



STARTERS

House Made Soup

New England Clam Chowder
4.9 cup | 7.9 bowl

Bread Basket

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

Mama Sorrentino's Meatballs

House made with beef and pork, red sauce, ricotta,
mozzarella, basil, grilled garlic crostini. GFO | 8.9

Truffle Fries**

Shoestring potatoes, 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 and spicy. GF | 9.9

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter
drizzle. V | 9.9

Classic Hummus

Herbed oil, feta, cucumber, flatbreads. GFO | 9.9

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon
butter. GF | 10.9

Buffalo Cauliflower**

Fried cauliflower, buffalo sauce, whipped blue cheese,
celery. GF | 10.9

Guacamole**

Hand crafted. 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

Spicy Thai Shrimp

Large shrimp, green beans, napa cabbage, sautéed in a
savory Thai sauce. GF HH | 13.9

Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick,
mixed cheeses, cilantro, flatbreads. GFO | 13.9

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 14.9

Canyon Nachos**

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

Southwest Roasted Wings

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

GREENS

Add chicken or shrimp +8. Add steak* +12

Sedona House

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

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. GF VO+ | 8.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried
cranberries, green apple. House made balsamic vinaigrette.
GF HH VO+ | 11.9

Southwest Chicken

House made chicken salad, organic greens, black bean salsa,
tomatoes, avocado, cheddar cheese, crispy tortilla strips.
House made Southwest ranch. GF | 12.9
Substitute crispy chicken +4

Salmon Asparagus

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

SIMPLY WOOD GRILLED

Choice of two house made sides. Choice of topping, if desired.
Premium sides +1.5

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with
seasoned butter. Choice of two house made sides. GF | 34.9

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with
seasoned butter. Choice of two house made sides. GF | 35.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice.
Choice of two house made sides. GF | 23.9

Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 20.9

Mahi Mahi

Certified sustainable, fresh caught, grilled. Choice of
topping and two house made sides. GF | 26.9

Norwegian Salmon

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

TOPPINGS

Seasoned Butter

Cowboy Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS

Marsala | 5

Oscar | 6

Wild Man | 5

Citrus Tomato Garlic with feta | 5

HOUSE SPECIALTIES

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

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

Roman Parmesan Crusted Chicken

Pan fried, panko and cheese crusted. Topped with an Italian
salsa and melted mozzarella. Roasted Brussels sprouts and
garlic whipped potatoes. | 21.9

Shrimp + Grits

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

Thai Glazed Salmon

Grilled, sweet with a hint of heat. Garlic whipped potatoes and
steamed spinach. | 26.9

Land + Sea

8 oz. Choice Black Angus flat iron*, 3 crab stuffed shrimp, lemon
butter. Garlic whipped potatoes and steamed spinach. GF | 32.9
Substitute 7 oz. Hand Cut Filet* +10

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter.
Garlic whipped potatoes and steamed spinach. GF | 24.9

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes, house made remoulade.
Garlic whipped potatoes and Southwest corn. GF | 27.9

Cowboy Shrimp Mahi Mahi

Pan seared, shrimp + cowboy butter. Garlic whipped potatoes
and steamed broccoli. GF | 31.9

PASTA

Gluten free upon request. Vegetarian options available.

Beyond Bolognese

Plant-based Beyond Beef®, garlic, red onion, spinach,
fettuccine tossed in a tomato sauce, basil. GFO V+ | 16.9

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with
mushrooms. | 19.9

Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce,
red onions, red peppers, mushrooms, tomatoes, parmesan,
fresh basil. | 22.9
Add Italian fennel sausage +2

French Quarter

Andouille sausage, shrimp, fettuccine, slightly spicy alfredo
sauce, sautéed mushrooms. | 21.9

Seafood Trio

Clams, mussels and shrimp sautéed in a delicate white wine
and lemon sauce, served over angel hair. GFO | 20.9

SIDES

All sides are gluten free. Sweet Potato Fries and Roasted Brussels
Sprouts are premium sides.

