

STARTERS

House Made Soup 4.9 cup | 6.9 bowl

Truffle Fries 7.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Edamame 7.9

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

Desert Fire Jalapeños 8.9

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

Goat Cheese + Tomato Jam Bruschetta 8.9

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

Guacamole 8.9

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

Canyon Crab Flatbread 12.9

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

Canyon Nachos 14.9

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

GREENS

Add Chicken or Shrimp +6. Add Salmon* +12, Add Steak* +10

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

Strawberry Beet 9.9

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

Julie's Farmer 9.9

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

Salmon* Asparagus 22.9

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

CLASSIC BRUNCH

Huevos Rancheros 11.9

Corn tortilla, black bean puree, chorizo, guacamole, tomatoes, ranchero sauce, feta, two eggs* over easy. GF

Nutella French Toast 10.9

Topped with fresh strawberries, bananas, whipped cream. V

Hangover Burger 14.9

1/2 lb, Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

Steak + Egg Hash 16.9

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

Margherita Omelette 9.9

Tomatoes, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V

Avocado Toast 7.9

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

Chesapeake Crab Benedict 14.9

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

Sausage Benedict 10.9

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

Bacon Eggs Benedict 9.9

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

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

HANDHELDS

Crab Cake Sliders 11

House made, remolaude, greens, red onions. With greens.

'Kobe Beef'* Sliders 9

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

Alpine Chicken Sandwich 9.9

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

Prime Rib Sandwich 12.9

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. Choice of side. GFO

STH Burger 14.9

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. Choice of side. GFO

Cheeseburger 11.9

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

The Beyond Burger 13.9

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

South Rim Shrimp Flatbread 7.9

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

Italiano Flatbread 7.9

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

BBQ Chicken Flatbread 7.9

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

Margherita Flatbread 7.9

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

Goat Cheese + Basil 7.9

Goat cheese, mozzarella, parmesan, fresh basil. GFO

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®. Toppings include: Seasoned Butter, Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

Chicken Marsala 19.9

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

Chuckawalla Chicken 17.9

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

Grilled Chicken 18.9

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

Black Angus Flat Iron Steak* 20.9

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

Hand Cut Filet Mignon* 29.9

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

Hand Cut NY Strip 29.9

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

Bourbon Pork Chop 19.9

8 oz. bone-in and brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli.

Norwegian Salmon* 23.9

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

Seasonal Catch* market

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

Seared Scallops 25.9

Large scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF

SIDES + Á LA CARTE

All sides are GF except Buttermilk Biscuit and Seasonal Squash Couscous.

Indicates a Premium Side**

Organic Greens	+3	Garlic Whipped Potatoes	+3	Cherry-wood Smoked Bacon	+3
Grilled Asparagus	+3	Seasonal Squash Couscous	+3	Sage Sausage Patties	+3
Steamed Broccoli	+3	Grilled Vegetables	+5	Fresh Baked Buttermilk Biscuit	+2
Shoestring French Fries	+3	Roasted Brussels Sprouts**	+5	Breakfast Potatoes	+2
Southwest Corn	+3	Sweet Potato Fries**	+5		
Fruit	+3				

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the owner, manager, chef or your server.

WINE

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

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 31
	Heinz Eifel Riesling	Germany	8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	39
	Sartori Di Verona Pinot Grigio	Veneto, Italy	7 27
	Barboursville Pinot Grigio	Charlottesville, Virginia	39
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
RED	Angeline Pinot Noir	California	8 31
	La Madeline Cabernet-Merlot	Pays d'Oc, France	31
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
	Zuccardi 'Serie A' Malbec	Mendoza, Argentina	39
	Cousiño-Macul Antiguas Reservas Merlot	Maipo Valley, Chile	8 31
	Cousiño-Macul Antiguas Reserva Cabernet Sauvignon	Maipo Valley, Chile	10 39
	Barboursville Cabernet Sauvignon	Virginia	39
ROSÉ	Los Dos	Campo de Borja, Spain	8 31
	Meiomi	California	35
	Fleur de Mer	Provence, France	45
	Dibon Cava Brut	Spain	44
SPARKLING	Maschio Prosecco	Veneto, Italy	9
	Mumm Sparkling Rosé	Napa Valley, California	49
	Mumm Napa Brut Prestige	Napa Valley, California	49

WINES OF INTEREST

Stinson Vineyards Sauvignon Blanc	Charlottesville, Virginia	36
La Crema Pinot Noir	Sonoma, California	54
Kenwood Jack London Merlot	Sonoma, California	46

RESERVE SELECTION

Beringer 'Private Reserve' Chardonnay	Napa Valley, California,	80
Erath Pinot Noir Resplendent	Oregon	52
Peju Cabernet Sauvignon	Napa Valley, California	90

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	6
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	6
Skinny Girl Tangerine POM Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	8
STH Mule <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	9
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	9
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
El Patron Margarita <i>smooth + citrusy</i> Patron Tequila, fresh juices, Grand Marnier float.	15
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	10
Smoked Old Fashioned <i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI

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

Red Rock <i>sweet + bold</i> Absolut Citron, Ciroc Red Berry, fresh juices.	9
Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	9
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Lemon Drop <i>tart + sweet</i> Absolut Citron, fresh lemon juice.	9
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Lemon Basil Monsoon <i>smooth + citrusy</i> Jefferson Reserve Bourbon, lemon, basil, agave nectar.	10
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

BEVERAGES

Coca-Cola Products	2.5
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	4.5
Mighty Leaf Teas	2.75
French Press Coffee	2.75
Orange Juice	2.35

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
Grapefruit Refresher Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade Prickly pear, pineapple, lemonade.	3.9