

STARTERS

Truffle Fries** 9.9

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

Goat Cheese + Tomato Jam Bruschetta 9.9

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. 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 HH VO+

Crab Stuffed Mushrooms 9.9

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

Spicy Thai Shrimp 12.9

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Canyon Crab Flatbread 13.9

Crab meat, melted cheese, remoulade. GFO

Southwest Roasted Wings 14.9

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

Canyon Nachos** 14.9

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

GREENS

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

Sedona House 6.9

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

Caesar 7.9

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

Gorgonzola Chopped 7.9

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

Julie's Farmer 10.9

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

Salmon* Asparagus 24.9

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

CLASSIC BRUNCH

Avocado Toast 11.9

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

Steak + Egg Hash 21.9

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

Southwest Steak Omelette 12.9

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

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

Chesapeake Crab Benedict 18.9

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

Bacon Eggs Benedict 14.9

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

HANDHELDS

Margherita Flatbread 9

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

Italiano Flatbread 9

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

Goat Cheese + Basil Flatbread 9

Goat cheese, mozzarella, parmesan, fresh basil. GFO V
Option to add sun-dried tomatoes.

BBQ Chicken Flatbread 9

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

Acapulco Fish Tacos 14

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO

Southwest Steak Tacos 14

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO

Santa Fe Shrimp Tacos** 14

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO

'Kobe Beef' Sliders 11

Wagyu beef*, Vermont cheddar, house made sauce, caramelized onions. With greens.

Salmon* Sliders 14

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens

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.

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

HOUSE SPECIALTIES

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

Chicken Marsala 21.9

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

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

Roman Parmesan Crusted Chicken 21.9

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

Crab Stuffed Shrimp 25.9

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

Sedona Crab Cakes market

Two 4 oz, 'no filler' jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 19.9

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ Add chicken or shrimp +8

Devil's Pass 21.9

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

Grilled Chicken Alfredo 20.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

SIMPLY WOOD GRILLED

Choice of two house made sides. Premium sides +1

Choice of topping for fish include: Herb Butter, Pineapple Mango Salsa (HH), Chimichurri (HH) or Lemon Butter (+1)

Hand Cut Filet Mignon* 35.9

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

Black Angus Flat Iron Steak* 24.9

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

Seasonal Catch* market

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

Hand Cut Ribeye* 35.9

14 oz. Certified Angus Choice. Topped with seasoned butter. Choice of two house made sides. GF

Grilled Chicken 19.9

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

Norwegian Salmon* 24.9

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

Hand Cut NY Strip* 31.9

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

SIDES

All sides are GF.

Garlic Whipped Potatoes +5
Steamed Broccoli +5
Shoestring French Fries** +5

Grilled Asparagus +5
Southwest Corn +5
Fruit +5

Roasted Brussels Sprouts +5
Sweet Potato Fries** +6

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WINE

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

WHITE	Villa Pozzi Moscato	Sicily, Italy	9 31
	Chateau St. Michelle 'Dry' Riesling	Columbia Valley, Washington	9 31
	Sartori Di Verona Pinot Grigio	Veneto, Italy	8 27
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	9 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	10 35
	Hess Chardonnay	Monterey, California	10 35
	Kenwood Chardonnay 'Yulupa'	California	9 31
RED	Angeline Pinot Noir	California	9 31
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	9 31
	Zuccardi 'Serie A' Malbec	Mendoza, Argentina	11 39
	Michael David 'Freakshow' Red Blend	Lodi, California	12 43
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	9 31
	Cousino Macul Antiguas Reserva Cabernet Sauvignon	Maipo Valley, Chile	11 39
	Joel Gott 815 Cabernet Sauvignon	California	14 51
	Josh Cellars Cabernet Sauvignon	California	10 35
ROSE	Bieler Père et Fils Corteaux	Provence, France	10 35
SPARKLING	Chic Sparkling Cava Rosé	Catalonia, Spain	29
	Maschio Prosecco	Veneto, Italy	9
	Mumm Napa Brut Prestige	Napa Valley, California	49

WINES OF INTEREST

Meiomi Pinot Noir California 12 | 39

RESERVE SELECTION

Seghesio Zinfandel Sonoma, California 54
Peju Cabernet Sauvignon Napa Valley, California 90
Caymus Cabernet Sauvignon Napa Valley, California 140

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	8 18
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8 18
Skinny Girl Tangerine Pom Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	11
Build Your Own Mule <i>clean + spicy</i> Q Ginger Beer, lime. STH Mule Pearl Vodka American Mule Tito's Vodka Bourbon Buck Jim Beam Bourbon Mexican Buck Jose Cuervo Tequila	13
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, fresh basil, juices.	12
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	13
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14
Apache Fire Margarita <i>hot + citrusy</i> Tanteo tequila, Cointreau, agave, jalapeño, cilantro, lime.	14
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's gin, fresh rosemary, Q tonic.	12
Classic Old Fashioned <i>bold + smooth</i> Jefferson Reserve Bourbon, Angostura bitters, Luxardo cherry.	14
Smoked Old Fashioned <i>smoky + smooth</i> Jefferson Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14
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.

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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 <i>sweet + bold</i> Absolut Citron, Ciroc Red Berry, fresh lemon, lime juice.	12
Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	12
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.	12
Lemon Drop <i>citrusy + sweet</i> Absolut Citron, lemon.	12
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh lemon, lime juice.	13
Dirty Goose <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14

BEVERAGES

Coca-Cola Products	3.5
Craft Root Beer	3.75
Icelandic Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	3.25
French Press Coffee	4

SPIRIT FREE

Add vodka to any spirit free drink +6

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