



STARTERS

House-made Soup
Ask your server for today’s selection. | 4.9 cup | 6.9 bowl

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

Edamame
Steamed and tossed with smoked sea salt.
GF HH V+ | 7.9

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

Truffle Fries**
Truffle oil, sea salt, parmesan, truffled lemon aioli. GF | 8.9

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

Goat Cheese + Tomato Jam Bruschetta
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 9.9

Guacamole**
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.
GF HH VO+ | 9.9

Canyon Nachos**
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico. GF | 14.9

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

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

Fried Oysters**
Dusted, flash fried, house-made picante aioli, cocktail sauce. GF | 16.9

GREENS

Add chicken or shrimp +8. Add steak* +10

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 | 7.9

Strawberry Beet
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles.
House-made strawberry vinaigrette. GFO V VO+ | 9.9

Julie’s Farmer
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 10.9

Ahi Tuna**
Seared rare*, romaine hearts, microgreens, radishes, chili-marinated edamame, cucumber, avocado, peanuts.
House-made ponzu wasabi vinaigrette. GFO | 20.9

Steakhouse
8 oz. USDA Choice Black Angus flat iron*, 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 | 25.9

CLASSIC BRUNCH

Biscuits + Gravy
Classic, house-made sausage gravy over freshly baked buttermilk biscuits. Two eggs* prepared to order. | 11.9

The Standard
Two eggs*, breakfast potatoes, choice of cherrywood bacon or sage sausage patties. Fresh baked biscuit. GFO | 11.9

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 | 15.9

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

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

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

Brunch Stack Sandwich
Grilled jalapeño cornbread, cherrywood bacon, over-easy eggs*, crispy hash brown**, house-made roasted garlic cream cheese. With greens. VO | 13.9

Steak + Egg Hash
8 oz. USDA Choice flat iron*, sliced over breakfast potatoes, two eggs* over-easy. Fresh baked buttermilk biscuit. GFO | 21.9

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. | 13.9

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

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. Braveheart Black Angus Beef@ Premium sides +2

Hand Cut Filet Mignon*
7 oz. USDA Choice Braveheart Black Angus Beef@.
Topped with seasoned butter. Choice of two house-made sides. GF | 34.9

Hand Cut NY Strip*
11 oz. USDA Choice Braveheart Black Angus Beef@.
Topped with seasoned butter. Choice of two house-made sides. GF | 31.9

Black Angus Flat Iron Steak*
8 oz. USDA Choice. Choice of two house-made sides.
GF | 23.9

Bourbon Pork Chop*
8 oz. bone-in pork chop, brushed with house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF | 21.9

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

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

Seasonal Catch
Certified sustainable. Choice of topping and two house-made sides. GF | market

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

Salmon*
Certified sustainable. Choice of topping and two house-made sides. GF HH | 25.9

Seared Scallops
Large, wild scallops topped with lemon butter.
Garlic whipped potatoes and southwest corn. GF | 30.9

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. (+) indicates a premium side.

Organic Greens | 4
Garlic Whipped Potatoes | 4
Steamed Broccoli | 4
Shoestring French Fries** | 4
Steamed Spinach | 4
Grilled Asparagus | 4

STH Bacon Succotash | 4
Southwest Corn | 4
Caprese | 4
Fruit | 4
+ Sweet Potato Fries** | 6
+ Roasted Brussels Sprouts | 6

Cherrywood Smoked Bacon | 4
Sage Sausage Patties | 3
Fresh Baked Buttermilk Biscuit | 2
Breakfast Potatoes | 2
Hash Browns | 3

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
20% Gratuity Added to parties of 8+. 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

‘Kobe Beef’* Sliders

Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 12 (2) 16 (3)

Crab Cake Sliders

House-made, remoulade, greens, red onions. With greens. | 14 (2) 18 (3)

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO | 13.9

Alpine Burger

7 oz. Wagyu beef*, Alpine swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. Choice of side. GFO | 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 | 15.9

Alpine Chicken Sandwich

Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 14.9

Prime Rib Sandwich

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

The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. GFO VO+ | 15.9

FLATBREADS

Italiano Flatbread

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 8.9

Goat Cheese + Basil Flatbread

Goat cheese, mozzarella, parmesan, fresh basil. GFO V | 7.9

South Rim Shrimp Flatbread

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

Buffalo Chicken Flatbread

Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. GFO | 8.9

BBQ Chicken Flatbread

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 8.9

Margherita Flatbread

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

BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 4

French Press Coffee | 3.5

Artisan Teas | 3.5

Saratoga Water | 6.5

Sparkling or Still. 28 oz.

WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE

Villa Pozzi Moscato

Sicily, Italy

8 | 31

Heinz Eifel Riesling

Germany

10 | 38

Brancott Sauvignon Blanc

Marlborough, New Zealand

9 | 35

Sartori Di Verona Pinot Grigio

Veneto, Italy

8 | 31

Conundrum White Blend

California

10 | 38

Joel Gott Unoaked Chardonnay

California

10 | 39

Bezel Chardonnay by Cakebread

San Luis Obispo Coast, California

13 | 49

RED

Acrobat Pinot Noir

Oregon

13 | 49

Alexander Valley Vineyards Zinfandel

Alexander Valley, California

12 | 42

Trapiche Malbec, Oak Cask

Mendoza, Argentina

9 | 33

Double Trouble Red Blend

Washington

9 | 36

by Charles & Charles

Columbia Crest ‘Grand Estates’ Merlot

Columbia Valley, Washington

9 | 33

Bonanza Cabernet Sauvignon by Caymus

California

10 | 39

Josh Craftsmen Select Cabernet Sauvignon

California

11 | 42

ROSÉ

Bieler Père & Fils, Sabine

Provence, France

10 | 39

SPARKLING

Maschio Prosecco

Italy

9 | 36

Mumm Sparkling Rosé

Napa Valley, California

54

Mumm Napa Brut Prestige

Napa Valley, California

54

J Vineyards California Cuvee Sparkling

California

49

LOCAL WINES OF INTEREST

King Family Verde

Crozet, Virginia

10 | 39

King Family Viognier

Crozet, Virginia

62

King Family Crosé

Crozet, Virginia

13 | 45

Michael Shaps Cabernet Franc

Charlottesville, Virginia

54

Michael Shaps Petit Verdot

Charlottesville, Virginia

54

Barboursville Cabernet Sauvignon

Barboursville, Virginia

39

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria

sweet + citrusy

White wine, fresh juices. | 8

Sedona Red Sangria

sweet + bold

Red wine, fresh juices. | 8

STH Mule

Pearl Vodka, Q Ginger Beer, lime. | 11

Orange Crush

citrusy + refreshing

Absolut Mandrin Vodka, Cointreau, fresh orange juice. | 10

Prickly Pear Margarita

sweet + citrusy

Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 11

Blood Orange Margarita

sweet + citrusy

Exotico Reposado Tequila, triple sec, blood orange, lime. | 11

El Patron Margarita

smooth + citrusy

Patrón Tequila, fresh juices, Grand Marnier float. | 15

Ultimate Gin + Tonic

smooth + citrusy

Hendrick’s Gin, fresh rosemary, Q tonic. | 13

Fireside Chat

smooth + savory

Bowman Brothers Small Batch Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. | 14

STH Aperol Spritz

bright + bitter

Prosecco, Aperol, Solerno blood orange, orange bitters, soda. | 12

Smoked Old Fashioned

smoky + smooth

Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

Father’s Old Fashioned

bold + smooth

Bowman Brothers Small Batch Bourbon, aged maple syrup, angostura bitters. | 14

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

Apple Crisp

sweet + spicy

Fresh-pressed apple cider, cinnamon, ginger beer, lime. | 6

Strawberry Basil Refresher

sweet + refreshing

Strawberries, basil, lemon. | 6

COCKTAILS

T2T LEMON BASIL

Pearl Vodka, fresh lemon, basil. | 12.9

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

sweet + bold

Absolut Citron Vodka, Ciroc Red Berry Vodka, fresh juices. | 10

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 Drop

tart + sweet

Absolut Citron Vodka, fresh lemon juice. | 11

The Sedona

clean + bright

Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 13

Lemon Basil Monsoon

smooth + citrusy

Jefferson Reserve Bourbon, lemon, basil, agave nectar. | 14

Espresso

bold + smooth

Tito’s handmade Vodka, cold brew double espresso, Kahlua. | 12

Dirty Goose

bold + briney

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