

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 VO+

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

RESERVE SELECTION

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

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COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

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

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

BEVERAGES

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

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade Prickly pear, pineapple, lemonade.	5
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