



# BRUNCH

## STARTERS

### House Made Soup

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

### 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 | 10.9

### Buffalo Cauliflower\*\*

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

### Guacamole\*\*

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

### Devil’s Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO | 14.9

### Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 14.9

### Southwest Roasted Wings

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

## GREENS

Add Chicken or Shrimp +9. Add Steak\* +15. Add Salmon\* +17. Add Filet\* +27.

### Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | 6.9  
Add feta or goat cheese +.75

### Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 8.9

### Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 8.9

### Mediterranean

Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta. House made balsamic vinaigrette. GF | 14.9

### 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, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF | 14.9

### Salmon\* Asparagus

Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 24.9

## CLASSIC BRUNCH

### Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. V | 10.9  
Add bacon and egg +4

### Steak + Egg Hash

8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs\* over easy. Fresh baked buttermilk biscuit. GFO | 25.9  
Substitute Hand Cut Filet\* +13 or Hand Cut Ribeye\* +15

### Southwest Steak Omelette

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF | 14.9

### The Standard

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

### Hot Honey Chicken Biscuits

Two fresh baked buttermilk biscuits, crispy fried chicken cutlets, hot honey sauce, maple syrup. Sweet potato fries. | 18.9

### 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. | 14.9

### Bacon Eggs Benedict

Organic poached eggs\*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 14.9

## HOUSE SPECIALTIES

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

### Chicken Marsala

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 24.9

### Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 24.9

### Surf + Turf

8 oz. Choice Braveheart Black Angus Beef® flat iron\*, 4 oz. jump lump crab cake. Garlic whipped potatoes. | 34.9  
Substitute Hand Cut Filet\* +13

### Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 29.9

### Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 30.9

## 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\*

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

### Hand Cut Ribeye

12 oz. USDA Choice. Topped with seasoned butter. Choice of two house made sides. GF | 39.9

### Black Angus Flat Iron Steak\*

8 oz. USDA Choice. Choice of two house made sides. GF | 24.9

### Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 22.9

### Seasonal Catch\*

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

### Salmon\*

Certified sustainable, grilled. Choice of topping and two house made sides. GF HH | 25.9

## PREMIUM TOPPINGS

All toppings are gluten free.

Marsala | 4  
Wild Man Sauce | 5  
Citrus Tomato Garlic with Feta | 4  
Bourbon Pineapple Glaze | 4  
Caramelized Onions | 2  
Sautéed Mushrooms | 2

Devils Pass Sauce | 5  
Shrimp Scampi | 9  
Crab Stuffed Shrimp (3) | 15.9  
Seared Scallops (3) | 14.9  
Seared Shrimp | 9  
Jumbo Lump Crab Cake | 11.9

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option  
20% Gratuity is added to parties of 5 or more. Thank you for taking care of your server.

\*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, dairy and sesame.

NOVI 3.25.25



## HANDHELDS

All burgers, sliders and sandwiches are served with choice of side. Add cherry-wood bacon +3. Gluten free bun +1

### Cheeseburger

7 oz. Wagyu Beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 15.9

### ‘Kobe Beef’\* Sliders

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 13.9

### STH Burger

7 oz. Wagyu Beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 17.9

### Hangover Burger

7 oz. Wagyu Beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO | 18.9

### The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 17.9

### Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 16.9

## FLATBREADS

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

### Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 9.9

### Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 10.9

### South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO | 12.9

### BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 10.9

## SIDES

All sides are gluten free. Sweet Potato Fries, Grilled Asparagus and Roasted Brussels Sprouts are premium sides.

**Garlic Whipped Potatoes** | 4.5

**Steamed Broccoli** | 4.5

**Fries\*\*** | 4.5

**Sautéed Spinach** | 4.5

**Southwest Corn** | 4.5

**Spanish Rice** | 4.5

**Fruit** | 4.5

**Grilled Asparagus** | 6.5

**Sweet Potato Fries\*\*** | 6.5

**Roasted Brussels Sprouts** | 6.5

## BEVERAGES

**Coca-Cola Products** | 4

**Craft Sodas** | 6 ask your server for today's selection

**French Press Coffee** | 6

**Premium Teas** | 4

**Aqua Panna** | 6 750 ml, still

**San Pellegrino** | 6 750 ml, sparkling

## WINE

HOUSE | 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

WHITE

**Ruffino Moscato d’Astsi**

Piedmont, Italy

10

| 38

**Santa Cristina Pinot Grigio**

Delle Venezie, Italy

10

| 38

**Chateau Grand Traverse Riesling**

Old Mission Peninsula, MI

9

| 34

**13° Sauvignon Blanc**

New Zealand

10

| 38

**Hahn Chardonnay**

California

11

| 43

**La Crema Chardonnay**

Sonoma Coast, California

13

| 51

RED

**Portlandia Pinot Noir Vintage Select**

Willamette Valley, Oregon

11

| 43

**Meiomi Pinot Noir**

Central Coast, California

15

| 60

**Ruffino Aziano Chianti**

Tuscany, Italy

15

| 60

**Dona Paula Malbec**

Mendoza, Argentina

9

| 34

**14 Hands Merlot**

Columbia Valley, California

9

| 34

**‘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

ROSE

**Chateau Campuget**

Costieres de Nimes, France

10

| 38

SPARKLING

**Ruffino Prosecco split**

Italy

11

**La Marca Prosecco**

Treviso, Italy

34

**Chandon Brut Rosé split**

California

11

**Mawby ‘Sex’ Brut Rosé**

Michigan

34

### RESERVE

**Veuve Clicquot Brut**

Champagne, France

90

**Napa Valley ‘Quilt’ Cabernet Sauvignon**

Napa Valley, California

60

**Crossbarn Cabernet Sauvignon**

Sonoma County, California

80

**‘The Prisoner’ Cabernet Sauvignon**

Napa Valley, California

90

**Caymus Cabernet Sauvignon**

Napa Valley, California

120

## COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

### Sedona White Sangria

sweet + citrusy

White wine, fresh juices. | 9

### Sedona Pink Sangria

crisp + sweet

White wine, prickly pear and fresh juices. | 9

### Sedona Red Sangria

sweet + bold

Red wine, fresh juices. | 9

### Xique-Xique

clean + herbaceous

Effen Cucumber Vodka, St. Germain, basil, fresh juices. | 12

### Lavender Blush Gimlet

floral + refreshing

Hendrick’s Gin, lavender, lime. | 12

### Prickly Pear Margarita

sweet + citrusy

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 13

### Pomegranate Margarita Spritzer

sweet + citrusy

Exotico Reposado, orange liqueur, fresh juices. | 13

### La Primera Margarita

smooth + citrusy

Herradura Silver, fresh juices, Grand Marnier float. | 14

### Smoked Old Fashioned

smoky + smooth

Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

### T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 11.9

**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. | 12

### Havana Coconut

sweet + tropical

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 12

### Key Lime Pie

sweet + tropical

Pearl Vodka, key lime juice, pineapple, graham cracker rim. | 12

### The Sedona

clean + bright

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

### Espresso

bold + smooth

Tito’s handmade Vodka, cold brew double espresso, Kahlua. | 14

## SPIRIT FREE

### Cactus Lemonade

sweet + bright

Prickly pear, pineapple, lemonade. | 6

### Sparks Fly

sweet + bright

POM juice, grenadine, Sprite, edible glitter. | 6

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

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