



STARTERS

**House-Made Soup**  
Ask your server for today’s selection. | 4.9 cup | 8.9 bowl

**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 | 9.9

**Goat Cheese + Tomato Jam Bruschetta**  
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 11.9

**Buffalo Cauliflower\*\***  
Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF | 10.9

**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 | 14.9

**Devil’s Pass Dip**  
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO | 14.9

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

GREENS

Add chicken or shrimp +9. Add steak\* +15. Add salmon\* +18. Add filet\* +29

**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 | 9.9

**Gorgonzola Chopped**  
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 9.9

**Beet + Goat Cheese**  
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette. GF 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+ | 12.9

**Southwest Chicken**  
House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House-made southwest ranch dressing. GF | 14.9

**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 | 25.9

**Salmon\* Asparagus**  
Certified sustainable. 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 | 11.9  
Add cherrywood bacon and egg\* +4

**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 | 25.9  
Substitute hand-cut filet\* +15 or hand-cut ribeye\* +18

**Southwest Steak Omelette**  
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes. GF | 16.9

**The Standard**  
Two eggs\*, breakfast potatoes, choice of cherrywood bacon or sage sausage patties. Fresh baked buttermilk biscuit. GFO | 14.9

**Hot Honey Chicken Biscuits**  
Crispy chicken breast\*\* coated in hot honey glaze, maple syrup, fresh baked buttermilk biscuits. Choice of side. | 18.9

**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. | 15.9

**Bacon Eggs Benedict**  
Organic poached eggs\*, cherrywood bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 15.9

HOUSE SPECIALTIES

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

**Chicken Marsala**  
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 25.9

**Chuckawalla Chicken**  
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 25.9

**Surf + Turf**  
8 oz. USDA Choice Black Angus flat iron steak\*, jumbo lump crab cake with house-made remoulade. Garlic whipped potatoes. GF | 34.9  
Substitute hand-cut filet\* +15 or hand-cut ribeye\* +18

**Sedona Crab Cakes**  
Two 4 oz. jumbo lump crab cakes with house-made remoulade. Garlic whipped potatoes and Southwest corn. GF | 29.9

**Crab-Stuffed Shrimp**  
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 30.9

SIMPLY WOOD GRILLED

Premium Sides +2. Toppings for fish include: Herb Butter, Lemon Butter, Lemon-Basil Butter, Pineapple-Mango Salsa (HH) or Chimichurri (HH)

**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 Ribeye\***  
12 oz. USDA Choice. Topped with seasoned butter. Choice of two house-made sides. GF | 41.9

**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 | 22.9

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

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

PREMIUM TOPPINGS

All toppings are gluten-free.

**Marsala** | 4  
**Cowboy Butter** | 3  
**Citrus Tomato Garlic with Feta** | 4  
**Bourbon-Pineapple Glaze** | 4  
**Caramelized Onions** | 2  
**Sautéed Mushrooms** | 2

**Devils Pass Sauce** | 5  
**Shrimp Scampi** | 9  
**Crab-Stuffed Shrimp (3)** | 15.9  
**Seared Scallops (3)** | 14.9  
**Seared Shrimp** | 9  
**Jumbo Lump Crab Cake** | 11.9

Franchise opportunites available; single, regional and state development. Visit [sedonataphouse.com](http://sedonataphouse.com) for more information.

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 5 or more. Thank you for taking care of your server.

\*Contains raw or undercooked ingredients. 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.

Add cherrywood bacon +3. Gluten-free bun +1

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

**‘Kobe Beef’\* Sliders**  
Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 17.9

**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 | 17.9

**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 Beyond Burger**  
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. Choice of side. GFO VO+ | 17.9

**Alpine Chicken Sandwich**  
Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO | 16.9

Add sausage +2. Add jalapeños, pepperoni or bacon +1 each

**Margherita**  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 9.9

**Italiano**  
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 10.9

**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

All sides are gluten-free. Sweet potato fries, grilled asparagus and roasted Brussels sprouts are premium sides.

