

## STARTERS

**House Made Soup** 4.9 cup | 7.9 bowl  
Ask your server for today's selection.

**Truffle Fries** 9.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF V

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

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

**Crab Stuffed Mushrooms** 10.9  
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

**Guacamole** 10.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH V+

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

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

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

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

## GREENS

Add Chicken or Shrimp +6. Add Steak\* +10

**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

**Strawberry Beet** 9.9  
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

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

**Primavera** 16.9  
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +6

**French Quarter** 21.9  
Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms.

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

**Grilled Chicken Alfredo** 19.9  
Grilled chicken over fettuccine, creamy alfredo sauce, mushrooms.

**Shrimp Alfredo** 19.9  
Fettuccine, creamy alfredo sauce, large shrimp, broccoli, mushrooms, parmesan.

## SIMPLY WOOD GRILLED

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.  
Toppings for fish include: Herb Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).  
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

**Black Angus Flat Iron Steak\*** 23.9  
8 oz. USDA Choice.  
Choice of two house made sides. GF

**Seasonal Catch\*** market  
Certified sustainable, fresh caught.  
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

**Grilled Chicken** 19.9  
8 oz. Side of BBQ.  
Choice of two house made sides. GF HH

**Norwegian Salmon\*** 25.9  
Organic, certified sustainable, fresh caught.  
Grilled with choice of topping and two house made sides. GF HH

## PREMIUM TOPPINGS

<b>Marsala</b>	<b>+4</b>	<b>Sautéed Onions</b>	<b>+3</b>	<b>Seared Shrimp</b>	<b>+6</b>
<b>Chuckawalla</b>	<b>+4</b>	<b>Sautéed Mushrooms</b>	<b>+3</b>	<b>Shrimp Scampi</b>	<b>+7</b>
				<b>Jumbo Lump Crab Cake</b>	<b>+6</b>

## HOUSE SPECIALTIES

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

**Chicken Marsala** 21.9  
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF

**Pork Chop\* Marsala** 18.9  
8 oz. Bone-in pork chop, grilled, melted fontina cheese, house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes.

**Crab Stuffed Shrimp** 24.9  
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

**Chuckawalla Chicken** 21.9  
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

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

**Sedona Crab Cakes** 27.9  
Two 4 oz, jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

**Roman Parmesan Crusted Chicken** 21.9  
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

**Thai Glazed Salmon\*** 26.9  
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

DAILY CHEF SPECIALS, ASK YOUR SERVER FOR TODAY'S SELECTION.

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.

# BURGERS

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

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

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

**Cheeseburger** 13.9  
7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, 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+

## HANDHELDS

### SLIDERS

**Crab Cake**  
House made, remoulade, greens, red onion.  
With greens.  
11 (2) 14 (3)

**'Kobe Beef'**  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.  
11 (2) 14 (3)

### TACOS

**Acapulco Fish**  
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO  
14

**Southwest Steak**  
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO  
14

**Santa Fe Shrimp**  
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO  
14

### FLATBREADS

**South Rim Shrimp**  
Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO  
10

**Italiano**  
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO  
10

**BBQ Chicken**  
Chicken, BBQ sauce, melted mozzarella, red onion. GFO  
10

**Margherita**  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V  
10

## WINE

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

WHITE			
Villa Pozzi Moscato	Sicily, Italy	8   31	
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8   31	
Brancott Sauvignon Blanc	Marlborough, New Zealand	9   35	
Kenwood 'Yulupa' Chardonnay	Monterey, California	8   31	
Hess Select Chardonnay	California	9   35	
RED			
Angeline Pinot Noir	California	8   31	
Meiomi Pinot Noir	California	11   43	
Alta Vista Vive Malbec	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	
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	Veneto, Italy	9	
Mumm Napa Brut Prestige	Napa Valley, California	54	

### RESERVE SELECTION

Moet & Chandon Brut Imperial	Champagne, France	72
Orin Swift 'Pappillon' Red Blend	Napa Valley, California	110

## COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b> <i>bright + citrusy</i> White wine, fresh juices.	8   17
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	8   17
<b>Build Your Own Mule</b> <i>clean + spicy</i> Q Ginger Beer, lime. STH Mule Pearl vodka Irish Mule Jameson Gin Buck Tanqueray gin Bourbon Buck Jim Beam bourbon Mexican Buck Exotico Reposado	10
<b>STH Orange Crush</b> <i>citrusy + refreshing</i> Absolut Mandrin, Cointreau, fresh orange juice.	9
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	11
<b>Paloma</b> <i>smooth + citrusy</i> Exotico Reposado, lime, Q grapefruit soda.	10
<b>El Patron Margarita</b> <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14
<b>Smoked Old Fashioned</b> <i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	13
<b>Smoked Manhattan</b> <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke	14

### 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

<b>Red Rock</b> <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
<b>Pomegranate Blueberry</b> <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	10
<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	13
<b>Dirty Goose</b> <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14

## BEVERAGES

<b>Coca-Cola Products</b>	3.5	<b>Mighty Leaf Teas</b>	3.25
<b>Craft Sodas</b> Boylan's Cream Soda, Orange or Grape. Abita Root Beer	4.5	<b>French Press Coffee</b>	3.25
<b>Saratoga Water</b>	7		

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Marrakesh Mint</b> <i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber.	6	<b>Grapefruit Refresher</b> <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	6
<b>Green Tea Mule</b> <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	6	<b>Cactus Lemonade</b> <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	6