



STARTERS

House-Made Soup
Ask your server for today's selection. | 5.9 cup | 8.9 bowl

Bread Basket
Ciabatta bread rolls, house-made whipped honey butter, herbed oil. | 4.9

Truffle Fries**
Truffle oil, sea salt, parmesan, truffled lemon aioli. GF | 9.9

Desert Fire Jalapeños
Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled lime cilantro sauce. Hot + spicy. GF | 9.9

Mediterranean Hummus Platter
House-made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH V VO+ | 9.9

Guacamole**
Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

Canyon Crab Flatbread
Crab meat, melted cheese, remoulade. GFO | 13.9

GREENS

Sedona House
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+ | 5.9
Add feta or goat cheese +1

Caesar
Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO | 6.9

Gorgonzola Chopped
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 6.9

Beet + Goat Cheese
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette. GFO V VO+ | 11.9

Julie's Farmer
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 11.9

Steakhouse
8 oz. USDA Choice flat iron steak*, chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 22.9

Salmon* Asparagus
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 26.9

CLASSIC BRUNCH

Avocado Toast
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 9.9
Add cherrywood smoked bacon and over-easy egg* +4

Nutella French Toast
Topped with fresh strawberries, bananas, whipped cream. V | 12.9

Hangover Burger
7 oz. Wagyu beef*, American cheese, bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. GFO | 16.9

The Standard
Two eggs*, breakfast potatoes, choice of cherrywood smoked bacon or sage sausage patties. Fresh baked buttermilk biscuit. GFO | 12.9

Steak + Egg Hash
8 oz. USDA Choice flat iron*, sliced over breakfast potatoes, two over-easy eggs*. Fresh baked buttermilk biscuit. GFO | 24.9

Shrimp + Grits
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, Tasso ham. GF | 18.9
Add over-easy egg* +2.

Southwest Steak Omelette
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF | 12.9

Margherita Omelette
Tomato, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V | 10.9

Chesapeake Crab Benedict
Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 18.9

Sausage Benedict
Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 13.9

Bacon Eggs Benedict
Organic poached eggs*, cherrywood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 13.9

Florentine Benedict
Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. V | 11.9

ENTRÉES

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

Hand-Cut Filet Mignon*
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 36.9

Hand-Cut NY Strip*
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 37.9

Black Angus Flat Iron Steak*
8 oz. USDA Choice. Choice of two house-made sides. GF | 24.9

Crab Stuffed Shrimp
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 27.9

Grilled Chicken
Side of BBQ. Choice of two house-made sides. GF HH | 21.9

Golden Sea Bass (Corvina)
Certified sustainable. Choice of topping and two house-made sides. GF | 23.9

Salmon*
Certified sustainable. Choice of topping and two house-made sides. GF HH | 26.9

TOPPINGS

Seasoned Butter Herb Butter Lemon Butter Lemon-Basil Butter Pineapple-Mango Salsa (HH) Chimichurri (HH)

HANDHELDS

Crab Cake Sliders
House-made, remoulade, greens, red onions. With greens. | 16

‘Kobe Beef’ Sliders
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens. | 13

Cheeseburger
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 14.9

STH Burger
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. GFO | 16.9

The Beyond® Burger
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. GFO VO+ | 16.9

Prime Rib Sandwich
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 15.9

Franchise opportunities available. Visit [sedonataphouse.com](https://www.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

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 10.9

BBQ Chicken

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

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 10.9

Ricotta + Spinach

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V | 9.9

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 9.9

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 8.9

All sides are gluten-free except 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

Cherrywood Smoked Bacon | 3

Sage Sausage Patties | 2

Fresh Baked Buttermilk Biscuit | 2

Breakfast Potatoes | 2

SIDES + Á LA CARTE

BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 4

French Press Coffee | 3.25

Artisan Teas | 3.25

San Benedetto | 7.5

28 oz. Sparkling or Still.

