



BRUNCH

STARTERS

House Made Soup

Ask your server for today's selection. | 4.9 cup | 8.9 bowl

Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. | 4.9

Edamame

Steamed and tossed with smoked sea salt. GF | 5.9

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 Bruschetta 9.9

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

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 10.9

Guacamole**

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

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

GREENS

Add Chicken or Shrimp +8. Add Steak* or Salmon* +14

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | 5.9
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

Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. 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. GF HH VO+ | 11.9

Southwest Chicken

House made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF | 12.9

Salmon* Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 25.9

CLASSIC BRUNCH

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. V | 9.9
Add bacon +2 and egg* +2

Nutella French Toast

Topped with fresh strawberries, bananas, whipped cream. V | 12.9

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. Choice of side. GFO | 16.9
Gluten Free Bun +1

Steak + Egg Hash

8 oz. USDA Choice flat iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO | 24.9

Biscuit + Gravy

Classic, house made sausage gravy over freshly baked buttermilk biscuits. Two eggs* prepared to order. | 12.9

Southwest Steak Omelette

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF | 12.9

Margherita Omelette

Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes. GF V | 12.9

The Standard

Two eggs*, bacon, breakfast potatoes, buttermilk biscuit. GFO | 12.9

Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF | 18.9
Add over easy egg* +2.

Chesapeake Crab Benedict

Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 18.9

Bacon Eggs Benedict

Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 13.9

Florentine Benedict

Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 13.9

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Sweet Potato Fries and Roasted Brussels Sprouts incur an upcharge.

Chicken Marsala

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. | 23.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 23.9

Grilled Chicken

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

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 23.9

Seasonal Catch

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

Salmon*

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 25.9

TOPPINGS

Seasoned Butter Herb Butter Lemon Butter Lemon Basil Butter Pineapple Mango Salsa (HH) Chimichurri (HH)

PREMIUM TOPPINGS

Thai Glaze 2	Caramelized Onions 3	Seared Shrimp 8	Jumbo Lump Crab Cake 9
Marsala 3	Sautéed Mushrooms 3	Shrimp Scampi 9	Crab Stuffed Shrimp (3) 9
Chuckawalla 3			

Franchise opportunities available, visit sedonataphouse.com for more information.
GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 8 or more. Thank you for taking care of your server.

*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. 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

Crab Cake Sliders

House made, remoulade, greens, red onion.
With greens. | 12 (2) 15 (3)

'Kobe Beef** Sliders

Wagyu beef, cheddar cheese, house made sauce,
caramelized onions. With greens. | 12 (2) 15 (3)

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese,
horseradish sauce, toasted Cuban roll. Served with natural
au jus. Choice of side. GFO | 16.9

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice
of cheese, toasted potato bun. Choice of side. GFO | 13.9
Add cherry-wood bacon +2

STH Burger

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

The Beyond Burger

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

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella,
parmesan, fresh basil. GFO | 12

Hawaiian

Pineapple, ham, mozzarella, parmesan. GFO | 12
+jalapeños available upon request

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion.
GFO | 10

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella,
parmesan, balsamic reduction glaze. GFO V | 10

BURGERS

FLATBREADS

All sides are gluten free except the buttermilk biscuit and house made sausage gravy.

Organic Greens | 4.5

Garlic Whipped Potatoes | 4.5

Steamed Broccoli | 4.5

Shoestring French Fries** | 4.5

Grilled Asparagus | 4.5

Southwest Corn | 4.5

Steamed Spinach | 4.5

Haricot Verts | 4.5

Fruit | 4.5

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

Cherry-wood Smoked Bacon | 4

Fresh Baked Buttermilk Biscuit | 3

Breakfast Potatoes | 3

House Made Sausage Gravy | 5

SIDES + À LA CARTE

BEVERAGES

Coca-Cola Products | 3.5

Craft Sodas | 4

Boylan's Cream Soda, Orange or Grape
Abita Root Beer

French Press Coffee | 3.25

Mighty Leaf Teas | 3.25

Saratoga Water | 7.5

Sparkling or Still. 28 oz.

WINE

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

WHITE			
Villa Pozzi Moscato	Sicily, Italy	8	31
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8	31
Brancott Sauvignon Blanc	Marlborough, New Zealand	9	35
Kenwood 'Yulupa' Chardonnay	Monterey, California	8	31
Hess Select Chardonnay	California	9	35

RED			
Angeline Pinot Noir	California	8	31
Alta Vista Vive Malbec	Mendoza, Argentina	8	31
Michael David 'Freakshow' Red Blend	Lodi, California	11	43
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8	31
Josh Cellars Cabernet Sauvignon	California	9	35

ROSE			
Chapoutier Belle	Provence, France	9	35

SPARKLING			
Chic Sparkling Cava Rosé	Catalonia, Spain	34	
Maschio Prosecco	Veneto, Italy	9	
Mumm Napa Brut Prestige	Napa Valley, California	54	

RESERVE

Moët & Chandon Brut Imperial	Champagne, France	72	
Orin Swift 'Pappillon' Red Blend	Napa Valley, California	110	

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria

bright + citrusy
White wine, fresh juices.
glass 8 | carafe 17

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices.
glass 8 | carafe 17

Build Your Own Mule

clean + spicy
Q Ginger Beer, lime. | 10
STH Mule Pearl Vodka
Irish Mule Jameson Irish Whiskey
Gin Buck Tanqueray Gin
Bourbon Buck Jim Beam Bourbon
Mexican Buck Exotico Reposado Tequila

STH Orange Crush

citrusy + refreshing
Absolut Mandrin, Cointreau, orange juice. | 9

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado, orange liqueur, prickly
pear, fresh juices. | 11

Paloma

smooth + refreshing
Exotico Reposado Tequila, lime,
Q grapefruit soda. | 10

El Patron Margarita

smooth + citrusy
Patron, fresh juices, Grand Marnier float. | 15

Smoked Old Fashioned 13

bold + smoky
Bowman Brothers Small Batch Bourbon,
Angostura bitters, Luxardo cherry,
hickory smoke. | 13

Smoked Manhattan

bitter + smoky
Bulleit Rye, Carpano Antica, bitters,
Luxardo cherry, hickory smoke. | 14

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint

clean + herbaceous
Marrakesh Mint Tea, lemon, mint,
cucumber. | 6

Strawberry Basil Refresher

sweet + refreshing
Fresh strawberries, basil, lemon | 6

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 10.9

**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

Red Rock

bright + sweet
Absolut Citron, Ciroc Red Berry,
fresh juices. | 10

Pomegranate Blueberry

sweet + fruity
Pearl Blueberry, blood orange,
POM juice. | 10

Havana Coconut

sweet + tropical
Malibu Coconut Rum, Maraschino cherry
liqueur, pineapple, lime. | 10

The Sedona

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

Dirty Goose

bold + briney
Grey Goose dirty martini, gorgonzola bleu
cheese stuffed olives. | 14

Blueberry Blitz

sweet + bright
Blueberry, Sprite, lime | 6

Cactus Lemonade

sweet + bright
Prickly pear, pineapple, lemonade. | 6