

STARTERS

House Made Soup

Ask your server for today's selection. | 4.9 cup | 6.9 bowl

Bread Basket

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

Edamame

Steamed and tossed with smoked sea salt. GF HH V+ | 7.9

Truffle Fries**

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 8.9

Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF | 8.9

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 9.9

Guacamole**

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 9.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 14.9

Canyon Nachos**

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF | 14.9

Fried Oysters**

Dusted, flash fried, house made picante aioli, house made cocktail sauce. GF | 15.9

GREENS

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

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 5.9
GF HH V+ | 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.

Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, 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+ | 10.9

Steakhouse

8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 22.9

Salmon Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 16.9

CLASSIC BRUNCH

Biscuits + Gravy

Classic, house made sausage gravy over freshly baked buttermilk biscuits. Two eggs* prepared to order. | 11.9

The Standard

Two eggs, breakfast potatoes, choice of cherry-wood smoked bacon or sage sausage patties. Fresh baked biscuit. GFO | 11.9

Nutella French Toast

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

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. Choice of side. GFO | 15.9

Avocado Toast

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

Southwest Steak Omelette

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF | 13.9

Desert Fire Omelette

House made bacon wrapped jalapeños stuffed with four different cheeses, chilled lime cilantro sauce, fresh pico, avocado. Breakfast potatoes. GF | 13.9

Margherita Omelette

Tomato, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V | 12.9

Steak + Egg Hash

8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO | 21.9

Chesapeake Crab Benedict

Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 16.9

Sausage Benedict

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

Bacon Eggs Benedict 13.9

Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 13.+

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Premium Sides +2

Hand Cut Filet Mignon*

6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 29.9

Hand Cut NY Strip*

11 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 29.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 22.9

Bourbon Pork Chop*

8 oz. Bone-in pork chop, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. | 21.9

Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 19.9

Chicken Marsala

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 21.9

Chuckawalla Chicken

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

Seasonal Catch

Certified sustainable, grilled. Choice of topping and two house made sides. GF | market

Norwegian Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 24.9

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 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. +Indicates a premium side.

Organic Greens | 4

Garlic Whipped Potatoes | 4

Steamed Broccoli | 4

Shoestring French Fries** | 4

Sautéed Spinach | 4

Grilled Asparagus | 4

Fruit | 4

Southwest Corn | 4

Green Beans | 4

Caprese | 4

+ Sweet Potato Fries** | 6

+ Roasted Brussels Sprouts | 6

Cherry-wood Smoked Bacon | 4

Sage Sausage Patties | 3

Fresh Baked Buttermilk Biscuit | 2

Breakfast Potatoes | 2

Hash Browns | 3

Franchise opportunities available, visit sedonataphouse.com for more information.

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

20% Gratuity Added to parties of 8+. 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.

HANDHELDS

Crab Cake

House made, remoulade, greens, red onions. With greens. | 12

'Kobe Beef'

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 11

Salmon

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 13

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 14.9

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 13.9

Alpine Burger

7 oz. Wagyu beef*, Alpine Swiss, sherry sautéed mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO | 15.9

Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 13.9

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 14.9

The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 7.9

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 9.9

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 8.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 8.9

Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO | 7.9

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 7.9

BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 4

French Press Coffee | 3.5

Mighty Leaf Teas | 3.5

Saratoga Water | 6.5

Sparkling or Still. 28 oz.

WINE

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

WHITE

Villa Pozzi Moscato	Sicily, Italy	8 31
Heinz Eifel Riesling	Germany	10 38
Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
Sartori Di Verona Pinot Grigio	Veneto, Italy	8 31
Conundrum White Blend	California	10 38
Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
Hess Select Chardonnay	Monterey, California	9 33

RED

Etude Lyric Pinot Noir	California	11 42
Meiomi Pinot Noir	California	42
Alexander Valley Vineyards Zinfandel	Alexander Valley, California	12 42
Trapiche Malbec, Oak Cask	Mendoza, Argentina	9 33
Michael David 'Freakshow' Red Blend	Lodi, California	11 43
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	9 33
Markham Six Stack Merlot	North Coast, California	52
Josh Cellars Cabernet Sauvignon	California	9 33
Joel Gott 815 Cabernet Sauvignon	California	12 42

ROSÉ

Los Dos	Campo de Borja, Spain	8 31
Meiomi	California	43

SPARKLING

Wycliff Brut	California	7 27
Wycliff Sparkling Rosé	California	7 27
Dibon Cava Brut	Spain	44
Josh Prosecco Split	Italy	9
Mumm Sparkling Rosé	Napa Valley, California	54
Mumm Napa Brut Prestige	Napa Valley, California	54

LOCAL WINES OF INTEREST

King Family Verde	Crozet, Virginia	10 39
King Family Viognier	Crozet, Virginia	62
Stinson Vineyards Sauvignon Blanc	Charlottesville, Virginia	42
King Family Crosé	Crozet, Virginia	13 45
Michael Shaps Cabernet Franc	Charlottesville, Virginia	54
Michael Shaps Petit Verdot	Charlottesville, Virginia	54
Barboursville Cabernet Sauvignon	Barboursville, Virginia	39

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria

sweet + citrusy
White wine, fresh juices.
glass 8 | 19

Sedona Red Sangria

sweet + bold
Red wine, fresh juices.
glass 8 | 19

Build Your Own Mule

clean + spicy
Q Ginger Beer, lime. | 10
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

citrusy + refreshing
Absolut Mandrin, Cointreau, fresh orange juice. | 9

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 10

El Patron Margarita

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

Ultimate Gin + Tonic

smooth + citrusy
Hendrick's Gin, fresh rosemary, Q tonic. | 10

Smoked Old Fashioned

smoky + smooth
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 13

Smoked Manhattan

smoky + bitter
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 14

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 12.9

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

Red Rock

sweet + bold
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

Lemon Drop

tart + sweet
Absolut Citron, fresh lemon juice. | 10

The Sedona

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

Lemon Basil Monsoon

smooth + citrusy
Jefferson Reserve Bourbon, lemon, basil, agave nectar. | 10

Dirty Goose

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

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade 5

sweet + bright
Prickly pear, pineapple, lemonade.

Blueberry Blitz

sweet + bright
Blueberry, Sprite, lime. | 5

Marrakesh Mint 5

clean + herbaceous
Marrakesh Mint Tea, lemon, mint, cucumber. | 5

Strawberry Basil Refresher

sweet + refreshing
Strawberries, basil, lemon. | 5