

STARTERS

House Made Soup

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

Bread Basket

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

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

Mediterranean Hummus Platter

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+ | 9.9

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

GREENS

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

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 5.9
GF HH V+ | Add feta or goat cheese +1

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

Tomato Burrata

Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V | 10.9

Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GFO VO+ | 11.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 11.9

Steakhouse

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

Salmon* Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 26.9

CLASSIC BRUNCH

Avocado Toast

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

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 | 16.9

The Standard

Two eggs*, breakfast potatoes, choice of cherry-wood smoked bacon or sage sausage patties. Fresh baked buttermilk biscuit. GFO | 12.9

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

Margherita Omelette

Tomato, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V | 10.9

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*, cherry-wood smoked 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® 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 | 25.9

Golden Sea Bass (Corvina)

Certified sustainable, grilled. Choice of topping and two house made sides. GF | 22.9

Salmon*

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 26.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

HANDHELDS

Crab Cake Sliders

House made, remoulade, greens, red onions. With greens. | 16

'Kobe Beef** Sliders

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 12

Cheeseburger

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

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 16.9

Alpine Burger

7 oz. Wagyu beef*, Alpine Swiss, sherry sautéed mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO | 16.9

The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 16.9

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 15.9

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

*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

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 10.9

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 | 10.9

Ricotta + Spinach

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V | 9.9

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 8.9

All sides are gluten free except the buttermilk biscuit

Organic Greens | 4.5

Garlic Whipped Potatoes | 4.5

Steamed Broccoli | 4.5

Shoestring French Fries** | 4.5

Grilled Asparagus | 4.5

Southwest Corn | 4.5

Fruit | 4

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

SIDES + À LA CARTE

Cherry-wood Smoked Bacon | 3

Sage Sausage Patties | 2

Fresh Baked Buttermilk Biscuit | 2

Breakfast Potatoes | 2

BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 4

French Press Coffee | 3.25

Mighty Leaf Teas | 3.25

San Benedetto | 7.5

Sparkling or Still. 28 oz.

WINE

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

WHITE

Stemmari Moscato	Sicily, Italy	10 39
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9 35
Oyster Bay Sauvignon Blanc	Marlborough, New Zealand	9 35
Joel Gott Sauvignon Blanc	California	13 50
Caposaldo Pinot Grigio	Veneto, Italy	9 35
A-Z Pinot Grigio	Oregon	39
Kenwood 'Yulupa' Chardonnay	Monterey, California	10 38

RED

Meiomi Pinot Noir	California	10 38
Z Alexander Brown 'Uncaged' Pinot Noir	California	40
Alamos Malbec	Mendoza, Argentina	9 35
Conundrum Red Blend	California	9 35
Cusumano Merlot	Italy	11 42
Josh Cellars Cabernet Sauvignon	California	9 35
Joel Gott 815 Cabernet Sauvignon	California	13 52
1000 Stories Bourbon Barrel Aged Zinfandel	California	12 44

ROSÉ

Broadbent Vinho Verde	Vinho Verde, Portugal	8 31
The Beach Whispering Angel	Provence, France	12 43

SPARKLING

Maschio Prosecco Brut DOC	Veneto, Italy	8 31
Bouvet Ladubay Signature Brut	Loire Valley, France	13 44
Mumm Sparkling Brut Rosé	Napa Valley, California	55

WINES OF INTEREST

Santa Margherita Pinot Grigio	Italy	51
Sonoma-Cutrer 'The Cutrer' Chardonnay	California	64
Duckhorn Merlot	Napa Valley, California	80
Kendall Jackson Reserve Cabernet Sauvignon	Sonoma County, California	80

RESERVE

Moët & Chandon Brut Impérial	Champagne, France	90
Cakebread Chardonnay	California	115
Stags Leap Cabernet Sauvignon	Napa Valley, California	100
Caymus Cabernet Sauvignon	Napa Valley, California	140

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, fresh juices.
glass 8 | carafe 17

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 12

Purple Rain

herbaceous + citrusy
Empress 1908 Indigo Gin, simple, Q tonic. | 9

BYO Mule

clean + spicy
Q Ginger Beer, lime. | 11
STH Mule Pearl Vodka
Irish Mule Jamerson Irish Whiskey
Gin Buck Tanqueray Gin
Bourbon Buck Jim Beam Bourbon
Mexican Buck Exotico Reposado Tequila

French 75

bright + citrusy
Tanqueray Gin, lemon, rosemary simple syrup, prosecco. | 8

Paloma

citrusy + refreshing
Exotico Reposado, lime, Q grapefruit soda. | 11

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 12

El Patron Margarita

smooth + citrusy
Patron, fresh juices, Grand Marnier float. | 14

Hi Fashion

floral + clean
Tanqueray Gin, St. Germain Elderflower, grapefruit, angostura bitters. | 10

Grapefruit Negroni

bitter + citrusy
Tanqueray Gin, Carpano Antica, Campari, grapefruit. | 12

STH Aperol Spritz

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

NY Sour

bold + citrusy
Bulleit Bourbon, lemon, Warre's tawny port float. | 12

Classic Old Fashioned

bold + smooth
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. | 12
Add 'smoked option' +2

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 10.9

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

sweet + fruity
Pearl Blueberry, blood orange, POM juice. | 11

Havana Coconut

sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 11

Lemon Basil Monsoon

smooth + citrusy
Old Forrester's 86 Bourbon, lemon, basil, agave nectar. | 11

Dirty Goose

bold + briny
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 15

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint

clean + herbaceous
Marrakesh Mint Tea, lemon, mint, cucumber. | 6

Green Tea Mule

clean + spicy
Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 6

Grapefruit Refresher

tart + sweet
Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

sweet + bright
Prickly pear, pineapple, lemonade. | 6