

## STARTERS

**House Made Soup** 5.9 cup | 7.9 bowl  
Ask your server for today's selection.

**Bread Basket** 4.9

Ciabatta bread rolls, house made whipped honey butter, herbed oil.

**Truffle Fries\*\*** 9.9

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

**Desert Fire Jalapeños** 9.9

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

**Mediterranean Hummus Platter** 9.9

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

**Guacamole\*\*** 10.9

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

**Canyon Crab Flatbread** 13.9

Crab meat, melted cheese, remoulade. GFO

## GREENS

Add Chicken or Shrimp +8. Add Steak\* +12

**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

**Tomato Burrata** 10.9

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

**Strawberry Beet** 11.9

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

**Julie's Farmer** 11.9

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

**Salmon\* Asparagus** 25.9

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

## CLASSIC BRUNCH

**Avocado Toast** 9.9

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

**Nutella French Toast** 12.9

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. Choice of side. GFO

**Steak + Egg Hash** 24.9

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

**Shrimp + Grits** 18.9

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF  
Add over easy egg\* +2.

**Southwest Steak Omelette** 12.9

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

**Margherita Omelette** 10.9

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

**Chesapeake Crab Benedict** 18.9

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

**Sausage Benedict** 13.9

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

**Bacon Eggs Benedict** 13.9

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

**Florentine Benedict** 11.9

Organic poached eggs\*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

## ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Premium Sides +1.5

**Hand Cut Filet Mignon\*** 34.9

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

**Grilled Chicken** 20.9

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

**Golden Sea Bass (Corvina)** 21.9

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

**Hand Cut NY Strip\*** 35.9

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

**Crab Stuffed Shrimp** 24.9

Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

**Norwegian Salmon\*** 25.9

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

**Black Angus Flat Iron Steak\*** 23.9

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

## TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

## HANDHELDS

**Crab Cake Sliders** 15

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

**'Kobe Beef\*\* Sliders** 12

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

**Cheeseburger** 13.9

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

**STH Burger** 16.9

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

**The Beyond Burger** 16.9

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

**Prime Rib Sandwich** 14.9

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

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. 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.

# FLATBREADS

**South Rim Shrimp 9.9**  
Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO

**Meat Lovers 9.9**  
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO

**Margherita 8**  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

**BBQ Chicken 9.9**  
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

All sides are gluten free except the buttermilk biscuit

**Organic Greens +4.5**  
**Garlic Whipped Potatoes +4.5**  
**Steamed Broccoli +4.5**  
**Shoestring French Fries\*\* +4.5**

**Grilled Asparagus +4.5**  
**Southwest Corn +4.5**  
**Fruit +4**  
**Sweet Potato Fries\*\* +6**  
**Roasted Brussels Sprouts +6**

**Cherry-wood Smoked Bacon +3**  
**Sage Sausage Patties +2**  
**Fresh Baked Buttermilk Biscuit +2**  
**Breakfast Potatoes +2**

