

STARTERS

House Made Soup 5.9 cup | 7.9 bowl
Ask your server for today's selection.

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

Hummus Duo 9.9

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

Guacamole** 10.9

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

Devils Pass Dip 13.9

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro. Flatbreads. GFO

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

Strawberry Beet 11.9

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

Vine-Ripened Tomato 9.9

Organic greens, vine-ripened tomatoes, red onion, feta, basil. House made balsamic 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 23.9

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

CLASSIC BRUNCH

Avocado Toast 9.9

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

Nutella French Toast 10.9

Topped with fresh strawberries, bananas, whipped cream. V

Hangover Burger 15.9

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

Steak + Egg Hash 21.9

8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO

Shrimp + Grits 16.9

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

Southwest Steak Omelette 10.9

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

Margherita Omelette 10.9

Tomatoes, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V

Chesapeake Crab Benedict 16.9

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

Sausage Benedict 11.9

Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Bacon Eggs Benedict 11.9

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

Florentine Benedict 10.9

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

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

Rockfish 22.9

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)

Franchise opportunities available, visit sedonataphouse.com for information.

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

*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.

HANDHELDS

Cheeseburger 13.9

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

STH Burger 16.9

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

Prime Rib Sandwich 14.9

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

The Beyond Burger 16.9

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

'Kobe Beef'* Sliders 12.9

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

FLATBREADS

South Rim Shrimp 9.9

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO

Italiano 9.9

Italian fennel sausage, 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

SIDES

All sides are GF except Buttermilk Biscuit

Garlic Whipped Potatoes +4.5

Steamed Broccoli +4.5

Shoestring French Fries** +4.5

Grilled Asparagus +4.5

Southwest Corn +4.5

Organic Greens +4

Fruit +4

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

BEVERAGES

Coca-Cola Products +3.5

Craft Root Beer +4

French Press Coffee +3.5

Mighty Leaf Teas +3.5

Saratoga Water +5

Sparkling or Still. 28 oz.

WINE

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

WHITE

Stemmari Moscato	Sicily, Italy	8 30
Relax Riesling	Longuich, Germany	7 27
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
Brancott Sauvignon Blanc	Marlborough, New Zealand	9 34
Oyster Bay Sauvignon Blanc	Marlborough, New Zealand	8 30
Caposaldo Pinot Grigio	Veneto, Italy	9 34
Acrobat Pinot Gris	Oregon	8 30
Hess Select Chardonnay	California	9 35
The Seeker Chardonnay	California	8 30

RED

Irony Black Pinot Noir	Monteray, California	9 34
Macmurray Ranch Pinot Noir	California	12 46
Alamos Malbec	Mendoza Argentina	8 30
Cusumano Merlot	Italy	7 26
Michael David 'Petite Petit'	Lodi, California	13 41
Conundrum Red Blend	California	9 34
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	7 26
J. Lohr Syrah	Paso Robles, California	10 32
Josh Cellars Cabernet Sauvignon	California	10 38
Joel Gott 815 Cabernet Sauvignon	California	12 40
1000 Stories Bourbon Barrel Aged Cabernet Sauvignon	California	8 30

ROSÉ

'Whispering Angel'	Provence, France	10 38
Chapoutier Belle	Provence, France	8 30
Gloria Ferrer Blanc de Noirs	Carneros, California	64

SPARKLING

La Marca Prosecco Brut	Italy	8 30
Moët & Chandon Brut Impérial	Champagne, France	90
Bouvet Ladubay Signature Brut	Loire Valley, France	12 40

WINES OF INTEREST

Sonoma-Cutrer 'The Cutrer' Chardonnay	California	11 42
Santa Margherita Pinot Grigio	Italy	9 34
Meiomi Pinot Noir	California	12 46
Michael David 'Freakshow' Red Blend	Lodi, California	45

RESERVE

Cakebread Chardonnay	California	115
Duckhorn Merlot	Napa Valley, California	80
Stags Leap Cabernet Sauvignon	Napa Valley, California	100
Caymus Cabernet Sauvignon	Napa Valley, California	140
Stone Street Estate Cabernet Sauvignon	California	80

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria 7.5 | 15
White wine, fresh juices.

Sedona Red Sangria 7.5 | 15
Red wine, brandy, fresh juices.

Xique-Xique 10
Pearl Cucumber Vodka, St. Germain, basil, fresh juices.

Mojito 9
Bacardi Rum, fresh mint, lime, soda.

STH Mule 10
Pearl Vodka, Q Ginger Beer, lime.

STH Orange Crush 9
Absolut Mandrin, Cointreau, fresh orange juice.

Paloma 9
Exotico Reposado, lime, Q grapefruit soda.

The Greyhound 10
Tito's handmade Vodka, elderflower, fresh grapefruit.

Skinny Goose Spritzer 9
Grey Goose L'Orange, fresh muddled orange, soda.
100 calories, no added sugar

Skinny Girl Tangerine Pom Spritzer 9
Skinny Girl Vodka, tangerine, POM juice, soda.

Prickly Pear Margarita 10
Exotico Reposado, orange liqueur, prickly pear, fresh juices.

El Patron Margarita 13
Patron, fresh juices, Grand Marnier float.

Smoked Old Fashioned 12
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

Smoked Manhattan 14
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
Absolut Citron, Ciroc Red Berry, fresh juices.

Pomegranate Blueberry 10
Pearl Blueberry, blood orange, POM juice.

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

Watermelon 11
Tito's handmade Vodka, lime juice, watermelon.

The Sedona 12
Our signature martini!
Bombay Sapphire, St. Germain, fresh juices.

Dirty Goose 12
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint 3.9
Marrakesh Mint Tea, lemon, mint, cucumber.

Green Tea Mule 3.9
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

Grapefruit Refresher 3.9
Grapefruit, lime, blood orange, soda.

Cactus Lemonade 3.9
Prickly pear, pineapple, lemonade.