

## STARTERS

### House Made Soup

New England Clam Chowder  
4.9 cup | 8.9 bowl

### Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. V | 4.9

### Classic Hummus

Herbed oil, feta, cucumber, flatbreads. GFO | 7.9

### 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

### Buffalo Cauliflower\*\*

Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF | 10.9

### Guacamole\*\*

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

### Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

### Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro, flatbreads. GFO | 13.9

### Seared Ahi Tuna\*\*

Seared rare\*, seaweed salad, Asian sauce. | 14.9

### Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 15.9

### Thai Glazed Wings\*\*

About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. | 15.9

## GREENS

Add chicken or shrimp +8. Add steak\* or salmon +14

### 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 | 6.9

### Strawberry Beet

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

### 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, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF | 12.9  
Substitute crispy chicken +4

### Salmon Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 25.9

## CLASSIC BRUNCH

### Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 9.9  
Add bacon +2 or egg\* +2

### The Standard

Two eggs\*, breakfast potatoes, choice of cherry-wood smoked bacon, turkey bacon or sage sausage patties. Choice of hashbrowns\*\* or fresh baked biscuit. GFO | 10.9

### Hangover Burger

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

### Steak + Egg Hash

8 oz. USDA Choice flat iron, sliced over breakfast potatoes, two eggs\* over easy. Fresh baked buttermilk biscuit. GFO | 24.9

### Shrimp + Grits

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

### Southwest Steak Omelette

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

### West Coast Omelette

Spinach, avocado, onion, tomato, mushroom, feta. Breakfast potatoes. GF V | 12.9

### Nutella French Toast

Topped with fresh strawberries, bananas, whipped cream. V | 12.9

### Breakfast Tacos

Two eggs\* over easy, hash browns\*\*, bacon, house made guacamole, fresh pico, cilantro. Choice of side. GFO VO | 11.9

### Chesapeake Crab Benedict

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

### Sausage Benedict

Organic poached eggs\*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 13.9

### Bacon Eggs Benedict

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

### Florentine Benedict

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

## 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\*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 36.9

### Hand Cut NY Strip\*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 35.9

### 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 | 20.9

### Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 24.9

### Seasonal Catch

Certified sustainable, hand cut, crispy, pan-seared topped with lemon caper butter. Garlic whipped potatoes and steamed broccoli. GF | market

### Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 25.9

## TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

## SIDES + À LA CARTE

All sides are gluten free except the buttermilk biscuit. Sweet Potato Fries and Roasted Brussels Sprouts are premium sides.

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

Sweet Potato Fries\*\* | 6

Roasted Brussels Sprouts | 6

Cherry-wood Smoked Bacon | 4

Turkey Bacon | 4

Sage Sausage Patties | 4

Fresh Baked Buttermilk Biscuit | 3

Breakfast Potatoes | 3

Hash Browns\*\* | 3

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. Franchise opportunities available at [www.sedonataphouse.com](http://www.sedonataphouse.com)

\*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

- Crab Cake Sliders**  
House made, remoulade, greens, red onion. With greens. | 14.9
- 'Kobe Beef' Sliders**  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 11.9
- Cuban**  
Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side. GFO | 12.9
- Prime Rib Sandwich**  
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side. GFO | 15.9
- Caesar Wrap**  
Romaine, corn, parmesan, tortilla strips, house made Caesar dressing. | 13.9  
Add chicken +2
- Southwest Chicken Wrap**  
House made chicken tenders\*\*, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tortilla. | 15.9

# FLATBREADS

- South Rim Shrimp**  
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO | 9.9
- BBQ Chicken**  
Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 9.9
- Meat Lovers**  
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 9.9
- Baked Brie**  
Baked brie, prosciutto, blueberries, arugula, balsamic glaze. GFO VO | 9.9
- Margherita**  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 7.9

# BURGERS

- Cheeseburger**  
7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO | 13.9  
Add cherry-wood bacon or turkey bacon +2
- STH Burger**  
7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. Choice of side. GFO | 16.9
- The Beyond Burger**  
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. Choice of side. GFO VO+ | 16.9
- Vegan Burger**  
Plant-based veggie burger, hand crafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. GFO V+ | 16.9

# BEVERAGES

- Coca-Cola Products** | 3.5  
**Craft Root Beer** | 4  
**Orange Juice** | 3.25
- French Press Coffee** | 3.25  
**Mighty Leaf Teas** | 3.25  
**Almond Milk** | 4
- Saratoga Water** | 7.5  
Sparkling or Still. 28 oz.

# WINE

HOUSE | 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE	<b>Villa Pozzi Moscato</b>	Sicily, Italy	8   31
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
	<b>Sartori Di Verona Pinot Grigio</b>	Veneto, Italy	8   31
	<b>Barboursville Pinot Grigio</b>	Virginia	39
	<b>Wither Hills Sauvignon Blanc</b>	Marlborough, New Zealand	11   43
	<b>Stoneleigh Sauvignon Blanc</b>	Marlborough, New Zealand	10   38

RED	<b>Kenwood 'Yulupa' Chardonnay</b>	Monterey, California	8   31
	<b>Joel Gott Unoaked Chardonnay</b>	California	10   38
	<b>Angeline Pinot Noir</b>	California	8   31
	<b>Meiomi Pinot Noir</b>	California	11   43
	<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   31
	<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	11   43
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	8   31

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

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

## WINES OF INTEREST

<b>Wairau River Sauvignon Blanc</b>	Marlborough, New Zealand	43
<b>Seghesio Zinfandel</b>	Sonoma, California	54
<b>Livingston Cabernet Franc</b>	Virginia	54

## RESERVE

<b>Moet &amp; Chandon Brut Imperial</b>	Champagne, France	72
<b>Chateau de la Coste Margaux Bordeaux</b>	Bordeaux, France	60
<b>Orin Swift 'Papillon' Red Blend</b>	Napa Valley, California	110

Fresh squeezed juice, fresh herbs, hand crafted.

- Sedona White Sangria**  
*bright + citrusy*  
White wine, fresh juices.  
glass 8 | carafe 17
- Sedona Red Sangria**  
*sweet + bold*  
Red wine, brandy, fresh juices.  
glass 8 | carafe 17
- Xique-Xique**  
*clean + herbaceous*  
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 11
- Mojito**  
*clean + refreshing*  
Bacardi Rum, fresh mint, lime, soda. | 10
- STH Mule**  
*clean + spicy*  
Pearl Vodka, Q Ginger Beer, lime. | 10
- Orange Crush**  
*citrusy + refreshing*  
Absolut Mandrin, Cointreau, orange juice. | 9
- Paloma**  
*citrusy + refreshing*  
Exotico Reposado Tequila, lime, Q grapefruit soda. | 10

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

**STH Aperol Spritz**  
*bright + bitter*  
Prosecco, Aperol, Solerno blood orange, orange bitters, soda. | 12

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

**El Patron Margarita**  
*smooth + citrusy*  
Patron, fresh juices, Grand Marnier float. | 15

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

# COCKTAILS

**T2T LEMON BASIL**  
Pearl vodka, fresh lemon, 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**  
*bright + sweet*  
Absolut Citron, Ciroc Red Berry, fresh juices. | 10

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

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

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

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

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

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

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

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

**Strawberry Basil Refresher**  
Fresh strawberries, basil, lemon. | 6

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