



STARTERS

House Made Soup

New England Clam Chowder or Tomato Basil
6.9 cup | 8.9 bowl

Bread Basket

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

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

Guacamole**

Hand crafted. Avocado, red onion, tomato, lime, jalapeños,
cilantro. Corn tortilla chips. GF HH VO+ | 10.9

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter.
GF | 9.9

Spicy Thai Shrimp 12.9

Large shrimp, green beans, napa cabbage, sautéed
in a savory Thai sauce. GF HH | 12.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick,
mixed cheeses, cilantro, flatbreads. GFO | 14.9

Southwest Roasted Wings

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

GREENS

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

Sedona House

Organic greens, tomatoes, heart of palm, red onion.
House made balsamic vinaigrette. | 7.9
GF HH V+ | Add feta or goat cheese +.75

Caesar*

Romaine hearts, parmesan, croutons.
House made Caesar dressing. GFO | 7.9

Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried
cranberries, warm bacon, gorgonzola crumbles.
House made gorgonzola dressing. GF | 7.9

Julie's Farmer

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

Salmon* Asparagus

Organic, certified sustainable Norwegian salmon, organic
greens, asparagus, feta, walnuts, tomatoes, dried cranberries.
House made lemon balsamic vinaigrette. GF | 24.9

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb
lemon-wine sauce. V VO+ | 19.9
Add chicken or shrimp +6

French Quarter

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

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with
mushrooms. | 20.9

Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce,
red onions, red peppers, mushrooms, tomatoes, parmesan,
fresh basil. | 21.9
Add Italian fennel sausage +2

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Pineapple Mango Salsa (HH), Chimichurri (HH) or Lemon Butter +1
Premium Sides +1

Hand Cut Filet Mignon*

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

Hand Cut Ribeye*

14 oz. USDA Choice. Topped with seasoned butter. Choice of
two house made sides. GF | 35.9

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with
seasoned butter. Choice of two house made sides. GF | 33.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice.
Choice of two house made sides. GF | 24.9

Grilled Chicken

8 oz. Choice of two house made sides. Side of BBQ.
GF HH | 19.9

Seasonal Catch*

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

Norwegian Salmon*

Organic, certified sustainable, fresh caught, grilled.
Choice of topping and two house made sides. GF HH | 24.9

HOUSE SPECIALTIES

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

Chicken Marsala

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

Chuckawalla Chicken

8 oz. 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

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter.
Garlic whipped potatoes and steamed spinach. GF | 25.9

Sedona Crab Cakes

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

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 | 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

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

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

*Contains raw or undercooked ingredients. 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, and sesame.

TN 06.30.23

HANDHELDS

'Kobe Beef** Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 11

Crab Cake Sliders

House made, remoulade, greens, red onion. With greens. | 14

Salmon* Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 14

Acapulco Fish Tacos

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

Santa Fe Shrimp** Tacos

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

Southwest Steak Tacos

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

FLATBREADS

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 9

Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO V | 9
Option to add sun-dried tomatoes.

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 9

Meat Lovers

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

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 9

All sides are gluten free.

Garlic Whipped Potatoes | 5

Steamed Broccoli | 5

Shoestring French Fries** | 5

Grilled Asparagus | 5

Southwest Corn | 5

Fruit | 5

Roasted Brussels Sprouts | 5

Sweet Potato Fries** | 6

SIDES

Coca-Cola Products | 3.5

Craft Root Beer | 3.75

French Press Coffee | 4

Mighty Leaf Teas | 3.9

Mountain Valley Water | 4 500ml | 6 1L

Sparkling or Still

BEVERAGES

WINE

HOUSE | 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Villa Pozzi Moscato	Sicily, Italy	9 31
Chateau St. Michelle 'Dry' Riesling	Columbia Valley, Washington	9 31
Sartori Di Verona Pinot Grigio	Veneto, Italy	8 27
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	9 31
Brancott Sauvignon Blanc	Marlborough, New Zealand	10 35
Kim Crawford Sauvignon Blanc	New Zealand	10 40
Hess Chardonnay	Monterey, California	10 35
La Crema Chardonnay	Sonoma Coast, California	9 31

RED

Angeline Pinot Noir	California	9 31
Meiomi Pinot Noir	California	12 39
Trapiche Malbec, Oak Cask	Mendoza, Argentina	9 31
Zuccardi 'Serie A' Malbec	Mendoza, Argentina	11 39
Caymus 'Conundrum' Red Blend	California	11 40
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	9 31
J. Lohr Syrah	California	10 40
Joel Gott 815 Cabernet Sauvignon	California	14 51
Josh Cellars Cabernet Sauvignon	California	10 35
Duckhorn 'Decoy' Cabernet Sauvignon	California	10 40
Mount Veeder Cabernet Sauvignon	Napa Valley, California	11 45

ROSE

Le Campuget	France	9 35
Château D'esclans Whispering Angel	Côtes de Provence, France	11 40

SPARKLING

Chic Sparkling Cava Rosé	Catalonia, Spain	29
Maschio Prosecco	Veneto, Italy	9
La Marca Prosecco Brut	Veneto, Italy	8 40
Mumm Napa Brut Prestige	Napa Valley, California	49

RESERVE

Orin Swift 8 Years in the Desert	California	90
Sequoia Grove Cabernet Sauvignon	Napa Valley, California	90

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

bright + citrusy
White wine, fresh juices. | glass 8 | carafe 18

Sedona Red Sangria

sweet + bold
Red wine, fresh juices. | glass 8 | carafe 18

Build Your Own Mule

clean + spicy
Q ginger beer, lime. | 13
STH Mule Pearl Vodka
Ameican Mule Tito's Vodka
Bourbon Buck Jim Beam Bourbon
Mexican Buck Jose Cuervo Tequila

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 12

Paloma

citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda. | 12

Margarita Spritzers

clean + citrusy
Exotico Reposado Tequila, fresh juices | 13
Flavor options: Classic, Tangerine, Blood Orange, Prickly Pear, Pomegranate.

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 13

El Patron Margarita

smooth + citrusy
Patron, fresh juices, Grand Marnier float. | 14

Apache Fire Margarita

hot + citrusy
Tanteo Tequila, Cointreau, agave, jalapeño, cilantro, lime. | 14

NY Sour

bold + citrusy
Bulleit Bourbon, lemon, Warre's tawny port float. | 12

Pisco Sour

bitter + citrusy
Pisco Porton, lime, egg white foam*. | 12

Classic Negroni

bitter + citrusy
Tanqueray, Carpano Antica, Campari. | 12
option for grapefruit

STH Spritz

bright + bitter
Amaro Nonino, prosecco, soda. | 13

Classic Old Fashioned

bold + smooth
Jefferson Reserve Bourbon, Angostura bitters, Luxardo cherry. | 14

Smoked Old Fashioned

smoky + smooth
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 11

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, blood orange, POM juice. | 12

Havana Coconut

sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 12

Lemon Drop

citrusy + sweet
Absolut Citron, lemon. | 12

The Sedona 13

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

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade

sweet + bright
Prickly pear, pineapple, lemonade. | 3.9

Strawberry Basil Refresher

sweet + refreshing
Fresh strawberries, basil, lemon. | 3.9

Green Tea Mule

clean + spicy
Green dragon tea, lime, POM juice, Q ginger beer. | 3.9