

STARTERS

House Made Soup

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

Edamame

Steamed and tossed in smoked sea salt. GF HH V+ | 6.9

Truffle Fries**

Shoestring potatoes, 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

Mediterranean Hummus Platter

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 10.9

Guacamole**

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

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 | 7.9

Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+ | 11.9

Julie's Farmer

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

Smoky BBQ Beef Short Rib

Slow roasted wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. | 29.9

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 NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

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 | 22.9

Seasonal Catch market

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
Wild Man | 4
Bourbon Glaze | 4
Sautéed Onions | 2
Sautéed Mushrooms | 2

Citrus Tomato Garlic with Feta | 4
Crab Stuffed Shrimp (3) | 14.9
Shrimp Scampi | 9
Seared Shrimp | 8
Jumbo Lump Crab Cake | 10.9

Franchise opportunities available; single, regional and state development. Visit 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, dairy 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, 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

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 | 9.9

All sides are gluten free.

Garlic Whipped Potatoes | 3.9

Steamed Broccoli | 3.9

Shoestring French Fries** | 3.9

Sautéed Spinach | 3.9

Southwest Corn | 3.9

Jasmine Rice | 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	12 46

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
Plungerhead Zinfandel	Lodi, California	9 34
Franciscan Cabernet Sauvignon	Monterey, California	10 38
'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
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SPARKLING

Ruffino Prosecco split	Italy	11
La Marca Prosecco	Treviso, Italy	34
Chandon Brut	California	55
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

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

bright + citrusy

White wine, fresh juices. | 9

Sedona Pink Sangria

sweet + crisp

White wine, prickly pear, fresh juices. | 9

Sedona Red Sangria

sweet + bold

Red wine, brandy, fresh juices. | 9

Xique-Xique

clean + herbaceous

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

STH Mule

clean + spicy

Pearl Vodka, Q Ginger Beer, lime. | 9

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

Maple Bourbon Smash

smooth + citrusy

Knob Creek Smoked Maple Whiskey, orange, lemon Bowman Brothers maple syrup. | 13

Smoked Old Fashioned

smoky + smooth

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

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

Pretty in Pink

sweet + tropical

Bacardi Rum, lemon, blood orange. | 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 5

sweet + bright

Prickly pear, pineapple, lemonade.

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