

## STARTERS

**House Made Soup** 4.9 cup | 6.9 bowl  
Ask your server for today's selection.

**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

**Guacamole\*\*** 9.9

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

**Hummus Duo** 9.9

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

**Devil's 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

**Southwest Roasted Wings** 14.9

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

## GREENS

Add Chicken or Shrimp +7. Add Steak\* +13. Add Salmon\* +15. Add Filet\* +24

**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

**Fennel Arugula** 9.9

Arugula, fennel, walnuts, orange, shallots, parmesan. GF

**Julie's Farmer** 11.9

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

**Salmon\* Asparagus** 22.9

Organic, certified sustainable Verlasso® 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

**Steak + Egg Hash** 22.9

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

**Southwest Steak Omelette** 9.9

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

**Chesapeake Crab Benedict** 16.9

Organic poached eggs\*, crab meat, 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.

## HOUSE SPECIALTIES

Antibiotic free, hormone free, cage free poultry.  
Organic, sustainable, antibiotic free salmon.  
Braveheart Black Angus Beef®

**Chicken Marsala** 21.9

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

**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

**Smoky BBQ Beef Short Rib** 29.9

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

**Crab Stuffed Shrimp** 29.9

Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

**Sedona Crab Cakes** 27.9

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

## 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\*** 33.9

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

**Hand Cut NY Strip** 34.9

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter.

**Black Angus Flat Iron Steak\*** 22.9

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

**Grilled Chicken** 19.9

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

**Seasonal Catch\*** market

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

**Verlasso® Salmon** 23.9

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

## PREMIUM TOPPINGS

**Marsala** +4  
**Bourbon Glaze** +4  
**Sautéed Onions** +2  
**Sautéed Mushrooms** +2

**Shrimp Scampi** +8  
**Crab Stuffed Shrimp (3)** +14.9  
**Seared Shrimp** +7  
**Jumbo Lump Crab Cake** +10.9

**Franchise opportunities available; single, regional and state development. Visit [sedonataphouse.com](http://sedonataphouse.com) for more information.**

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

\*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, and sesame.

# HANDHELDS

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

## 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

## 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.

## Hangover Burger 16.9

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

# FLATBREADS

Add sausage +2. Add jalapeños, pepperoni or bacon +1 each

## Margherita 8.9

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

## Italiano 9.9

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

## BBQ Chicken 9.9

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

## Goat Cheese + Basil 8.9

Goat cheese, mozzarella, parmesan, fresh basil. GFO V

# SIDES

All sides are gluten free.

## Garlic Whipped Potatoes +3

## Steamed Broccoli +3

## Shoestring French Fries\*\* +3

## Sautéed Spinach +3

## Southwest Corn +3

## Fruit +3

## Grilled Asparagus +5

## Sweet Potato Fries\*\* +5

## Roasted Brussels Sprouts +5

# BEVERAGES

## Coca-Cola Products +3

## Craft Sodas +4 *ask your server for today's selection*

## French Press Coffee +4

## Mighty Leaf Teas +3

## Aqua Panna +5 800 ml, still

## San Pellegrino +5 800 ml, sparkling

# WINE

HOUSE 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

WHITE

Ruffino Moscato d'Asti	Piedmont, Italy	8   30
Santa Cristina Pinot Grigio	Delle Venezie, Italy	10   38
Chateau Grand Traverse Riesling	Old Mission Peninsula, MI	8   30
13° Sauvignon Blanc	New Zealand	9   34
Hess Select Chardonnay	Monterey, California	10   38
La Crema Chardonnay	Sonoma Coast, California	13   51

RED

Elouan Pinot Noir	Oregon	12   46
Meiomi Pinot Noir	Central Coast, California	15   60
Dona Paula Malbec	Mendoza, Argentina	8   30
14 Hands Merlot	Columbia Valley, California	8   30
'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13   51
Franciscan Cabernet Sauvignon	Monterey, California	10   38
Caymus 'Conundrum' Red Blend	Napa Valley, California	12   46

ROSÉ

Chateau Campuget	Costieres de Nimes, France	9   34
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SPARKLING

Ruffino Prosecco split	Italy	11
La Marca Prosecco	Treviso, Italy	34
Chandon Brut Rosé split	California	11

## RESERVE

Veuve Clicquot Brut	Champagne, France	90
Napa Valley 'Quilt' Cabernet Sauvignon	Napa Valley, California	60
Caymus Cabernet Sauvignon	Napa Valley, California	120

Fresh squeezed juice, fresh herbs, hand crafted.

# COCKTAILS

## Sedona White Sangria 9

*sweet + citrusy*

White wine, fresh juices.

## Sedona Pink Sangria 9

*crisp + sweet*

White wine, prickly pear, fresh juices.

## Sedona Red Sangria 9

*sweet + bold*

Red wine, fresh juices.

## Xique-Xique 10

*clean + herbaceous*

Effen Cucumber Vodka, St. Germain, basil, fresh juices.

## Prickly Pear Margarita 11

*sweet + citrusy*

Exotico Reposado, orange liqueur, prickly pear, fresh juices.

## La Primera Margarita 13

*smooth + citrusy*

Herradura Silver, fresh juices, Grand Marnier float.

## Smoked Old Fashioned 14

*smoky + smooth*

Woodford Reserve Bourbon, Angostura 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.



#LETUSDOGOOD

## 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 12

*clean + bright*

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

## SPIRIT FREE

Add vodka to any spirit free drink +6

## Cactus Lemonade 5

*sweet + bright*

Prickly pear, pineapple, lemonade.

## Blueberry Blitz 5

*sweet + bright*

Blueberry, Sprite, lime.

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