## SIDES + À LA CARTE

**Coca-Cola Products +3.5**  
**Craft Root Beer +4**

**French Press Coffee +3.25**  
**Mighty Leaf Teas +3.25**

**Saratoga Water +7.5**  
Sparkling or Still. 28 oz.

## BEVERAGES

## WINE

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

WHITE			
Stemmari Moscato	Sicily, Italy	8	30
Relax Riesling	Longuich, Germany	7	27
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8	31
Brancott Sauvignon Blanc	Marlborough, New Zealand	9	34
Oyster Bay Sauvignon Blanc	Marlborough, New Zealand	8	30
Caposaldo Pinot Grigio	Veneto, Italy	9	34
A-Z Pinot Grigio	Oregon	8	30
Hess Select Chardonnay	California	9	35
The Seeker Chardonnay	California	8	30
RED			
MacMurray Ranch Pinot Noir	California	12	46
Alamos Malbec	Mendoza Argentina	8	30
Cusumano Merlot	Italy	7	26
Conundrum Red Blend	California	9	34
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8	31
Z Alexander Brown 'Uncaged' Pinot Noir	California	10	32
Black Stallion Cabernet Sauvignon	California	13	41
Josh Cellars Cabernet Sauvignon	California	10	38
Joel Gott 815 Cabernet Sauvignon	California	12	40
1000 Stories Bourbon Barrel Aged Cabernet Sauvignon	California	8	30
ROSE			
'Whispering Angel'	Provence, France	10	38
Meiomi	California	9	35
SPARKLING			
La Marca Prosecco Brut	Italy	8	30
Mumm Sparkling Brut Rosé	Napa Valley, California	10	38
Bouvet Ladubay Signature Brut	Loire Valley, France	12	40

### WINES OF INTEREST

Sonoma-Cutrer 'The Cutrer' Chardonnay	California	11	42
Santa Margherita Pinot Grigio	Italy	9	34
Meiomi Pinot Noir	California	12	46

### RESERVE

Moët & Chandon Brut Impérial	Champagne, France	90
Cakebread Chardonnay	California	115
Duckhorn Merlot	Napa Valley, California	80
Stags Leap Cabernet Sauvignon	Napa Valley, California	100
Caymus Cabernet Sauvignon	Napa Valley, California	140
Kendall Jackson Reserve Cabernet Sauvignon	Sonoma County, California	80

Fresh squeezed juice, fresh herbs, hand crafted.

## COCKTAILS

**Sedona White Sangria 8 | 17**  
*sweet + citrusy*  
White wine, fresh juices.

**Sedona Red Sangria 8 | 17**  
*sweet + bold*  
Red wine, fresh juices.

**Xique-Xique 11**  
*clean + herbaceous*  
Pearl Cucumber Vodka, St. Germain, basil, fresh juices.

**Mojito 10**  
*refreshing + herbaceous*  
Bacardi Rum, fresh mint, lime, soda.

**STH Mule 10**  
*clean + spicy*  
Pearl Vodka, Q Ginger Beer, lime.

**STH Orange Crush 9**  
*citrusy + refreshing*  
Absolut Mandrin, Cointreau, fresh orange juice.

**Paloma 10**  
*citrusy + refreshing*  
Exotico Reposado, lime, Q grapefruit soda.

**Prickly Pear Margarita 11**  
*sweet + citrusy*  
Exotico Reposado, orange liqueur, prickly pear, fresh juices.

**El Patron Margarita 13**  
*smooth + citrusy*  
Patron, fresh juices, Grand Marnier float.

**Apache Fire Margarita 11**  
*hot + citrusy*  
Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh juices.

**Classic Old Fashioned 11**  
*bold + smooth*  
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. Add 'smoked option' +2

**Classic Manhattan 12**  
*bold + bitter*  
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add 'smoked option' +2

**T2T LEMON BASIL**  
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.



**Pomegranate Blueberry 10**  
*sweet + fruity*  
Pearl Blueberry, blood orange, POM juice.

**Havana Coconut 10**  
*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

**Lemon Basil Monsoon 10**  
*smooth + citrusy*  
Old Forrester's 86 Bourbon, lemon, basil, agave nectar.

**The Sedona 13**  
*clean + bright*  
Our signature martini!  
Bombay Sapphire, St. Germain, fresh juices.

**Dirty Goose 14**  
*bold + briney*  
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

**SPIRIT FREE**  
Add vodka to any spirit free drink +6

**Marrakesh Mint 6**  
*clean + herbaceous*  
Marrakesh Mint Tea, lemon, mint, cucumber.

**Green Tea Mule 6**  
*clean + spicy*  
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

**Grapefruit Refresher 6**  
*tart + sweet*  
Grapefruit, lime, blood orange, soda.

**Cactus Lemonade 6**  
*sweet + bright*  
Prickly pear, pineapple, lemonade.