Garlic Whipped Potatoes | 4.5

Steamed Broccoli | 4.5

Shoestring French Fries** | 4.5

Grilled Asparagus | 4.5

STH Bacon Succotash | 4.5

Southwest Corn | 4.5

Steamed Spinach | 4.5

Fruit | 4

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 8 or more. Thank you for taking care of your server. Franchise opportunities available at www.sedonataphouse.com

*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.

BURGERS

All burgers served with choice of side. Add cherry-wood bacon +2.
Gluten free bun +1.

Cheeseburger

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

STH Burger

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

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, 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

FLATBREADS

South Rim Shrimp

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

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 | 9.9

Ricotta + Spinach

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V | 7.9

Margherita

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

TACOS

Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 12.9

Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 12.9

Santa Fe Shrimp**

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 14.9

BEVERAGES

Coca-Cola Products | 3.5
Craft Root Beer | 4

French Press Coffee | 3.25
Mighty Leaf Teas | 3.25
Almond Milk | 4

Saratoga Water | 7.5
Sparkling or Still. 28 oz.

WINE

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

WINE	Region	Price
WHITE		
Villa Pozzi Moscato	Sicily, Italy	8 31
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
Sartori Di Verona Pinot Grigio	Veneto, Italy	8 31
Barboursville Pinot Grigio	Virginia	39
Wither Hills Sauvignon Blanc	Marlborough, New Zealand	11 43
Stoneleigh Sauvignon Blanc	Marlborough, New Zealand	10 38
Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
Joel Gott Unoaked Chardonnay	California	10 38
RED		
Angeline Pinot Noir	California	8 31
Meiomi Pinot Noir	California	11 43
Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
Michael David 'Freakshow' Red Blend	Lodi, California	11 43
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 31
J. Lohr Syrah	Paso Robles, California	9 35
Josh Cellars Cabernet Sauvignon	California	9 35
Joel Gott 815 Cabernet Sauvignon	California	13 51
Barboursville Cabernet Sauvignon	Virginia	37
ROSE		
Los Dos	Campo de Borja, Spain	7 27
Chapoutier Belle	Provence, France	9 35
SPARKLING		
Chic Sparkling Cava Rosé	Catalonia, Spain	34
Maschio Prosecco	Italy	9 34
Wycliff Brut	California	7 27
Mumm Napa Brut Prestige	Napa Valley, California	54

WINES OF INTEREST

Wairau River Sauvignon Blanc	Marlborough, New Zealand	43
Seghesio Zinfandel	Sonoma, California	54
Lovingston Cabernet Franc	Virginia	54

RESERVE

Moet & Chandon Brut Imperial	Champagne, France	72
Chateau de la Coste Margaux Bordeaux	Bordeaux, France	60
Orin Swift 'Papillon' Red Blend	Napa Valley, California	110

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

bright + citrusy
White wine, fresh juices.
glass 8 | carafe 17

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices.
glass 8 | carafe 17

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 11

Mojito

clean + refreshing
Bacardi Rum, fresh mint, lime, soda. | 10

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 10

STH Orange Crush

citrusy + refreshing
Absolut Mandrin, Cointreau, orange juice. | 9

Paloma

citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda. | 10

The Greyhound

citrusy + bright
Tito's Vodka, St. Germain Elderflower, grapefruit, rose. | 10

Skinny Girl Tangerine Pom Spritzer

sweet + bright
Skinny Girl Vodka, tangerine, POM juice, soda. | 9

Prickly Pear Margarita

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

El Patron Margarita

smooth + citrusy
Patron, fresh juices, Grand Marnier float. | 13

Ultimate Gin + Tonic

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

Smoked Old Fashioned

bold + smoky
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 13

Smoked Manhattan

bitter + smoky
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 14

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 9.9

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

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

Pomegranate Blueberry

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

Havana Coconut

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

The Sedona

clean + bright
Our signature martini!
Bombay Sapphire, St. Germain, fresh juices. | 12

Dirty Goose

bold + briny
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 12

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint

Marrakesh Mint Tea, lemon, mint, cucumber. | 6

Green Tea Mule

Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 6

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6