

STARTERS

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

Edamame 5.9
Steamed and tossed in smoked sea salt. GF HH V+

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

Goat Cheese + Tomato Jam Bruschetta 8.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

Hummus Duo 9.9
Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO V

Guacamole** 9.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+

Canyon Crab Flatbread 11.9
Crab meat, melted cheese, remoulade. GFO

Southwest Roasted Wings 13.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

GREENS

Add Chicken or Shrimp +6. Add Steak* +13. Add Salmon* +15. Add Filet* +24

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

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

Salmon* Asparagus 20.9
Organic, certified sustainable Verlasso® 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

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

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

Chesapeake Crab Benedict 16.9
Organic poached eggs*, crab meat, 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.

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)
Premium Sides +2

Hand Cut Filet Mignon* 32.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut NY Strip* 31.9
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 17.9
8 oz. Side of BBQ. Choice of two house made sides. GF HH

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

Verlasso® Salmon* 22.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

PREMIUM TOPPINGS

Marsala
Wild Man

+3
+3

Sautéed Onions
Sautéed Mushrooms

+2
+2

Roasted Tomato Butter Sauce
Seared Shrimp
Jumbo Lump Crab Cake

+2
+6
+10.9

HOUSE SPECIALTIES

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

Chicken Marsala 19.9
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF

Chuckawalla Chicken 19.9
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

Smoky BBQ Beef Short Rib 26.9
Slow roasted wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw.

Crab Stuffed Shrimp 29.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Sedona Crab Cakes 26.9
Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

*Contains raw or undercooked ingredients. 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, and sesame.

Franchise opportunities available; single, regional and state development. Visit sedonataphouse.com for more information.

HANDHELDS

All burgers served with choice of side. Add cherry-wood bacon +2. Gluten Free Bun +1

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

Hangover Burger 15.9
7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

'Kobe Beef Sliders** 12.9
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

The Beyond Burger 15.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO, VO+

STH Burger 16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

FLATBREADS

Add sausage +2
Add jalapeños, pepperoni or bacon +.75 each

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V
8.9

Italiano
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO
8.9

Devils Canyon
House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. GFO
8.9

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO
8.9

Meat Lovers
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO
8.9

WINE

HOUSE 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE			
Ruffino Moscato d'Asti	Piedmont, Italy	8	30
Santa Cristina Pinot Grigio	Delle Venezie, Italy	10	38
Chateau Grand Traverse Riesling	Old Mission Peninsula, Michigan	8	30
13° Sauvignon Blanc	New Zealand	9	34
Hess Select Chardonnay	Monterey, California	10	38
La Crema Chardonnay	Sonoma Coast, California	12	46
RED			
Elouan Pinot Noir	Oregon	12	46
Meiomi Pinot Noir	Central Coast, California	15	60
Dona Paula Malbec	Mendoza, Argentina	8	30
14 Hands Merlot	Columbia Valley, California	8	30
Plungerhead Zinfandel	Lodi, California	9	34
Louis Martini Cabernet Sauvignon	Sonoma, California	9	34
'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13	51
Caymus 'Conundrum' Red Blend	Napa Valley, California	12	46
ROSÉ			
Chateau Campuget	Costieres de Nimes, France	9	34
SPARKLING			
Ruffino Prosecco split	Italy	11	
La Marca Prosecco	Treviso, Italy	34	
Chandon Brut	California	55	
Chandon Brut Rosé split	California	11	

RESERVE SELECTION

Veuve Clicquot Brut	Champagne, France	90
Napa Valley 'Quilt' Cabernet Sauvignon	Napa Valley, California	60
Caymus Cabernet Sauvignon	Napa Valley, California	120

SIDES

**All sides GF

Garlic Whipped Potatoes	+3
Steamed Broccoli	+3
Shoestring French Fries**	+3
Fruit	+3
Sautéed Spinach	+3
Southwest Corn	+3
Sweet Potato Fries**	+5
Roasted Brussels Sprouts	+5
Grilled Asparagus	+5

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	9
Sedona Pink Sangria <i>sweet + crisp</i> White wine, prickly pear, fresh juices.	9
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	9
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
STH Mule <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	9
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	11
Bourbon, Basil + Blood Orange Bash Bulleit Bourbon, basil, blood orange bitters.	12
La Primera Margarita <i>smooth + citrusy</i> Herradura Silver, fresh juices, Grand Marnier float.	13
Apache Fire Margarita <i>hot + citrusy</i> Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, lime.	12
Smoked Old Fashioned <i>smoky + smooth</i> Woodford Reserve Bourbon, Angostura 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

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.	12

BEVERAGES

Coca-Cola Products	3
Craft Sodas Ask your server for today's selection.	4
Aqua Panna 800ml, Still	5
San Pellegrino 800ml, Sparkling	5
Mighty Leaf Teas	3
French Press Coffee	4

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	5
Blueberry Blitz <i>sweet + bright</i> Blueberry, Sprite, lime.	5

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