

## STARTERS

### House Made Soup

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

### Truffle Fries\*\*

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 9.9

### Desert Fire Jalapeños

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

### Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 9.9

### Buffalo Cauliflower\*\*

Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF | 10.9

### Guacamole\*\*

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

### Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro. Flatbreads. GFO | 14.9

### Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

### Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 15.9

## GREENS

Add Chicken or Shrimp +8. Add Steak\* +13. Add Salmon\* +15. Add Filet\* +24

### Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 5.9  
GF HH V+ | Add feta or goat cheese +.75

### Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 6.9

### Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 6.9

### Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+ | 10.9

### Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 11.9

### Salmon\* Asparagus

Organic, certified sustainable Verlasso® salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF | 22.9

## CLASSIC BRUNCH

### Avocado Toast

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

### Steak + Egg Hash

8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs\* over easy. Fresh baked buttermilk biscuit. GFO | 22.9

### Southwest Steak Omelette

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

### Chesapeake Crab Benedict

Organic poached eggs\*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 16.9

### Bacon Eggs Benedict

Organic poached eggs\*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 11.9

## HOUSE SPECIALTIES

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

### Chicken Marsala

8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 21.9

### Chuckawalla Chicken

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

### Surf + Turf

8 oz. Choice Braveheart Black Angus Beef® Flat Iron\*, 4 oz. jumbo lump crab cake. Garlic whipped potatoes. | 32.9  
Substitute Hand Cut Filet\* +10

### Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 29.9

### Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 27.9

## 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\*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 33.9

### Hand Cut Ribeye

12 oz. USDA Choice. Topped with seasoned butter. Choice of two house made sides. GF | 36.9

### Black Angus Flat Iron Steak\*

8 oz. USDA Choice. Choice of two house made sides. GF | 22.9

### Grilled Chicken

8 oz. Choice of two house made sides. Side of BBQ. GF HH | 20.9

### Seasonal Catch\*

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF | market

### Verlasso® Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 23.9

## PREMIUM TOPPINGS

Marsala | 4  
Bourbon Glaze | 4  
Sautéed Onions | 2  
Sautéed Mushrooms | 2  
Devils Pass Sauce | 5

Shrimp Scampi | 9  
Crab Stuffed Shrimp (3) | 14.9  
Seared Shrimp | 8  
Jumbo Lump Crab Cake | 10.9

**Franchise opportunities available; single, regional and state development. 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

\*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.

## HANDHELDS

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

### Cheeseburger

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

### 'Kobe Beef'\* Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 12.9

### STH Burger

7 oz. Wagyu Beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 16.9

### Hangover Burger

7 oz. Wagyu Beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO | 16.9

### The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 16.9

## FLATBREADS

Add sausage +2. Add jalapeños, pepperoni or bacon +1 each

### Margherita

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

### Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO V | 8.9

### Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 9.9

### BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 9.9

All sides are gluten free.

### Garlic Whipped Potatoes | 3.9

Steamed Broccoli | 3.9

Fries\*\* | 3.9

### Sautéed Spinach | 3.9

Southwest Corn | 3.9

Fruit | 3.9

### Grilled Asparagus | 5.9

Sweet Potato Fries\*\* | 5.9

Roasted Brussels Sprouts | 5.9

## SIDES

### Coca-Cola Products | 3

Craft Sodas | 4 *ask your server for today's selection*

### French Press Coffee | 4

Mighty Leaf Teas | 3

### Aqua Panna | 5 800 ml, still

San Pellegrino | 5 800 ml, sparkling

## BEVERAGES

## WINE

HOUSE | 8 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, MI	9   34
13° Sauvignon Blanc	New Zealand	10   38
Hess Select Chardonnay	Monterey, California	10   38
La Crema Chardonnay	Sonoma Coast, California	13   51

RED

Elouan Pinot Noir	Oregon	12   46
Meiomi Pinot Noir	Central Coast, California	15   60
Dona Paula Malbec	Mendoza, Argentina	9   34
14 Hands Merlot	Columbia Valley, California	9   34
'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13   51
Franciscan Cabernet Sauvignon	Monterey, California	10   38
Caymus 'Conundrum' Red Blend	Napa Valley, California	12   46

ROSE

Chateau Campuget	Costieres de Nimes, France	9   34
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SPARKLING

Ruffino Prosecco split	Italy	11
La Marca Prosecco	Treviso, Italy	34
Chandon Brut Rosé split	California	11

### RESERVE

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

Fresh squeezed juice, fresh herbs, hand crafted.

### Sedona White Sangria

*sweet + citrusy*

White wine, fresh juices. | 9

### Sedona Red Sangria

*sweet + bold*

Red wine, fresh juices. | 9

### Xique-Xique

*clean + herbaceous*

Effen Cucumber Vodka, St. Germain, basil, fresh juices. | 10

### Prickly Pear Margarita

*sweet + citrusy*

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 12

### La Primera Margarita

*smooth + citrusy*

Herradura Silver, fresh juices, Grand Marnier float. | 13

### Fireside Chat

*smooth + savory*

Bulleit Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. | 12

### Smoked Old Fashioned

*smoky + smooth*

Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

## COCKTAILS

### T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 11.9

**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

*sweet + fruity*

Pearl Blueberry, blood orange, POM juice. | 11

### Havana Coconut

*sweet + tropical*

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 11

### The Sedona

*clean + bright*

Our signature martini!  
Bombay Sapphire, St. Germain, fresh juices. | 13

### SPIRIT FREE

Add vodka to any spirit free drink +6

### Cactus Lemonade

*sweet + bright*

Prickly pear, pineapple, lemonade. | 5

### Blueberry Blitz

*sweet + bright*

Blueberry, Sprite, lime. | 5

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