

STARTERS-

House Made Soup

Ask your server for today's selection. | 4.9 cup | 6.9 bowl

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

Edamame

Steamed and tossed with smoked sea salt. GF HH V+ | 7.9

Truffle Fries**

Truffle oil, sea salt, parmesan. Truffled lemon aioli.

Desert Fire Jalapeños

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

Goat Cheese + Tomato Jam Bruschetta Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 9.9

Guaçamole**

Hand crafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 9.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Canyon Nachos**

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF | 14.9

Fried Calamari**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF | 15.9

Southwest Roasted WingsAbout a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 15.9

GREENS

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 5.9 GF HH V+ | Add feta or goat cheese +.75

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 | 7.9

Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 9.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 10.9

Steakhouse

8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 23.9

Add Chicken or Shrimp +8. Add Steak* +10

Salmon Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 25.9

CLASSIC BRUNCH-

Biscuits + Gravy

Classic, house made sausage gravy over freshly baked buttermilk biscuits. Two eggs* prepared to order. 11.9

Two eggs, breakfast potatoes, choice of cherry-wood smoked bacon or sage sausage patties. Fresh baked biscuit. GFO| 11.9

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 | 15.9

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 9.9 Add bacon and egg* +4

Southwest Steak Omelette

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF | 13.9

Margherita Omelette

Tomato, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V | 12.9

Brunch Stack Sandwich

Grilled jalapeño cornbread, cherry-wood smoked bacon, over easy eggs*, crispy hash brown**, house made roasted garlic cream cheese. With greens. VO | 13.9

Steak + Egg Hash

8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO | 21.9

Chesapeake Crab Benedict

Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 16.9

Sausage Benedict

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

Bacon Eggs Benedict 13.9

Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 13.+

ENTRÉES ___

Hand Cut Filet Mignon*

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

Hand Cut NY Strip*

11 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 319

Black Angus Flat Iron Steak*

8 oz. USDA Choice.

Choice of two house made sides. GF | 23.9

Bourbon Pork Chop*

8 oz. Bone-in pork chop, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. 721.9

Grilled Chicken

hoice of two house made sides. Side of BBQ. GF HH | 19.9

Chicken Marsala

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 21.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 21.9

Seasonal Catch

Certified sustainable, grilled. Choice of topping and two house made sides. GF | market

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

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made si GF HH | 25.9

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 25.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

SIDES + Á LA CARTE-

All sides are gluten free except the buttermilk biscuit. +Indicates a premium side.

Organic Greens | 4 **Garlic Whipped Potatoes** | 4 Steamed Broccoli | 4 **Shoestring French Fries**** | 4 **Steamed Spinach** | 4 **Grilled Asparagus** | 4

STH Bacon Succotash | 4 Southwest Corn | 4 Caprese | 4 Fruit | 4 + Sweet Potato Fries** | 6

+ Roasted Brussels Sprouts | 6

Cherry-wood Smoked Bacon | 4 Sage Sausage Patties | 3 Fresh Baked Buttermilk Biscuit | 2 **Breakfast Potatoes** | 2 Hash Browns | 3

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 20% Gratuity Added to parties of 8+. Thank you for taking care of your server.

*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

'Kobe Beef'* Sliders Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 12 (2) 16 (3)

Crab Cake Sliders

House made, remoulade, greens, red onions. With greens. | 14 (2) 18 (3)

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 15.9

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 13.9

7 oz. Wagyu beef*, Alpine Swiss, sherry sautéed mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO | 15.9

Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 14.9

Prime Rib Sandwich

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

The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 15.9

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 9.9

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 8.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 8.9

Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil.

8 | 31

7 | 27

39

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 7.9

BEVERAGES

Coca-Cola Products | 3.5 Craft Root Beer | 4

French Press Coffee | 3.5 Mighty Leaf Teas | 3.5

Saratoga Water | 6.5 Sparkling or Still. 28 oz

WINE

Villa Pozzi Moscato

Wycliff Brut

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE		Olchy, Hary	0 0
	Heinz Eifel Riesling	Germany	10 38
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Sartori Di Verona Pinot Grigio	Veneto, Italy	8 31
	Conundrum White Blend	California	10 38
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
	Hess Select Chardonnay	Monterey, California	9 33
RED	Etude Lyric Pinot Noir	California	11 42
	Meiomi Pinot Noir	California	42
	Alexander Valley Vineyards Zinfandel	Alexander Valley, California	12 42
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	9 33
	Michael David 'Freakshow' Red Blend	Lodi, California	11 43
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	9 33
	Markham Six Stack Merlot	North Coast, California	52
	Josh Cellars Cabernet Sauvignon	California	9 33
	Joel Gott 815 Cabernet Sauvignon	California	12 42
ROSÉ	Los Dos	Campo de Borja, Spain	8 31
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Sicily, Italy

Wycliff Sparkling Rosé	California	7 27
Dibon Cava Brut	Spain	44
Josh Prosecco Split	Italy	9
Mumm Sparkling Rosé	Napa Valley, California	54
Mumm Napa Brut Prestige	Napa Valley, California	54
LOCAL WINES OF INTEREST		
King Family Verde	Crozet, Virginia	10 39
King Family Viognier	Crozet, Virginia	62
King Family Crosé	Crozet, Virginia	13 45
Michael Shaps Cabernet Franc	Charlottesville, Virginia	54
Michael Shaps Petit Verdot	Charlottesville, Virginia	54
Barboursville Cabernet Sauvignon	Barboursville, Virginia	39

California

Barboursville, Virginia

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

sweet + citrusy White wine, fresh juices. | 8

Sedona Red Sangria

sweet + bold Red wine, fresh juices. | 8

STH Mule

Pearl Vodka, Q Ginger Beer, lime. | 11

Orange Crush citrusy + refreshing Absolut Mandrin, Cointreau, fresh

orange juice. | 10 **Prickly Pear Margarita**

sweet + citrusy Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 11

Blood Orange Margarita sweet + citrusy

Exotico Reposado, triple sec, blood orange, lime. | 11

El Patron Margarita

smooth + citrusy Patron, fresh juices, Grand Marnier float. | 15

Ultimate Gin + Tonic

smooth + citrusy Hendrick's Gin, fresh rosemary, Q tonic. | 13

Fireside Chat

smooth + savory Bowman Brothers Small Batch Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. 14

Smoked Old Fashioned

smoky + smooth Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

Father's Old Fashioned

Bowman Brothers Small Batch Bourbon, aged maple syrup, angostura bitters. | 14

COCKTAILS

T2T LEMON BASIL Pearl vodka, fresh lemon, basil. | 12.9

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.



Red Rock

sweet + bold Absolut Citron, Ciroc Red Berry, fresh juices. | 10

Pomegranate Blueberry

Pearl Blueberry, blood orange, POM juice. | 11

Havana Coconut

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

Lemon Drop

tart + sweet Absolut Citron, fresh lemon juice. | 11

The Sedona

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

Lemon Basil Monsoon

smooth + citrusy Jefferson Reserve Bourbon, lemon, basil,

agave nectar. | 14 **Espresso** bold + smooth

Tito's handmade Vodka, cold brew double

espresso, Kahlua. | 12

Dirty Goose Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 14

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade 5

sweet + bright Prickly pear, pineapple, lemonade.

Blueberry Blitz

sweet + bright Blueberry, Sprite, lime. | 5

Apple Crisp

sweet + spicy Fresh pressed apple cider, cinnamon, ginger beer, lime. | 5

Strawberry Basil Refresher

sweet + refreshing Strawberries, basil, lemon. | 5