 9

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

### Meat Lovers Flatbread 8

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

### BBQ Chicken Flatbread 8

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

### Margherita Flatbread 8

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

## 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).

### Hand Cut Filet Mignon\* 33.9

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

### Hand Cut NY Strip\* 34.9

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

### Black Angus Flat Iron Steak\* 21.9

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

### Grilled Chicken 18.9

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

### Crab Stuffed Shrimp 24.9

Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

### Rockfish\* 22.9

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

### Norwegian Salmon\* 24.9

Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

## SIDES + À LA CARTE

All sides are GF except Couscous + Buttermilk Biscuit

Organic Greens	+4
Grilled Asparagus	+4
Steamed Broccoli	+4
Shoestring French Fries**	+4
Seasonal Squash Couscous	+4

STH Bacon Succotash	+4
Garlic Whipped Potatoes	+4
Southwest Corn	+4
Fruit	+4

Sweet Potato Fries**	+5
Roasted Brussels Sprouts	+5
Grilled Vegetables	+5
Cherry-wood Smoked Bacon	+3
Sage Sausage Patties	+3
Fresh Baked Buttermilk Biscuit	+2
Breakfast Potatoes	+2

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.

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.

# WINE

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

WHITE	<b>Stemmari Moscato</b>	Sicily, Italy	8   30
	<b>Relax Rielsing</b>	Longuich, Germany	7   27
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   34
	<b>Oyster Bay Sauvignon Blanc</b>	Marlborough, New Zealand	8   30
	<b>Caposaldo Pinot Grigio</b>	Veneto, Italy	9   34
	<b>Acrobat Pinot Gris</b>	Oregon	8   30
	<b>Hess Select Chardonnay</b>	California	9   35
	<b>The Seeker Chardonnay</b>	California	8   30
RED	<b>Irony Black Pinot Noir</b>	Monterey, California	9   34
	<b>Macmurray Ranch Pinot Noir</b>	California	12   46
	<b>Alamos Malbec</b>	Mendoza Argentina	8   30
	<b>Cusumano Merlot</b>	Italy	7   26
	<b>Michael David 'Petite Petit'</b>	Lodi, California	13   41
	<b>Conundrum Red Blend</b>	California	9   34
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	7   26
	<b>J. Lohr Syrah</b>	Paso Robles, California	10   32
	<b>Josh Cellars Cabernet Sauvignon</b>	California	10   38
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	12   40
	<b>1000 Stories Bourbon Barrel Aged Cabernet Sauvignon</b>	California	8   30
ROSE	<b>'Whispering Angel'</b>	Provence, France	10   38
	<b>Chapoutier Belle</b>	Provence, France	8   30
	<b>Gloria Ferrer Blanc de Noirs</b>	Carneros, California	64
SPARKLING	<b>La Marca Prosecco Brut</b>	Italy	8   30
	<b>Moët &amp; Chandon Brut Impérial</b>	Champagne, France	90
	<b>Bouvet Ladubay Signature Brut</b>	Loire Valley, France	12   40

## WINES OF INTEREST

<b>Sonoma-Cutrer 'The Cutrer' Chardonnay</b>	California	11   42
<b>Santa Margherita Pinot Grigio</b>	Italy	9   34
<b>Meiomi Pinot Noir</b>	California	12   46
<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	45

## RESERVE SELECTION

<b>Cakebread Chardonnay</b>	California	115
<b>Duckhorn Merlot</b>	Napa Valley, California	80
<b>Stags Leap Cabernet Sauvignon</b>	Napa Valley, California	100
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	140
<b>Stone Street Estate Cabernet Sauvignon</b>	California	80

# COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> White wine, fresh juices.	7.5   15
<b>Sedona Red Sangria</b> Red wine, brandy, fresh juices.	7.5   15
<b>Xique-Xique</b> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
<b>Mojito</b> Bacardi Rum, fresh mint, lime, soda.	9
<b>STH Mule</b> Pearl Vodka, Q Ginger Beer, lime.	10
<b>STH Orange Crush</b> Absolut Mandrin, Cointreau, fresh orange juice.	9
<b>Paloma</b> Exotico Reposado, lime, Q grapefruit soda.	9
<b>The Greyhound</b> Tito's handmade Vodka, elderflower, fresh grapefruit.	10
<b>Skinny Goose Spritzer</b> Grey Goose L'Orange, fresh muddled orange, soda. <i>100 calories, no added sugar</i>	9
<b>Skinny Girl Tangerine Pom Spritzer</b> Skinny Girl Vodka, tangerine, POM juice, soda.	9
<b>Prickly Pear Margarita</b> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
<b>El Patron Margarita</b> Patron, fresh juices, Grand Marnier float.	13
<b>Smoked Old Fashioned</b> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12
<b>Smoked Manhattan</b> 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

<b>Red Rock</b> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Pomegranate Blueberry</b> Pearl Blueberry, blood orange, POM juice.	10
<b>Havana Coconut</b> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>Watermelon</b> Tito's handmade Vodka, lime juice, watermelon.	11
<b>The Sedona</b> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Dirty Goose</b> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

## BEVERAGES

<b>Coca-Cola Products</b>	3
<b>Craft Root Beer</b>	3.5
<b>Saratoga Water</b> 28oz, Sparkling or Still	5
<b>Mighty Leaf Teas</b>	2.75
<b>French Press Coffee</b>	2.75
<b>Orange Juice</b>	2.35

## SPIRIT FREE

Add vodka to any spirit free drink +6

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