

## 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 VO+

**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

7 oz. 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](http://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.

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.

## 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 |                            |    |                                |    |

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.

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.

# 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 |

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.

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.


# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

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



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

## BEVERAGES

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

## SPIRIT FREE

Add vodka to any spirit free drink +6

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

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.

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.