



BRUNCH

STARTERS

House-Made Soup

Ask your server for today's selection. | 5.9 cup | 8.9 bowl

Bread Basket

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

Truffle Fries**

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

Goat Cheese + Tomato Jam Bruschetta

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

Desert Fire Jalapeños

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

Mediterranean Hummus Platter

Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 9.9

Canyon Crab Flatbread

Crab meat, melted cheese, rémoulade. GFO | 13.9

Guacamole**

Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, 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, red peppers, green onions, cilantro. Flatbreads. GFO | 13.9

Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 16.9

GREENS

Add chicken or shrimp +8. Add steak* +12

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+ | 6.9
Add feta or goat cheese +1

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 | 8.9

Beet + Goat Cheese

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

Julie's Farmer

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

Steakhouse

8 oz. USDA Choice Black Angus flat iron steak*, chopped lettuces, tomatoes, red onion, walnuts, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 22.9

Salmon* + Asparagus

Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 26.9

CLASSIC BRUNCH

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. V | 9.9
Add cherrywood bacon and over-easy egg* +4

Nutella French Toast

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

Hangover Burger

7 oz. Wagyu beef*, American cheese, cherrywood bacon, over easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. GFO | 18.9

The Standard

Two eggs*, breakfast potatoes, choice of cherrywood bacon or sage sausage patties. Fresh baked buttermilk biscuit. GFO | 12.9

Steak + Egg Hash

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

Breakfast Tacos

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

Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF | 21.9
Add over-easy egg* +2.

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

Tomatoes, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V | 10.9

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*, cherrywood 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. V | 11.9

ENTRÉES

Premium Sides +1.5. Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. Braveheart Black Angus Beef®

Hand-Cut Filet Mignon*

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 38.9

Hand-Cut NY Strip*

12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 39.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house-made sides. GF | 24.9

Crab-Stuffed Shrimp

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

Grilled Chicken

Choice of two house-made sides. Side of BBQ. GF HH | 22.9

Golden Sea Bass (Corvina)

Certified sustainable. Choice of topping and two house-made sides. GF | 23.9

Salmon*

Certified sustainable. Choice of topping and two house-made sides. GF HH | 26.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon-Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

HANDHELDS

Crab Cake Sliders

House-made, rémoulade, greens, red onions. With greens. | 15.9 (2)

'Kobe Beef' Sliders

Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens. | 15.9 (3)

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO | 15.9

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

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

Franchise opportunities available. Visit sedonataphouse.com for more information.

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

*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.

FLATBREADS

South Rim Shrimp Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO 11.9	Meat Lovers Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO 10.9	Ricotta + Spinach Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V 9.9
BBQ Chicken Chicken, BBQ sauce, melted mozzarella, red onion. GFO 10.9	Buffalo Chicken Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. GFO 10.9	Margherita Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V 9.9

All sides are gluten-free except buttermilk biscuit

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 Fruit 4 Sweet Potato Fries** 6 Roasted Brussels Sprouts 6	Cherrywood Bacon 3 Sage Sausage Patties 2 Fresh Baked Buttermilk Biscuit 2 Breakfast Potatoes 2
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BEVERAGES

Coca-Cola Products 3.5 Craft Root Beer 4	French Press Coffee 5 Artisan Teas 3.25	San Benedetto 7.5 28 oz. Sparkling or Still.
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WINE

COCKTAILS

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

Fresh squeezed juice, fresh herbs, handcrafted.

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

Sedona Pink Sangria
crisp + sweet
White wine, prickly pear, fresh juices. glass 8 | carafe 17

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

Xique-Xique
clean + herbaceous
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur , basil, fresh juices. | 12

Purple Rain
herbaceous + citrusy
Empress 1908 Indigo Gin, simple, Q tonic. | 9

BYO Mule
clean + spicy
Q Ginger Beer, lime. | 11
STH Mule Pearl Vodka
Irish Mule Jamerson Irish Whiskey
Gin Buck Tanqueray Gin
Bourbon Buck Jim Beam Bourbon
Mexican Buck Exotico Reposado Tequila

French 75
bright + citrusy
Tanqueray Gin, lemon, rosemary simple syrup, prosecco. | 8

Tangerine Smash
bright + citrusy
Bulleit Rye Bourbon, tangerine, lemon, mint. | 12

Paloma
citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda. | 11

Prickly Pear Margarita
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 12

El Patrón Margarita
smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float. | 14

Classic Old Fashioned
bold + smooth
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. | 12
Smoked +2

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.



Pomegranate Blueberry
sweet + fruity
Pearl Blueberry Vodka, blood orange, POM juice. | 11

Havana Coconut
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 11

Lemon Basil Monsoon
smooth + citrusy
Old Forester 86 Bourbon, lemon, basil, agave nectar. | 11

The Sedona
clean + bright
Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 11

Dirty Goose
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 15

SPIRIT-FREE
Add vodka to any spirit-free drink +6

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

Blueberry Blitz
sweet + bright
Blueberry, Sprite, lime. | 6

Lavender Lemonade
floral + citrusy
Lavender, lemon, edible glitter. | 6

WHITE

RED

ROSÉ

SPARKLING

WINES OF INTEREST

Sonoma-Cutrer ‘The Cutrer’ Chardonnay	California	64
Duckhorn Merlot	Napa Valley, California	80
Kendall Jackson Reserve Cabernet Sauvignon	Sonoma County, California	80

RESERVE

Moët & Chandon Brut Impérial	Champagne, France	90
Cakebread Chardonnay	California	115
Black Stallion Cabernet Sauvignon	Napa Valley, California	90
Caymus Cabernet Sauvignon	Napa Valley, California	140