

## STARTERS

**House Made Soup** 4.9 cup | 7.9 bowl  
Tomato Basil  
New England Clam Chowder

**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

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

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

**Devil's Pass Dip** 13.9  
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro, flatbreads. GFO

**Seared Ahi Tuna\*\*** 14.9  
Seared rare\*, seaweed salad, Asian sauce.

## GREENS

Add Chicken or Shrimp +8. Add Steak\* +12

**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

**Tomato Burrata** 9.9  
Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO

**Watermelon Feta** 10.9  
Watermelon, feta, arugula, walnuts, balsamic glaze. House made lemon 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 or egg\* +2

**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

**West Coast Omelette** 12.9  
Spinach, avocado, onion, tomato, mushroom, feta.  
Breakfast potatoes. GF V

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

**Sausage Benedict** 13.9  
Organic poached eggs\*, sage sausage patties, 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® Premium Sides +1.5

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

**Hand Cut NY Strip\*** 35.9  
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

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

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

**Crab Stuffed Shrimp** 24.9  
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. 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** 15  
House made, remoulade, greens, red onion. With greens.

**'Kobe Beef'\* Sliders** 12  
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](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 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 9.9**  
Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO

**Meat Lovers 9.9**  
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO

**Margherita 8**  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

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

All sides are gluten free except the buttermilk biscuit

**Organic Greens +4.5**  
**Grilled Asparagus +4.5**  
**Steamed Broccoli +4.5**  
**Shoestring French Fries\*\* +4.5**  
**Steamed Spinach +4.5**  
**STH Bacon Succotash +4.5**

**Garlic Whipped Potatoes +4.5**  
**Southwest Corn +4.5**  
**Fruit +4.5**  
**Sweet Potato Fries\*\* +6**  
**Roasted Brussels Sprouts +6**

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

## SIDES + À LA CARTE

## BEVERAGES

**Coca-Cola Products +3.5**  
**Craft Root Beer +4**

**French Press Coffee +3.25**  
**Mighty Leaf Teas +3.25**  
**Orange Juice +2.35**

**Saratoga Water +7.5**  
Sparkling or Still. 28 oz.

## WINE

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

WHITE			
Villa Pozzi Moscato	Sicily, Italy	8   31	
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8   31	
Sartori Di Verona Pinot Grigio	Veneto, Italy	8   31	
Barboursville Pinot Grigio	Virginia	39	
Wither Hills Sauvignon Blanc	Marlborough, New Zealand	11   43	
Stoneleigh Sauvignon Blanc	Marlborough, New Zealand	10   38	
Kenwood 'Yulupa' Chardonnay	Monterey, California	8   31	
Joel Gott Unoaked Chardonnay	California	10   38	
Angeline Pinot Noir	California	8   31	
Meiomi Pinot Noir	California	11   43	
Trapiche Malbec, Oak Cask	Mendoza, Argentina	8   31	
Michael David 'Freakshow' Red Blend	Lodi, California	11   43	
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8   31	
J. Lohr Syrah	Paso Robles, California	9   35	
Josh Cellars Cabernet Sauvignon	California	9   35	
Joel Gott 815 Cabernet Sauvignon	California	13   51	
Barboursville Cabernet Sauvignon	Virginia	37	

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

SPARKLING			
Chic Sparkling Cava Rosé	Catalonia, Spain	34	
Maschio Prosecco	Italy	9   34	
Wycliff Brut	California	7   27	
Mumm Napa Brut Prestige	Napa Valley, California	54	

### WINES OF INTEREST

Paul Cluver Elgin Sauvignon Blanc	Western Cape, South Africa	43
Seghesio Zinfandel	Sonoma, California	54
Lovingston Cabernet Franc	Virginia	54

### RESERVE

Moët & Chandon Brut Imperial	Champagne, France	72
Chateau de la Coste Margaux Bordeaux	Bordeaux, France	60
Orin Swift 'Pappillon' Red Blend	Napa Valley, California	110

Fresh squeezed juice, fresh herbs, hand crafted.

## COCKTAILS

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

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

**Xique-Xique 11**  
*clean + herbaceous*  
Pearl Cucumber Vodka, St. Germain, basil, fresh juices.

**Mojito 10**  
*clean + refreshing*  
Bacardi Rum, fresh mint, lime, soda.

**STH Mule 10**  
*clean + spicy*  
Pearl Vodka, Q Ginger Beer, lime.

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

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

**The Greyhound 10**  
*citrusy + bright*  
Tito's Vodka, St. Germain Elderflower, grapefruit, rose.

**Skinny Girl Tangerine Pom Spritzer 9**  
*sweet + bright*  
Skinny Girl Vodka, tangerine, POM juice, soda.

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

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

**Ultimate Gin + Tonic 13**  
*smooth + citrusy*  
Hendrick's Gin, fresh rosemary, Q tonic.

**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

**T2T LEMON BASIL**  
Pearl vodka, fresh lemon, and basil.  
9.9

**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.

**Watermelon 11**  
*clean + refreshing*  
Tito's handmade Vodka, lime juice, watermelon.

**The Sedona 12**  
*clean + bright*  
Our signature martini! Bombay Sapphire, St. Germain, fresh juices.

**Dirty Goose 12**  
*bold + briney*  
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

**SPIRIT FREE**  
Add vodka to any spirit free drink +6

**Marrakesh Mint 6**  
Marrakesh Mint Tea, lemon, mint, cucumber.

**Green Tea Mule 6**  
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

**Grapefruit Refresher 6**  
Grapefruit, lime, blood orange, soda.

**Cactus Lemonade 6**  
Prickly pear, pineapple, lemonade.