

STARTERS

House Made Soup

New England Clam Chowder
4.9 cup | 8.9 bowl

Bread Basket

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

Classic Hummus

Herbed oil, feta, cucumber, flatbreads. GFO | 7.9

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 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, fresh garlic,
jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick,
mixed cheeses, cilantro, flatbreads. GFO | 13.9

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 14.9

Southwest Roasted Wings

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

Thai Glazed Wings**

About a pound, fried, grilled, sweet with just the right amount of
heat. Ranch and scallions. | 15.9

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

Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans,
scallions, oranges. House made strawberry vinaigrette.
GFO VO+ | 8.9

Julie's Farmer

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

Mediterranean

Organic greens, romaine hearts, English cucumber, Kalamata
olives, red onion, ripe + sundried tomatoes, heart of palm,
prosciutto, feta. House made balsamic vinaigrette. GF | 13.9

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
Substitute crispy chicken +4

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 or egg* +2

The Standard

Two eggs*, breakfast potatoes, choice of cherry-wood smoked
bacon, turkey bacon or sage sausage patties. Choice of
hashbrowns** or fresh baked biscuit.
GFO | 13.9

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

Southwest Steak Omelette

Seasoned steak, black bean salsa, cheddar cheese, fresh pico,
avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes.
GF | 13.9

Crab Omelette

Lump crab meat, spinach, asparagus, red onion, tomatoes,
garlic, tarragon béarnaise. Breakfast potatoes. GF | 15.9

West Coast Omelette

Spinach, avocado, onion, tomato, mushroom, feta.
Breakfast potatoes. GF V | 12.9

Nutella French Toast

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

Breakfast Tacos

Two eggs* over easy, hash browns**, bacon, house made
guacamole, fresh pico, cilantro. Choice of side.
GFO VO | 11.9

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

Sausage Benedict

Organic poached eggs*, sage sausage patties,
fresh hollandaise, fresh baked buttermilk biscuit.
Breakfast potatoes and grilled asparagus. | 13.9

Bacon Eggs Benedict

Organic poached eggs*, choice of cherry-wood smoked bacon
or turkey 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. | 11.9

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®
Choice of two house made sides. Choice of topping, if desired. Premium Sides +1.5

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with
seasoned butter. Choice of two house made sides. GF | 37.9

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. 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 | 23.9

Grilled Chicken

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

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter.
Garlic whipped potatoes and steamed spinach. GF | 24.9

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)

SIDES + À LA CARTE

All sides are gluten free except the buttermilk biscuit. Sweet Potato Fries and Roasted Brussels Sprouts are premium sides.

Organic Greens | 4.5

Grilled Asparagus | 4.5

Steamed Broccoli | 4.5

Shoestring French Fries** | 4.5

Steamed Spinach | 4.5

STH Bacon Succotash | 4.5

Garlic Whipped Potatoes | 4.5

Haricot Verts | 4.5

Southwest Corn | 4.5

Fruit | 4

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

Cherry-wood Smoked Bacon | 4

Turkey Bacon | 4

Sage Sausage Patties | 4

Fresh Baked Buttermilk Biscuit | 3

Breakfast Potatoes | 3

Hash Browns** | 3

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. Franchise opportunities available at www.sedonataphouse.com

*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. | 14.9

'Kobe Beef** Sliders

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 11.9

Cuban

Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side. GFO | 12.9

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side. GFO | 15.9

Caesar Wrap

Romaine, corn, parmesan, tortilla strips, house made Caesar dressing. Choice of side. | 13.9
Add chicken +2

Southwest Chicken Wrap

House made chicken tenders**, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tortilla. Choice of side. | 16.9

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO | 9.9

BBQ Chicken

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

Meat Lovers

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

Baked Brie

Baked brie, prosciutto, blueberries, arugula, balsamic glaze. GFO VO | 9.9

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 7.9

BURGERS

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO | 14.9
Add cherry-wood bacon or turkey 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

Alpine Burger

7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, 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

Vegan Burger

Plant-based veggie burger, hand crafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. Choice of side. GFO V+ | 16.9

BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 4

Orange Juice | 3.25

French Press Coffee | 3.25

Mighty Leaf Teas | 3.25

Almond Milk | 4

Saratoga Water | 7.5

Sparkling or Still. 28 oz.

WINE

HOUSE | 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE			
Villa Pozzi Moscato	Sicily, Italy	8	31
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8	31
Sartori Di Verona Pinot Grigio	Veneto, Italy	8	31
Barboursville Pinot Grigio	Virginia		39
Wither Hills Sauvignon Blanc	Marlborough, New Zealand	11	43
Stoneleigh Sauvignon Blanc	Marlborough, New Zealand	10	38
Kenwood 'Yulupa' Chardonnay	Monterey, California	8	31
Joel Gott Unoaked Chardonnay	California	10	38
Angeline Pinot Noir	California	8	31
Meiomi Pinot Noir	California	11	43
Trapiche Malbec, Oak Cask	Mendoza, Argentina	8	31
Michael David 'Freakshow' Red Blend	Lodi, California	11	43
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8	31
J. Lohr Syrah	Paso Robles, California	9	35
Josh Cellars Cabernet Sauvignon	California	9	35
Joel Gott 815 Cabernet Sauvignon	California	13	51
Barboursville Cabernet Sauvignon	Virginia		37

ROSE			
Los Dos	Campo de Borja, Spain	7	27
Chapoutier Belle	Provence, France	9	35

SPARKLING			
Chic Sparkling Cava Rosé	Catalonia, Spain		34
Maschio Prosecco	Italy	9	34
Wycliff Brut	California	7	27
Mumm Napa Brut Prestige	Napa Valley, California		54

WINES OF INTEREST

Wairau River Sauvignon Blanc	Marlborough, New Zealand	43
Seghesio Zinfandel	Sonoma, California	54
Lovingston Cabernet Franc	Virginia	54

RESERVE

Moet & Chandon Brut Imperial	Champagne, France	72
Chateau de la Coste Margaux Bordeaux	Bordeaux, France	60
Orin Swift 'Papillon' Red Blend	Napa Valley, California	110

Fresh squeezed juice, fresh herbs, hand crafted.

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

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 11

Mojito

clean + refreshing
Bacardi Rum, fresh mint, lime, soda. | 10

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 10

Orange Crush

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

Paloma

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

The Greyhound

citrusy + bright
Tito's Vodka, St. Germain Elderflower, grapefruit, rose. | 10

STH Aperol Spritz

bright + bitter
Prosecco, Aperol, Solerno blood orange, orange bitters, soda. | 12

Prickly Pear Margarita

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

El Patron Margarita

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

Smoked Old Fashioned

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

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, 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.



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. | 12

Dirty Goose

bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 12

SPIRIT FREE

Add vodka to any spirit free drink +7

Marrakesh Mint

Marrakesh Mint Tea, lemon, mint, cucumber. | 6

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Strawberry Basil Refresher

Fresh strawberries, basil, lemon. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6