

## 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. | 5.9

### Edamame

Steamed and tossed in smoked sea salt. GF HH V+ | 6.9

### 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

### Mediterranean Hummus Platter

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO 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

### Steamed Shrimp

Old Bay, house made cocktail sauce, horseradish. GF HH 1/2 lb 13.9 | 1 lb 23.9

### 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

## 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 | 7.9

### Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+ | 11.9

### Julie's Farmer

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

### French Quarter

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

### 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.

## 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

### Black Angus Flat Iron Steak\*

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

### Seasonal Catch market

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

### Hand Cut NY Strip\*

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

### Grilled Chicken

8 oz. Choice of two house made sides. Side of BBQ. GF HH | 22.9

### Verlasso® Salmon

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

## PREMIUM TOPPINGS

Marsala | 4  
Wild Man | 4  
Bourbon Glaze | 4  
Sautéed Onions | 2  
Sautéed Mushrooms | 2

Citrus Tomato Garlic with Feta | 4  
Crab Stuffed Shrimp (3) | 14.9  
Shrimp Scampi | 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

### Smoky BBQ Beef Short Rib

Slow roasted wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. | 29.9

### Palo Verde Salmon

Organic, certified sustainable, grilled. Topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF | 25.9

### 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

### Walleye Piccata\*

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

### Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 28.9

### 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

### Bourbon Salmon

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

### Sedona Crab Cakes

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

### Crab Stuffed Shrimp

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

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

\*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, 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, 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

# HANDHELDS

## 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 | 13

## Santa Fe Shrimp\*\* Tacos

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

## Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO | 13.9

## 'Kobe Beef\*\* Sliders

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

# FLATBREADS

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

## Devils Canyon

House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. GFO | 8.9

All sides are gluten free.

## Garlic Whipped Potatoes | 3.9

Steamed Broccoli | 3.9

Shoestring French Fries\*\* | 3.9

## Sautéed Spinach | 3.9

Southwest Corn | 3.9

Jasmine Rice | 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 12 | 46

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

## Plungerhead Zinfandel

Lodi, California 9 | 34

## Franciscan Cabernet Sauvignon

Monterey, California 10 | 38

## 'Decoy' by Duckhorn Cabernet Sauvignon

Sonoma, California 13 | 51

## Caymus 'Conundrum' Red Blend

Napa Valley, California 12 | 46

ROSÉ

## Chateau Campuget

Costieres de Nimes, France 9 | 34

SPARKLING

## Ruffino Prosecco split

Italy 11

## La Marca Prosecco

Treviso, Italy 34

## Chandon Brut

California 55

## 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

*bright + citrusy*

White wine, fresh juices. | 9

## Sedona Pink Sangria

*sweet + crisp*

White wine, prickly pear, fresh juices. | 9

## Sedona Red Sangria

*sweet + bold*

Red wine, brandy, fresh juices. | 9

## Xique-Xique

*clean + herbaceous*

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

## STH Mule

*clean + spicy*

Pearl Vodka, Q Ginger Beer, lime. | 9

## 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

## Maple Bourbon Smash

*smooth + citrusy*

Knob Creek Smoked Maple Whiskey, orange, lemon Bowman Brothers maple syrup. | 13

## 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

## Pretty in Pink

*sweet + tropical*

Bacardi Rum, lemon, blood orange. | 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 5

*sweet + bright*

Prickly pear, pineapple, lemonade.

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