

STARTERS

House Made Soup 5.9 cup | 7.9 bowl

Truffle Fries** 8.9

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

Desert Fire Jalapeños 8.9

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

Goat Cheese + Tomato Jam

Bruschetta 8.9

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

Hummus Duo 8.9

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

Guacamole** 10.9

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

Spicy Thai Shrimp 11.9

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

Seared Ahi Tuna** 11.9

Seared rare*, seaweed salad, Asian sauce.

Canyon Crab Flatbread 13.9

Crab meat, melted cheese, remoulade. GFO

Southwest Roasted Wings 14.9

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

Prince Edward Island Mussels 15.9

Tomatoes, red onions, garlic, lemon-basil sauce. GFO

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

Power 9.9

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF V

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 9.9

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

Salmon* Asparagus 23.9

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

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 15.9

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ Add chicken or shrimp +8

French Quarter 17.9

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

Grilled Chicken Alfredo 18.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

Devil's Pass 21.9

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

Seaside 25.9

Pan seared large shrimp and scallops over fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms.

SIMPLY WOOD GRILLED

Choice of two house made sides. Choice of topping, if desired. Premium sides +1

Hand Cut Filet Mignon* 33.9

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

Black Angus Flat Iron Steak* 21.9

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

Rockfish* 22.9

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

Hand Cut NY Strip* 34.9

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

Grilled Chicken 18.9

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

Norwegian Salmon* 24.9

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

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS + 3

Marsala

Citrus Tomato Garlic Sauce with Feta

Wild Man Sauce

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

*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. **All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.

HOUSE SPECIALTIES

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

Chicken Marsala 19.9

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

Chuckawalla Chicken 19.9

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

Roman Parmesan Crusted Chicken 18.9

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

Shrimp + Grits 16.9

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

Thai Glazed Ahi Tuna* 22.9

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

Land + Sea 27.9

8 oz. Choice Black Angus flat iron*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF

Crab Stuffed Shrimp 24.9

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

Sedona Crab Cakes market

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

Seared Scallops 27.9

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

Palo Verde Rockfish* 26.9

Organic, certified sustainable. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF

BURGERS

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

STH Burger 15.9

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

Hangover Burger 15.9

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

Cheeseburger 12.9

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

The Beyond Burger 15.9

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

HANDHELDS

TACOS

Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO
12

Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO
12

Santa Fe Shrimp**

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO
15

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO
9

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO
8

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO
8

Margherita

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

SIDES

All sides are GF except couscous.

Garlic Whipped Potatoes +4

Steamed Broccoli +4

Shoestring French Fries** +4

Grilled Asparagus +4

+4

+4

+4

+4

STH Bacon Succotash +4

Southwest Corn +4

Seasonal Squash Couscous +4

Fruit +4

+4

+4

+4

+4

Sweet Potato Fries** +5

Roasted Brussels Sprouts +5

Grilled Vegetables +5

+5

+5

+5

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WINE

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

WHITE	Stemmari Moscato	Sicily, Italy	8 30
	Relax Rielsing	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
	Acrobat Pinot Gris	Oregon	8 30
	Hess Select Chardonnay	California	9 35
	The Seeker Chardonnay	California	8 30
RED	Irony Black Pinot Noir	Monterey, California	9 34
	Macmurray Ranch Pinot Noir	California	12 46
	Alamos Malbec	Mendoza Argentina	8 30
	Cusumano Merlot	Italy	7 26
	Michael David 'Petite Petit'	Lodi, California	13 41
	Conundrum Red Blend	California	9 34
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	7 26
	J. Lohr Syrah	Paso Robles, California	10 32
	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
ROSÉ	'Whispering Angel'	Provence, France	10 38
	Chapoutier Belle	Provence, France	8 30
	Gloria Ferrer Blanc de Noirs	Carneros, California	64
SPARKLING	La Marca Prosecco Brut	Italy	8 30
	Moët & Chandon Brut Impérial	Champagne, France	90
	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
Michael David 'Freakshow' Red Blend	Lodi, California	45

RESERVE SELECTION

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
Stone Street Estate Cabernet Sauvignon	California	80

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria White wine, fresh juices.	7.5 15
Sedona Red Sangria Red wine, brandy, fresh juices.	7.5 15
Xique-Xique Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10
Mojito Bacardi Rum, fresh mint, lime, soda.	9
STH Mule Pearl Vodka, Q Ginger Beer, lime.	10
STH Orange Crush Absolut Mandrin, Cointreau, fresh orange juice.	9
Paloma Exotico Reposado, lime, Q grapefruit soda.	9
The Greyhound Tito's handmade Vodka, elderflower, fresh grapefruit.	10
Skinny Goose Spritzer Grey Goose L'Orange, fresh muddled orange, soda. <i>100 calories, no added sugar</i>	9
Skinny Girl Tangerine Pom Spritzer Skinny Girl Vodka, tangerine, POM juice, soda.	9
Prickly Pear Margarita Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
El Patron Margarita Patron, fresh juices, Grand Marnier float.	13
Smoked Old Fashioned Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12
Smoked Manhattan Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and 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.



#LETUSDOGOOD

Red Rock Absolut Citron, Ciroc Red Berry, fresh juices.	10
Pomegranate Blueberry Pearl Blueberry, blood orange, POM juice.	10
Havana Coconut Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Watermelon Tito's handmade Vodka, lime juice, watermelon.	11
The Sedona Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Dirty Goose Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

BEVERAGES

Coca-Cola Products	3
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	2.75
French Press Coffee	2.75

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
Grapefruit Refresher Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade Prickly pear, pineapple, lemonade.	3.9