

## STARTERS

### House Made Soup

New England Clam Chowder 5.9 cup | 7.9 bowl  
French Onion 7.9

### Truffle Fries 8.9

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

### Chicken + Black Bean Tostada 8.9

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

### Hummus Duo 8.9

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

### Desert Fire Jalapeños 9.9

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

### Guacamole 9.9

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

### Seared Ahi Tuna\* 14.9

Seared rare, seaweed salad, Asian sauce.

## GREENS

Add Chicken or Shrimp +6. Add Steak\* +10

### Sedona House 6.9

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

### Caesar 7.9

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

### Gorgonzola Chopped 7.9

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, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

### Tomato Burrata 9.9

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

### Julie's Farmer 9.9

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

### Salmon\* Asparagus 23.9

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, rancho sauce, feta, two eggs\* over easy. GF

### Avocado Toast 9.9

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

### Nutella French Toast 11.9

Topped with fresh strawberries, bananas, whipped cream. V

### Hangover Burger 16.9

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

### Steak\* + Egg Hash 21.9

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

### Southwest Steak Omelette 13.9

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

### Margherita Omelette 10.9

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

### Chesapeake Crab Benedict 16.9

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

### Sausage Benedict 12.9

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

### Country Ham Benedict 12.9

Organic poached eggs\*, salt cured country ham, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

### Bacon Eggs Benedict 11.9

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

NJ 07.14.22 \*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.

## HANDHELDS

### Crab Cake\* Sliders 13.9

House made, remoulade, greens, red onion. With greens.

### 'Kobe Beef'\* Sliders 11.9

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

### Prime Rib 13.9

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

### Cheeseburger 12.9

7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO  
Add cherry-wood bacon +2

### STH Burger 15.9

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

### The Beyond Burger 15.9

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

### South Rim Shrimp Flatbread 9.9

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

### Italiano Flatbread 9.9

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

### BBQ Chicken Flatbread 9.9

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

### Margherita Flatbread 8.9

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

## 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 19.9

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\* 21.9

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

### Rockfish\* 24.9

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

### Norwegian Salmon\* 23.9

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

## SIDES + À LA CARTE

\*\*All sides are GF except Buttermilk Biscuit

Organic Greens	+4	STH Bacon Succotash	+4	Sweet Potato Fries	+5
Grilled Asparagus	+4	Garlic Whipped Potatoes	+4	Roasted Brussels Sprouts	+5
Steamed Broccoli	+4	Southwest Corn	+4	Grilled Vegetables	+5
Shoestring French Fries	+4	Fruit	+4	Cherry-wood Smoked Bacon	+3
				Sage Sausage Patties	+3
				Fresh Baked Buttermilk Biscuit**	+2
				Breakfast Potatoes	+2

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# WINE

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

WHITE	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	9   30
	<b>Bertani Pinot Grigio</b>	Veneto, Italy	9   34
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
	<b>Kim Crawford Sauvignon Blanc</b>	Marlborough, New Zealand	39
	<b>Cannonball Chardonnay</b>	Sonoma, California	9   32
	<b>Hess Select Chardonnay</b>	California	9   35
RED	<b>Markwest Pinot Noir</b>	California	11   36
	<b>Apothic Red</b>	California	8   30
	<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   28
	<b>Francis Coppola Claret</b>	California	9   32
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	8   28
	<b>Skyfall Merlot</b>	Washington	10   34
	<b>Josh Cellars Cabernet Sauvignon</b>	California	11   36
	<b>Bertani Valpolicella</b>	Veneto, Italy	10   36
	<b>Seven Deadly Zin</b>	Lodi, California	10   34
	<b>1000 Stories Zinfandel Bourbon Barrel Aged</b>	California	12   40
ROSÉ	<b>Angels &amp; Cowboys</b>	Sonoma, California	9   30
	<b>Bertani Berarosé</b>	Veneto, Italy	39
SPARKLING	<b>La Marca Prosecco</b>	Veneto, Italy	12
	<b>Anna De Cordiniu Brut Rosé</b>	Penedews, Spain	40

## RESERVE SELECTION

<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	75
<b>Moët &amp; Chandon</b>	Champagne, France	105
<b>Cakebread Chardonnay</b>	California	75
<b>Markham Merlot</b>	Napa Valley, California	52
<b>Duckhorn Merlot</b>	California	110
<b>Kendall Jackson Grand Reserve Cabernet Sauvignon</b>	California	56
<b>Goldschmidt Oakvill Cabernet Sauvignon</b>	California	62
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	120
<b>Ruffino Chiani Ducale Gold Label</b>	Italy	56

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# COCKTAILS + MARTINIS

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Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> White wine, fresh juices.	8   17
<b>Sedona Red Sangria</b> Red wine, brandy, fresh juices.	8   17
<b>Xique-Xique</b> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	12
<b>Ultimate Gin + Tonic</b> Hendrick's Gin, fresh rosemary, Q tonic.	12
<b>STH Mule</b> Pearl Vodka, Q Ginger Beer, lime.	10
<b>Paloma</b> Exotico Reposado, lime, Q grapefruit soda.	10
<b>French 75</b> Tanqueray Gin, lemon, rosemary, prosecco.	10
<b>St. Elder Greyhound</b> Tanquereay Gin, elderflower, fresh grapefruit.	11
<b>Skinny Girl Tangerine Pom Spritzer</b> Skinny Girl Vodka, tangerine, POM juice, soda.	9
<b>Prickly Pear Margarita</b> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
<b>El Patron Margarita</b> Patron, fresh juices, Grand Marnier float.	13
<b>Classic Old Fashioned</b> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry. <i>Add smoked option +2</i>	12
<b>Classic Manhattan</b> Maker's Mark, Carpano Antica, bitters, Luxardo cherry. <i>Add smoked option +2</i>	12

## T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and 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**

<b>Red Rock</b> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Pomegranate Blueberry</b> Pearl Blueberry, blood orange, POM juice.	10
<b>Havana Coconut</b> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>Watermelon</b> Tito's handmade Vodka, lime juice, watermelon.	10
<b>The Sedona</b> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
<b>Dirty Goose</b> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

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## BEVERAGES

<b>Coca-Cola Products</b>	3
<b>Craft Root Beer</b>	3.5
<b>Saratoga Water</b> 28oz, Sparkling or Still	7
<b>Mighty Leaf Teas</b>	3
<b>French Press Coffee</b>	3
<b>Orange Juice</b>	2.35

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Cactus Lemonade</b> Prickly pear, pineapple, lemonade.	5
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