



STARTERS

House-made Soup
Ask your server for today's selection. 4.9 cup | 7.9 bowl

Edamame
Steamed and tossed in 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

Mediterranean Hummus Platter
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 11.9

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

Chicken + Black Bean Tostada
Tortillas, grilled chicken, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF VO | 11.9

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

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

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

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

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 +3 or egg* +2

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

Huevos Rancheros**
Corn tortilla, black bean puree, chorizo, handcrafted guacamole, tomatoes, ranchero sauce, feta, two eggs* over-easy*. GF | 15.9

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

Bacon + Eggs Benedict
Organic poached eggs*, cherrywood smoked 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.

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

Smoky BBQ Beef Short Ribs
Slow-roasted wood grilled Angus beef short ribs, maple-ginger BBQ sauce. Garlic whipped potatoes and jicama slaw. | 29.9

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

Walleye Piccata*
Lightly breaded + pan seared, topped with lemon-caper butter. Garlic whipped potatoes and grilled asparagus. | market

SIMPLY WOOD GRILLED

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

Hand-Cut Filet Mignon*
7 oz. 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 | 5
Wild Man | 5
Bourbon-Pineapple Glaze | 4
Caramelized Onions | 2
Sautéed Mushrooms | 2

Citrus Tomato Garlic with Feta | 4
Crab-Stuffed Shrimp (3) | 15.9
Seared Scallops (3) | 14.9
Shrimp Scampi | 9
Seared Shrimp | 9
Jumbo Lump Crab Cake | 11.9

Franchise opportunites available; single, regional and state development. Visit [sedonataphouse.com](https://www.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

Alpine Chicken Sandwich

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

‘Kobe Beef’* Sliders

Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 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 | 17.9

Hangover Burger

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

The Cowboy

Slow-roasted pulled pork, pepper jack + parmesan cheese, maple-ginger BBQ sauce, jalapeño cornbread. Choice of side. GFO | 15.9

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

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

Shoestring French 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

Local Craft Sodas | 6 ask your server for today's selection

French Press Coffee | 6

Artisan Teas | 4

Acqua Panna | 6 750 ml, still

San Pellegrino | 6 750 ml, sparkling

WINE

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

WHITE

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

RED

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

ROSÉ

Bieler Père & Fils, Sabine	Provence, France	12 46
----------------------------	------------------	---------

SPARKLING

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

RESERVE

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

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria

bright + citrusy
White wine, fresh juices. | 9

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices. | 9

French 75

bright + citrusy
Tanqueray Gin, lemon, rosemary simple syrup, prosecco. | 13

Xique-Xique

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

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 10

Lavender Blush Gimlet

floral + refrehing
Hendrick’s Gin, lavender, lime. | 11

Classic Margarita Spritzer

sweet + refreshing
Exotico Reposado Tequila, orange liqueur, lime, soda. | 13

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

Smoked Old Fashioned

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

Classic Manhattan

bold + bitter
Bulleit Rye Whiskey, Carpano Antica Formula, bitters, Luxardo cherry. | 13

Smoked Manhattan

smoky + bitter
Bulleit Rye Whiskey, Carpano Antica Formula, 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, fresh juices. | 13

Liquid Courage

smooth + bright
Belle Isle Cold Brew Coffee Moonshine, Stoli Vanilla, Vodka, Licor 43, cold brew double espresso. | 12

SPIRIT FREE

Cactus Lemonade

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

Sparks Fly

sweet + bright
POM juice, grenadine, Sprite, edible glitter. | 6

Apple Crisp

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

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.