



STARTERS

House-made Soup
New England Clam Chowder | 6.9 cup | 8.9 bowl
French Onion | 8.9

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

Desert Fire Jalapeños
Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy. GF | 10.9

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

Fried Calamari**
Fresh, lightly breaded, pepperoncini. Tomato sauce. GF | 15.9

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

Seared Ahi Tuna**
Seared rare*, seaweed salad, Asian sauce. | 15.9

Canyon Crab Flatbread
Crab meat, melted cheese, remoulade. GFO | 13.9

GREENS

Add chicken or shrimp +6. Add steak* +10

Sedona House
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+ | 7.9
Add feta or goat cheese +.75

Caesar
Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO | 7.9

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

Tomato + Burrata
Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GFO | 10.9

Strawberry + Beet
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry vinaigrette. GFO V VO+ | 10.9

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

Salmon* + Asparagus
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 24.9

CLASSIC BRUNCH

Huevos Rancheros**
Corn tortilla, black bean puree, chorizo, handcrafted guacamole, tomatoes, ranchero sauce, feta, two eggs* over-easy*. GF | 12.9

Avocado Toast
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. V | 11.9
Add cherrywood bacon and egg* +4

Brunch Stack Sandwich
Grilled jalapeño cornbread, cherrywood bacon, over easy eggs*, crispy hash brown**, house-made roasted garlic cream cheese. With greens. VO | 18.9

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 | 23.9

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

Southwest Steak Omelette
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes. GF | 14.9

Margherita Omelette
Tomatoes, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V | 11.9

Desert Fire Omelette
House made bacon-wrapped jalapenos stuffed with four different cheeses, chilled cilantro-lime sauce, fresh pico, avocado. Breakfast potatoes. GF | 15.9

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

Crème Brûlée French Toast
Vanilla custard stuffed, buttered + brûléed croissants, chocolate covered strawberry, raspberries, whipped cream, powdered sugar. V | 13.9

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

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. | 12.9

Florentine Benedict
Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. V | 11.9

Hot Honey Chicken Biscuits
Two fresh baked buttermilk biscuits with crispy fried chicken**, hot honey sauce, maple syrup. Choice of side. | 15.9

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. Braveheart Black Angus Beef® Choice of two house-made sides. Premium sides +2

Chicken Marsala
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 22.9

Chuckawalla Chicken
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 22.9

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

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

Salmon*
Certified sustainable. 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)

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

Gluten-free bun +1.

'Kobe Beef'* Sliders

Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 12.9 (2) 15.9 (3)

Crab Cake Sliders

House-made, remoulade, greens, red onion. With greens. 14.9 (2) 17.9 (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 | 16.9

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

South Rim Shrimp Flatbread

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

Buffalo Chicken

Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. GFO | 9.9

Meat Lovers Flatbread

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

BBQ Chicken Flatbread

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

Margherita Flatbread

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 8

All sides are gluten-free except the buttermilk biscuit

Organic Greens | 4

Grilled Asparagus | 4

Steamed Broccoli | 4

STH Bacon Succotash | 4

Shoestring French Fries** | 4

Garlic Whipped Potatoes | 4

Southwest Corn | 4

Fruit | 4

Sweet Potato Fries** | 5

Roasted Brussels Sprouts | 5

Cherrywood Bacon | 3

Sage Sausage Patties | 3

Fresh Baked Buttermilk Biscuit | 2

Breakfast Potatoes | 2

Hash Browns** | 3

Coca-Cola Products | 3

Craft Root Beer | 3.5

French Press Coffee | 3

Artisan Teas | 3

Saratoga Water | 7

Sparkling or Still. 28 oz.

WINE

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

WHITE

Villa Pozzi Moscato

Terre Siciliane, IGT, Italy

10 | 39

Chateau Ste. Michelle Dry Riesling

Columbia Valley, Washington

9 | 32

Bertani Pinot Grigio

Veneto, Italy

9 | 35

Brancott Sauvignon Blanc

Marlborough, New Zealand

10 | 38

Joel Gott Unoaked Chardonnay

California

11 | 44

Hess Select Chardonnay

California

9 | 35

RED

Markwest Pinot Noir

California

11 | 36

Apothic Red

California

9 | 32

Trapiche Malbec, Oak Cask

Mendoza, Argentina

9 | 32

Skyfall Merlot

Washington

10 | 36

Josh Craftsman's Select

California

11 | 44

Cabernet Sauvignon

Bonanza Cabernet Sauvignon by Caymus

California

15 | 52

Cultusboni "RS" Chianti Classico DOCG

Tuscany, Italy

11 | 38

Double Trouble Red Blend by Charles

Washington

8 | 32

& Charles

ROSÉ

Bieler Père & Fils, Sabine

Provence, France

10 | 40

SPARKLING

La Marca Prosecco

Veneto, Italy

12

La Marca Prosecco Rosé

Veneto, Italy

12

WINES OF INTEREST

J Vineyards California Cuvee Sparkling

California

52

RESERVE SELECTION

Moët & Chandon

Champagne, France

105

Chateau D'Esclans Whispering Angel Rosé

Côtes de Provence, France

60

Caymus Cabernet Sauvignon

Napa Valley, California

150

SIDES + À LA CARTE

BEVERAGES

COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted.

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 Elderflower Liqueur, basil, fresh juices. | 12

Ultimate Gin + Tonic

smooth + citrusy

Hendrick's Gin, fresh rosemary, Q tonic. | 12

STH Mule

clean + spicy

Pearl Vodka, Q Ginger Beer, lime. | 10

Paloma

citrusy + refreshing

Exotico Reposado Tequila, lime, Q grapefruit soda. | 10

Prickly Pear Margarita

sweet + citrusy

Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 10

El Patron Margarita

smooth + citrusy

Patrón Tequila, fresh juices, Grand Marnier float. | 13

Smoke Signal

bold + bright

Ilegal Mezcal Joven, Midori, simple, volcanic salt rim. | 13

Fireside Chat

smooth + savory

Bowman Brothers Small Batch Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. | 12

Classic Old Fashioned

bold + smooth

Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry. | 12
Add smoked option +2

Classic Manhattan

bold + bitter

Maker's Mark Bourbon, Carpano Antica, bitters, Luxardo cherry. | 14
Add smoked option +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.



#LETUSDOGOOD

Pomegranate Blueberry

sweet + fruity

Pearl Blueberry Vodka, blood orange, POM juice. | 10

Havana Coconut

sweet + tropical

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

Dragon Fruit Cosmo

fruity + bright

Tito's handmade Vodka, Cointreau, dragon fruit, fresh juices. | 12

Emerald Mirage

tropical + fruity

Pearl Vodka, blue curaçao, pineapple, orange, lime, simple. | 12

The Sedona

clean + bright

Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 12

Dirty Goose

bold + briney

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

SPIRIT FREE

Cactus Lemonade

sweet + bright

Prickly pear, pineapple, lemonade. | 5