

STARTERS

House-Made Soup

Ask your server for today's selection. | 6.9 cup | 8.9 bowl

Bread Basket

Ciabatta bread rolls, house-made whipped honey butter, herbed oil. V | 5.9

Edamame

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

Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy. GF | 11.9

Truffle Fries**

Truffle oil, sea salt, parmesan, truffled lemon aioli. GF | 10.9

Classic Hummus

Herbed oil, feta, cucumber, flatbreads. GFO V VO+ | 10.9

Mama Sorrentino's Meatballs

House-made with beef and pork, red sauce, ricotta, mozzarella, basil, grilled garlic crostini. GFO | 14.9

Guacamole**

Handcrafted. 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 | 15.9

Buffalo Cauliflower**

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

Devil's Pass Dip

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

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+ | 7.9
Add feta or goat cheese +1

Caesar

Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO | 8.9

Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 8.9

Strawberry + Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry vinaigrette. GFO V VO+ | 13.9

Tomato + Burrata

Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GFO V | 13.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 12.9

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 | 23.9

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 egg +4

Nutella French Toast

Topped with fresh strawberries, bananas, whipped cream. V | 10.9

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 | 17.9

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 | 21.9

Biscuits + Gravy

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

Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF | 22.9
Add over-easy egg* +2

The Standard

Two eggs*, cherrywood bacon, breakfast potatoes, buttermilk biscuit. GFO | 13.9

Southwest Steak Omelette

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes. GF | 10.9

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. | 16.9

Sausage Benedict

Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 11.9

Bacon + Eggs Benedict

Organic poached eggs*, cherrywood bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 11.9

Florentine Benedict

Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 10.9

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified 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 Filet Mignon*

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 36.9

Hand-Cut NY Strip*

12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 35.9

Black Angus Flat Iron Steak*

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

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 | 25.9

Mahi-Mahi

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)

Franchise opportunities available, visit sedonataphouse.com for information.

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

HANDHELDS

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO | 16.9
Add cherrywood 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

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side. GFO | 14.9

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

'Kobe Beef** Sliders

Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 13.9 (2) 18.9 (3)

The Cowboy

Slow-roasted pulled pork, pepper jack + parmesan cheese, maple-ginger BBQ sauce, jalapeño cornbread. Choice of side. GFO | 14.9

FLATBREADS

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 11.9

Ricotta + Spinach

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V | 9.9

Margherita

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

BBQ Chicken

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

SIDES

All sides are gluten-free except the buttermilk biscuit

Garlic Whipped Potatoes | 4.5

Steamed Broccoli | 4.5

Shoestring French Fries** | 4.5

Grilled Asparagus | 4.5

Southwest Corn | 4.5

Organic Greens | 4

Fruit | 4

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

Cherrywood Bacon | 3

Sage Sausage Patties | 3

Fresh Baked Buttermilk Biscuit | 2

Breakfast Potatoes | 2

BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 4.9

French Press Coffee | 3.9

Artisan Teas | 3.9

Saratoga Water | 7.9

28 oz. Sparkling or Still.

WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Villa Pozzi Moscato

Terre Siciliane, IGT, Italy 12 | 48

Relax Rielsing

Germany 8 | 32

Caposaldo Pinot Grigio

Veneto, Italy 9 | 35

Brancott Sauvignon Blanc

Marlborough, New Zealand 9 | 35

Three Thieves Chardonnay

California 10 | 40

Sonoma-Cutrer 'The Cutrer' Chardonnay

Russian River, Sonoma, California 16 | 64

RED

Macmurray Ranch Pinot Noir

Central Coast, California 12 | 48

Alamos Malbec

Mendoza, Argentina 9 | 36

Double Trouble Red Blend by

Washington 10 | 40

Charles & Charles

California 13 | 40

Josh Craftsman's Select Cabernet Sauvignon

California 14 | 56

Joel Gott 815 Cabernet Sauvignon

ROSE

Bieler Père & Fils, Sabine

Provence, France 12 | 60

SPARKLING

Maschio Prosecco

Italy 11 | 44

Bouvet Ladubay Signature Brut

Loire Valley, France 12 | 48

RESERVE

Moët & Chandon Brut Impérial

Champagne, France 90

Santa Margherita Pinot Grigio

Alto Adige, Italy 60

Cakebread Chardonnay

California 115

Caymus Cabernet Sauvignon

Napa Valley, California 140

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria

bright + citrusy
White wine, fresh juices.
glass 10 | carafe 24

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices.
glass 10 | carafe 24

Xique-Xique

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

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 12

Orange Crush

citrusy + refreshing
Absolut Mandrin Vodka, Cointreau, fresh orange juice. | 12

Paloma

citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda. | 13

The Greyhound

citrusy + bright
Tito's handmade Vodka, elderflower, fresh grapefruit. | 14

Skinny Goose Spritzer

clean + crisp
Grey Goose L'Orange Vodka, fresh muddled orange, soda. | 14
100 calories, no added sugar

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 14

El Patron Margarita

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

Smoked Old Fashioned

bold + smoky
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 15

COCKTAILS

T2T LEMON BASIL

clean + herbaceous
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.



#LETUSDOGOOD

Red Rock

bright + sweet
Absolut Citron Vodka, Ciroc Red Berry Vodka, fresh juices. | 11

Pomegranate Blueberry

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

Havana Coconut

sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 14

The Sedona

clean + bright
Our signature martini!
Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 14

Dirty Goose

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

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint

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

Green Tea Mule

Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 6

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6