



STARTERS

House Made Soup

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

Bread Basket

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

Truffle Fries**

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

Shrimp Scampi

Large shrimp in a garlic, white wine sauce. GF | 9.9

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

Spicy Thai Shrimp

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

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 | 15.9

Canyon Nachos**

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF | 15.9

Mini Crab Cakes

Three petite jumbo lump crab cakes, remoulade, micro greens. GF | 16.9

GREENS

Add Chicken or Shrimp +8. Add Steak* +13. Add Salmon* +15. Add Filet* +24

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

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+ | 10.9

Julie's Farmer

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

Salmon* Asparagus

Organic, certified sustainable Verlasso® salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF | 22.9

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 16.9
Add chicken or shrimp +8
Add Steak* +13

Grilled Chicken Alfredo

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

French Quarter

Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms. | 22.9

Shrimp Scampi

Shrimp, broccoli, cherry tomatoes in a delicate white wine and lemon sauce, tossed in angel hair pasta. | 21.9

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, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)
Premium Sides +2

Hand Cut Filet Mignon*

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

Hand Cut Ribeye

12 oz. USDA Choice. Topped with seasoned butter. Choice of two house made sides. GF | 36.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 22.9

Grilled Chicken

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

Seasonal Catch*

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

Verlasso® Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 23.9

PREMIUM TOPPINGS

Marsala | 4
Bourbon Glaze | 4
Sautéed Onions | 2
Sautéed Mushrooms | 2
Devils Pass Sauce | 5

Shrimp Scampi | 9
Crab Stuffed Shrimp (3) | 14.9
Seared Shrimp | 8
Jumbo Lump Crab Cake | 10.9

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

Surf + Turf

8 oz. Choice Braveheart Black Angus Beef® Flat Iron*, 4 oz. jumbo lump crab cake. Garlic whipped potatoes. | 32.9
Substitute Hand Cut Filet* +10

Bourbon Salmon

Organic, certified sustainable, fresh caught. House made bourbon glaze. Garlic whipped potatoes and steamed broccoli. | 25.9

Walleye Piccata

Lightly breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus. | 26.9

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 29.9

Sedona Crab Cakes

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

Franchise opportunities available; single, regional and state development. 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.

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

The Beyond Burger

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

HANDHELDS

'Kobe Beef** Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 12.9

Salmon* Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 13.9

Santa Fe Shrimp** Tacos

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

Dixie Sliders

Smoked pulled pork, house made jicama slaw. With greens. | 10.9

Acapulco Fish Tacos

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

Southwest Steak Tacos

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

Add sausage +2. Add jalapeños, pepperoni or bacon +1 each

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 8.9

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 9.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 9.9

Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO V | 8.9

FLATBREADS

All sides are gluten free.

Garlic Whipped Potatoes | 3.9

Steamed Broccoli | 3.9

Fries** | 3.9

Sautéed Spinach | 3.9

Southwest Corn | 3.9

Fruit | 3.9

Grilled Asparagus | 5.9

Sweet Potato Fries** | 5.9

Roasted Brussels Sprouts | 5.9

SIDES

Coca-Cola Products | 3

Craft Sodas | 4 *ask your server for today's selection*

French Press Coffee | 4

Mighty Leaf Teas | 3

Aqua Panna | 5 800 ml, still

San Pellegrino | 5 800 ml, sparkling

BEVERAGES

WINE

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

WHITE

Ruffino Moscato d'Asti

Piedmont, Italy 8 | 30

Santa Cristina Pinot Grigio

Delle Venezie, Italy 10 | 38

Chateau Grand Traverse Riesling

Old Mission Peninsula, MI 9 | 34

13° Sauvignon Blanc

New Zealand 10 | 38

Hess Select Chardonnay

Monterey, California 10 | 38

La Crema Chardonnay

Sonoma Coast, California 13 | 51

RED

Elouan Pinot Noir

Oregon 12 | 46

Meiomi Pinot Noir

Central Coast, California 15 | 60

Dona Paula Malbec

Mendoza, Argentina 9 | 34

14 Hands Merlot

Columbia Valley, California 9 | 34

'Decoy' by Duckhorn Cabernet Sauvignon

Sonoma, California 13 | 51

Franciscan Cabernet Sauvignon

Monterey, California 10 | 38

Caymus 'Conundrum' Red Blend

Napa Valley, California 12 | 46

ROSE

Chateau Campuget

Costieres de Nimes, France 9 | 34

SPARKLING

Ruffino Prosecco split

Italy 11

La Marca Prosecco

Treviso, Italy 34

Chandon Brut Rosé split

California 11

RESERVE

Veuve Clicquot Brut

Champagne, France 90

Napa Valley 'Quilt' Cabernet Sauvignon

Napa Valley, California 60

Caymus Cabernet Sauvignon

Napa Valley, California 120

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

sweet + citrusy

White wine, fresh juices. | 9

Sedona Red Sangria

sweet + bold

Red wine, fresh juices. | 9

Xique-Xique

clean + herbaceous

Effen Cucumber Vodka, St. Germain, basil, fresh juices. | 10

Prickly Pear Margarita

sweet + citrusy

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 12

La Primera Margarita

smooth + citrusy

Herradura Silver, fresh juices, Grand Marnier float. | 13

Fireside Chat

smooth + savory

Bulleit Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. | 12

Smoked Old Fashioned

smoky + smooth

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

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 11.9

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

Pomegranate Blueberry

sweet + fruity

Pearl Blueberry, blood orange, POM juice. | 11

Havana Coconut

sweet + tropical

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

The Sedona

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. | 5

Blueberry Blitz

sweet + bright

Blueberry, Sprite, lime. | 5

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