

STARTERS

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

Edamame 5.9
Steamed and tossed with smoked sea salt. GF

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

Truffle Fries** 9.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

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

Guacamole** 10.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+

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

GREENS

Add Chicken or Shrimp +8. Add Steak* +10

Sedona House 5.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette.
GF HH V+ | Add feta or goat cheese +.75

Caesar 6.9
Romaine hearts, parmesan, croutons.
House made Caesar dressing. GFO

Gorgonzola Chopped 6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles.
House made gorgonzola dressing. GF

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

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

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

Salmon Asparagus 25.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries.
House made lemon balsamic vinaigrette. GF HH

CLASSIC BRUNCH

Avocado Toast 9.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V
Add bacon +2 and egg* +4

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

Hangover Burger 16.9
7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. Choice of side. GFO
Gluten Free Bun +1

Steak + Egg Hash 24.9
8 oz. USDA Choice flat iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO

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

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

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

The Standard 12.9
Two eggs*, bacon, breakfast potatoes, buttermilk biscuit. GFO

Chesapeake Crab Benedict 18.9
Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit.
Breakfast potatoes and grilled asparagus.

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

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

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Choice of two house made sides. Choice of topping, if desired. Premium Sides +1.5

Chicken Marsala 21.9
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

Chuckawalla Chicken 21.9
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

Grilled Chicken 20.9
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

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

Seasonal Catch market
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Norwegian Salmon 25.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

TOPPINGS

Seasoned Butter Herb Butter Lemon Butter Lemon Basil Butter Pineapple Mango Salsa (HH) Chimichurri (HH)

HANDHELDS

Crab Cake Sliders 11 (2) 14 (3)
House made, remoulade, greens, red onion. With greens.

'Kobe Beef Sliders** 11 (2) 14 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

Cheeseburger 13.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO
Add cherry-wood bacon +2

STH Burger 16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. Choice of side. GFO

The Beyond Burger 16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun.
Choice of side. GFO VO+

Prime Rib Sandwich 14.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. Choice of side. GFO

Franchise opportunities available, visit 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 8 or more. 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.

FLATBREADS

South Rim Shrimp 10
Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO

Meat Lovers 12
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO

Margherita 10
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

BBQ Chicken 10
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

All sides are gluten free except the buttermilk biscuit

Organic Greens +4.5
Garlic Whipped Potatoes +4.5
Steamed Broccoli +4.5
Shoestring French Fries +4.5**
STH Bacon Succotash +4.5
Grilled Asparagus +4.5

Southwest Corn +4.5
Steamed Spinach +4.5
Fruit +4.5
Sweet Potato Fries +6**
Roasted Brussels Sprouts +6

Cherry-wood Smoked Bacon +3
Sage Sausage Patties +3
Fresh Baked Buttermilk Biscuit +2
Breakfast Potatoes +2

SIDES + À LA CARTE

BEVERAGES

Coca-Cola Products +3.5
Craft Root Beer +4
Boylan's Cream Soda, Orange or Grape Abita Root Beer

French Press Coffee +3.25
Mighty Leaf Teas +3.25

Saratoga Water +7.5
Sparkling or Still. 28 oz.

WINE

HOUSE 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

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|-------|---|-----------------------------|--------|
| WHITE | Villa Pozzi Moscato | Sicily, Italy | 8 31 |
| | Chateau Ste. Michelle Dry Riesling | Columbia Valley, Washington | 8 31 |
| | Brancott Sauvignon Blanc | Marlborough, New Zealand | 9 35 |
| | Kenwood 'Yulupa' Chardonnay | Monterey, California | 8 31 |
| | Hess Select Chardonnay | California | 9 35 |

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| RED | Angeline Pinot Noir | California | 8 31 |
| | Alta Vista Vive Malbec | Mendoza, Argentina | 8 31 |
| | Michael David 'Freakshow' Red Blend | Lodi, California | 11 43 |
| | Columbia Crest 'Grand Estates' Merlot | Columbia Valley, Washington | 8 31 |
| | Josh Cellars Cabernet Sauvignon | California | 9 35 |
| Joel Gott 815 Cabernet Sauvignon | California | 13 51 | |

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| ROSE | Los Dos | Campo de Borja, Spain | 7 27 |
| | Chapoutier Belle | Provence, France | 9 35 |

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| SPARKLING | Chic Sparkling Cava Rosé | Catalonia, Spain | 34 |
| | Maschio Prosecco | Veneto, Italy | 9 |
| | Mumm Napa Brut Prestige | Napa Valley, California | 54 |

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| RESERVE | Moet & Chandon Brut Imperial | Champagne, France | 72 |
| | Orin Swift 'Pappillon' Red Blend | Napa Valley, California | 110 |

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria 8 | 17
bright + citrusy
White wine, fresh juices.

Sedona Red Sangria 8 | 17
sweet + bold
Red wine, brandy, fresh juices.

Build Your Own Mule 10
clean + spicy
Q Ginger Beer, lime.
STH Mule Pearl Vodka
Irish Mule Jameson Irish Whiskey
Gin Buck Tanqueray Gin
Bourbon Buck Jim Beam Bourbon
Mexican Buck Exotico Reposado Tequila

STH Orange Crush 9
citrusy + refreshing
Absolut Mandrin, Cointreau, orange juice.

Prickly Pear Margarita 11
sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices.

Paloma 10
smooth + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda.

El Patron Margarita 13
smooth + citrusy
Patron, fresh juices, Grand Marnier float.

Smoked Old Fashioned 13
bold + smoky
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

Smoked Manhattan 14
bitter + smoky
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke

COCKTAILS

T2T LEMON BASIL
Pearl vodka, fresh lemon, and 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.



Red Rock 10
bright + sweet
Absolut Citron, Ciroc Red Berry, fresh juices.

Pomegranate Blueberry 10
sweet + fruity
Pearl Blueberry, blood orange, POM juice.

Havana Coconut 10
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime..

The Sedona 13
clean + bright
Our signature martini!
Bombay Sapphire, St. Germain, fresh juices.

Dirty Goose 14
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

SPIRIT FREE
Add vodka to any spirit free drink +6

Marrakesh Mint 6
clean + herbaceous
Marrakesh Mint Tea, lemon, mint, cucumber.

Green Tea Mule 6
clean + spicy
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

Grapefruit Refresher 6
tart + sweet
Grapefruit, lime, blood orange, soda.

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