WINE

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

WHITE

Ruffino Moscato

Piedmonte, Italy

10 | 39

Chateau Ste. Michelle Dry Riesling

Columbia Valley, Washington

9 | 35

Oyster Bay Sauvignon Blanc

Marlborough, New Zealand

9 | 35

Joel Gott Sauvignon Blanc

California

13 | 50

Stoneleigh Sauvignon Blanc

Marlborough, New Zealand

10 | 38

Caposaldo Pinot Grigio

Veneto, Italy

9 | 35

Santa Margherita Pinot Grigio

Italy

13 | 51

La Crema Chardonnay

Monterey, California

10 | 38

Jadot Chardonnay

Burgundy, France

12 | 44

RED

Meiomi Pinot Noir

California

10 | 38

Z Alexander Brown ‘Uncaged’ Pinot Noir

California

10 | 40

Alamos Malbec

Mendoza, Argentina

9 | 35

Conundrum Red Blend

California

9 | 35

Cusumano Merlot

Italy

11 | 42

Josh Cellars Cabernet Sauvignon

California

9 | 35

Joel Gott 815 Cabernet Sauvignon

California

13 | 52

ROSÉ

Decoy

Anderson Valley, California

8 | 31

‘The Beach’ by Whispering Angel

Provence, France

12 | 43

SPARKLING

Maschio Prosecco Brut DOC split

Veneto, Italy

11

Bouvet Ladubay Signature Brut

Loire Valley, France

13 | 44

La Marca Prosecco Rosé split

Veneto, Italy

11

Mumm Sparkling Brut Rosé

Napa Valley, California

55

WINES OF INTEREST

Sonoma-Cutrer ‘The Cutrer’ Chardonnay

California

64

Duckhorn Merlot

Napa Valley, California

80

Kendall Jackson Reserve Cabernet Sauvignon

Sonoma County, California

80

RESERVE

Moët & Chandon Brut Impérial

Champagne, France

90

Cakebread Chardonnay

California

115

Black Stallion Cabernet Sauvignon

Napa Valley, California

90

Caymus Cabernet Sauvignon

Napa Valley, California

140

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria

bright + citrusy

White wine, fresh juices. glass 8 | carafe 17

Sedona Pink Sangria

crisp + sweet

White wine, prickly pear, fresh juices. glass 8 | carafe 17

Sedona Red Sangria

sweet + bold

Red wine, fresh juices. glass 8 | carafe 17

Xique-Xique

clean + herbaceous

Pearl Cucumber Vodka, St. Germain Elderflower, basil, fresh juices. | 12

Purple Rain

herbaceous + citrusy

Empress 1908 Indigo Gin, simple, Q tonic. | 9

BYO Mule

clean + spicy

Q Ginger Beer, lime. | 11

STH Mule

Irish Mule

Gin Buck

Bourbon Buck

Mexican Buck

Pearl Vodka

Jamerson Irish Whiskey

Tanqueray Gin

Jim Beam Bourbon

Exotico Reposado Tequila

French 75

bright + citrusy

Tanqueray Gin, lemon, rosemary simple syrup, prosecco. | 8

Tangerine Smash

bright + citrusy

Bulleit Rye Bourbon, tangerine, lemon, mint. | 12

Paloma

citrusy + refreshing

Exotico Reposado Tequila, lime, Q grapefruit soda. | 11

Orange Crush

citrusy + refreshing

Absolut Mandrin Vodka, Cointreau, fresh orange juice. | 12

Prickly Pear Margarita

sweet + citrusy

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 12

El Patrón Margarita

smooth + citrusy

Patrón Tequila, fresh juices, Grand Marnier float. | 14

Grapefruit Negroni

bitter + citrusy

Tanqueray Gin, Carpano Antica, Campari, grapefruit. | 12

Classic Old Fashioned

bold + smooth

Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. | 12
Smoked +2

COCKTAILS

T2T LEMON BASIL

Pearl Vodka, fresh lemon, 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

Pomegranate Blueberry

sweet + fruity

Pearl Blueberry Vodka, blood orange, POM juice. | 11

Havana Coconut

sweet + tropical

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 11

Lemon Basil Monsoon

smooth + citrusy

Old Forester 86 Bourbon, lemon, basil, agave nectar. | 11

The Sedona

clean + bright

Bombay Sapphire Gin, St. Germain Elderflower, fresh juices. | 11

Dirty Goose

bold + briney

Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 15

SPIRIT-FREE

Add vodka to any spirit-free drink +6

Cactus Lemonade

sweet + bright

Prickly pear, pineapple, lemonade. | 6

Blueberry Blitz

sweet + bright

Blueberry, Sprite, lime. | 6

Lavender Lemonade

floral + citrusy

Lavender, lemon, edible glitter. | 6