

STARTERS

House Made Soup

Ask your server for today's selection. 4.9 cup | 6.9 bowl

Edamame

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

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 lime cilantro sauce. Hot and spicy. GF | 9.9

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 9.9

Guacamole**

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

Mediterranean Hummus Platter

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

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

Canyon Nachos**

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF | 15.9

GREENS

Add Chicken or Shrimp +9. Add Steak* +14. Add Salmon* +16. Add Filet* +25

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

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 11.9

Southwest Chicken

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

Salmon* Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 24.9

CLASSIC BRUNCH

Avocado Toast

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

Steak + Egg Hash

8 oz. USDA Choice Flat Iron*, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO | 24.9
Substitute Hand Cut Filet* +11 or Hand Cut Ribeye* +13

Southwest Steak Omelette

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF | 12.9

Huevos Rancheros**

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

Chesapeake Crab Benedict

Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 16.9

Bacon Eggs Benedict

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

HOUSE SPECIALTIES

Antibiotic free, hormone free, cage free poultry. Organic, 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 | 24.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 24.9

Smoky BBQ Beef Short Rib

Slow roasted wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. | 29.9

Walleye Piccata*

Lightly breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus. | 26.9

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 27.9

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 29.9

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)
Premium Sides +1.5

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

Hand Cut Ribeye

12 oz. USDA Choice. Topped with seasoned butter. Choice of two house made sides. GF | 36.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 23.9

Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 22.9

Seasonal Catch market

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF | market

Salmon*

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 24.9

PREMIUM TOPPINGS

Marsala | 4
Wild Man | 4
Bourbon Pineapple Glaze | 4
Caramelized Onions | 2
Sautéed Mushrooms | 2

Citrus Tomato Garlic with Feta | 4
Crab Stuffed Shrimp (3) | 14.9
Seared Scallops (3) | 14.9
Shrimp Scampi | 9
Seared Shrimp | 8
Jumbo Lump Crab Cake | 10.9

Franchise opportunities available; single, regional and state development. 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 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.

HANDHELDS

All burgers and sandwiches served with choice of side. Add cherry-wood bacon +2. Gluten free bun +1

Cheeseburger

7 oz. Wagyu Beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 14.9

'Kobe Beef'* Sliders

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 13.9

Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 15.9

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO | 16.9

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO | 17.9

The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 16.9

The Cowboy

Slow roasted pulled pork, pepper jack chese, smoky BBQ, jalapeño bread. GFO | 15.9

FLATBREADS

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 | 8.9

Italiano

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

BBQ Chicken

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

SIDES

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

Sautéed Spinach | 4.5

Southwest Corn | 4.5

Spanish Rice | 4.5

Fruit | 4.5

Grilled Asparagus | 6

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

BEVERAGES

Coca-Cola Products | 4

Local Craft Sodas | 5 ask your server for today's selection

French Press Coffee | 4

Mighty Leaf Teas | 4

Aqua Panna | 5 750 ml, still

San Pellegrino | 5 750 ml, sparkling

WINE

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

WHITE

Ruffino Moscato d'Asti

Piedmont, Italy 10 | 38

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

Hahn Chardonnay

California 11 | 43

La Crema Chardonnay

Sonoma Coast, California 12 | 46

RED

Portlandia Pinot Noir Vintage Select

Williamette Valley, Oregon 11 | 43

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

Franciscan Cabernet Sauvignon

Monterey, California 10 | 38

'Decoy' by Duckhorn Cabernet Sauvignon

Sonoma, California 13 | 51

Caymus 'Conundrum' Red Blend

Napa Valley, California 12 | 46

Threadcount Red Blend by Napa Quilt

California 12 | 46

ROSE

Chateau Campuget

Costieres de Nimes, France 10 | 38

SPARKLING

Ruffino Prosecco split

Italy 11

La Marca Prosecco

Treviso, Italy 34

Chandon Brut

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, hand crafted.

COCKTAILS

Mimiosa Flight

Tangerine, grapefruit, classic, blood orange. | 15

Bloody Mary

Pearl Vodka, Zing Zang, celery, lime. | 7

Sedona White Sangria

bright + citrusy
White wine, fresh juices. | 9

Sedona Red Sangria

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

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 11

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 9

Baked Irish Apple

bold + spicy
Tullamore Dew Irish Whiskey, fresh pressed apple cider, lemon, cinnamon. | 12

Lavender Blush Gimlet

floral + refreshing
Hendrick's Gin, lavender, lime. | 11

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 12

La Primera Margarita

smooth + citrusy
Herradura Silver, fresh juices, Grand Marnier float. | 13

Applejack Sazerac

bold + fruity
Laird's Applejack Brandy, bourbon barrel aged maple syrup, Peychaud's bitters. | 12

Fireside Chat

smooth + savory
Bowman Brothers Bourbon, sweet vermouth, fresh pressed apple cider, fresh juices, orange bitters | 13

Smoked Old Fashioned

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

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, 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, St. Germain, 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, Q ginger beer, lime | 6

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