**Garlic Whipped Potatoes** | 4.5  
**Steamed Broccoli** | 4.5  
**Fries\*\*** | 4.5

**Steamed Spinach** | 4.5  
**Southwest Corn** | 4.5  
**Spanish Rice** | 4.5  
**Fruit** | 4.5

**Grilled Asparagus** | 6.5  
**Sweet Potato Fries\*\*** | 6.5  
**Roasted Brussels Sprouts** | 6.5

**Coca-Cola Products** | 4  
**Craft Sodas** | 6 *ask your server for today's selection*

**French Press Coffee** | 6  
**Artisan Teas** | 4

**Aqua Panna** | 6 750 ml, still  
**San Pellegrino** | 6 750 ml, sparkling

WINE

HOUSE | 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

WHITE

|                                        |                             |         |
|----------------------------------------|-----------------------------|---------|
| <b>Villa Pozzi Moscato</b>             | Terre Siciliane, IGT, Italy | 11   43 |
| <b>Santa Cristina Pinot Grigio</b>     | Delle Venezie, Italy        | 10   38 |
| <b>Chateau Grand Traverse Riesling</b> | Old Mission Peninsula, MI   | 9   34  |
| <b>13° Sauvignon Blanc</b>             | New Zealand                 | 10   38 |
| <b>Joel Gott Unoaked Chardonnay</b>    | California                  | 11   43 |
| <b>Bezel Chardonnay by Cakebread</b>   | San Luis Obispo Coast,      | 60      |

RED

|                                                          |                             |         |
|----------------------------------------------------------|-----------------------------|---------|
| <b>Meiomi Pinot Noir</b>                                 | Central Coast, California   | 15   60 |
| <b>Ruffino Aziano Chianti</b>                            | Tuscany, Italy              | 15   60 |
| <b>Dona Paula Malbec</b>                                 | Mendoza, Argentina          | 9   34  |
| <b>14 Hands Merlot</b>                                   | Columbia Valley, California | 9   34  |
| <b>Bonanza Cabernet Sauvignon by Caymus</b>              | California                  | 12   46 |
| <b>Josh Craftsmen Select Cabernet Sauvignon</b>          | California                  | 10   38 |
| <b>‘Decoy’ by Duckhorn Cabernet Sauvignon</b>            | Sonoma, California          | 13   51 |
| <b>Caymus ‘Conundrum’ Red Blend</b>                      | Napa Valley, California     | 12   46 |
| <b>Double Trouble Red Blend by Charles &amp; Charles</b> | Washington                  | 10   38 |

ROSÉ

|                                       |                  |         |
|---------------------------------------|------------------|---------|
| <b>Bieler Père &amp; Fils, Sabine</b> | Provence, France | 12   46 |
|---------------------------------------|------------------|---------|

SPARKLING

|                                               |                |    |
|-----------------------------------------------|----------------|----|
| <b>Maschio Prosecco split</b>                 | Italy          | 11 |
| <b>La Marca Prosecco</b>                      | Treviso, Italy | 34 |
| <b>J Vineyards California Cuvee Sparkling</b> | California     | 55 |
| <b>Chandon Brut Rosé split</b>                | California     | 11 |
| <b>Mawby ‘Sex’ Brut Rosé</b>                  | Michigan       | 34 |

RESERVE

|                                               |                           |     |
|-----------------------------------------------|---------------------------|-----|
| <b>Veuve Clicquot Brut</b>                    | Champagne, France         | 90  |
| <b>Napa Valley ‘Quilt’ Cabernet Sauvignon</b> | Napa Valley, California   | 60  |
| <b>Crossbarn Cabernet Sauvignon</b>           | Sonoma County, California | 80  |
| <b>‘The Prisoner’ Cabernet Sauvignon</b>      | Napa Valley, California   | 90  |
| <b>Caymus Cabernet Sauvignon</b>              | Napa Valley, California   | 120 |

Fresh squeezed juice, fresh herbs, handcrafted.

**Sedona White Sangria**  
*sweet + citrusy*  
White wine, fresh juices. | 9

**Sedona Red Sangria**  
*sweet + bold*  
Red wine, fresh juices. | 9

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

**Prickly Pear Margarita**  
*sweet + citrusy*  
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 13

**La Primera Margarita**  
*smooth + citrusy*  
Herradura Silver Tequila, fresh juices, Grand Marnier float. | 14

**Irish Coffee**  
*bold + roasty*  
Jameson Irish Whiskey, brown sugar, dark roast coffee, whipped cream. | 13

**Bourbon, Basil + Blood Orange Bash**  
*smooth + sweet*  
Bulleit Bourbon, basil, blood orange, bitters. | 13

**Smoked Old Fashioned**  
*smoky + smooth*  
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

COCKTAILS

**T2T LEMON BASIL**  
Pearl Vodka, fresh lemon, basil. | 11.9

**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. | 12

**Havana Coconut**  
*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 12

**The Sedona**  
*clean + bright*  
Our signature martini!  
Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 13

**Espresso**  
*bold + smooth*  
Tito's handmade Vodka, cold brew double espresso, Kahlua. | 14

SPIRIT FREE

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

**Apple Crisp**  
*sweet + spicy*  
Fresh-pressed apple cider, cinnamon, ginger beer, lime. | 6

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