



## STARTERS

### House Made Soup

New England Clam Chowder  
4.9 cup | 8.9 bowl

### Bread Basket

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

### Classic Hummus

Herbed oil, feta, cucumber, flatbreads. GFO | 7.9

### Mama Sorrentino's Meatballs

House made with beef and pork, red sauce, ricotta,  
mozzarella, basil, grilled garlic crostini. GFO | 9.9

### 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

### Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon  
butter. GF | 10.9

### Buffalo Cauliflower\*\*

Fried cauliflower, buffalo sauce, whipped blue cheese,  
celery. GF | 10.9

### Guacamole\*\*

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

### Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

### Spicy Thai Shrimp

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

### Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick,  
mixed cheeses, cilantro, flatbreads. GFO | 13.9

### Seared Ahi Tuna\*\*

Seared rare\*, seaweed salad, Asian sauce. | 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

### Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount  
of kick. Ranch and celery. GF | 15.9

### Prince Edward Island Mussels

Tomatoes, red onion, garlic, lemon basil sauce. GFO | 15.9

### Thai Glazed Wings\*\*

About a pound, fried, grilled, sweet with just the right amount of  
heat. Ranch and scallions. | 15.9

## GREENS

Add chicken or shrimp +8. Add steak\* or salmon +14

### Sedona House

Organic greens, tomatoes, heart of palm, red onion.  
House made balsamic vinaigrette. GF HH V+ | 5.9  
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.  
GFO VO+ | 8.9

### Julie's Farmer

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

### Mediterranean

Organic greens, romaine hearts, English cucumber, Kalamata  
olives, red onion, ripe + sundried tomatoes, heart of palm,  
prosciutto, feta. House made balsamic vinaigrette. GF | 13.9

### Southwest Chicken

House made chicken salad, organic greens, black bean salsa,  
green apple, tomatoes, avocado, cheddar cheese, crispy tortilla  
strips. House made Southwest ranch. GF | 12.9  
Substitute crispy chicken +4

### Salmon Asparagus

Organic, certified sustainable, fresh caught. Organic greens,  
asparagus, feta, walnuts, tomatoes, dried cranberries.  
House made lemon balsamic vinaigrette. GF HH | 25.9

## SIMPLY WOOD GRILLED

Choice of two house made sides. Choice of topping, if desired.  
Premium sides +1.5

### Hand Cut NY Strip\*

12 oz. Choice Braveheart Black Angus Beef®. Topped with  
seasoned butter. Choice of two house made sides. GF | 37.9

### Hand Cut Filet Mignon\*

7 oz. Choice Braveheart Black Angus Beef®. 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 | 23.9

### Grilled Chicken

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

### Seasonal Catch

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

### Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of  
topping and two house made sides. GF HH | 25.9

## TOPPINGS

### Seasoned Butter

### Herb Butter

### Lemon Butter

### Lemon Basil Butter

### Pineapple Mango Salsa (HH)

### Chimichurri (HH)

## PREMIUM TOPPINGS

### Marsala | 5

### Oscar | 6

### Wild Man | 5

### Citrus Tomato Garlic with feta | 5

## HOUSE SPECIALTIES

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

### Chicken Marsala

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

### Chuckawalla Chicken

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

### Shrimp + Grits

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

### Thai Glazed Salmon

Grilled, sweet with a hint of heat. Garlic whipped potatoes and  
steamed spinach. | 26.9

### Land + Sea

8 oz. Choice Black Angus flat iron\*, 3 crab stuffed shrimp, lemon  
butter. Garlic whipped potatoes and steamed spinach. GF | 32.9  
Substitute 7 oz. hand cut Filet Mignon\* +10

### Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter.  
Garlic whipped potatoes and steamed spinach. GF | 24.9

### Shrimp + Scallop Scampi

Seared and topped with house made scampi sauce, grilled  
lemon. Garlic whipped potatoes and steamed spinach. GF | 24.9

### Sedona Crab Cakes

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

## PASTA

Gluten free upon request. Vegetarian options available.

### Beyond Bolognese

Plant-based Beyond Beef®, garlic, red onion, spinach,  
fettuccine tossed in a tomato sauce, basil. V+ | 18.9

### Shrimp Primavera

Mixed seasonal vegetables, fettuccine tossed in a herb  
lemon-wine sauce. VO+ | 18.9

### 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

### French Quarter

Andouille sausage, shrimp, fettuccine, slightly spicy alfredo  
sauce, sautéed mushrooms. | 21.9

### Surf + Turf

Filet mignon\*, shrimp, exotic mushrooms, house roasted garlic  
cream sauce over fettuccine. | 26.9

## SIDES

All sides are gluten free. Sweet Potato Fries and Roasted Brussels  
Sprouts are premium sides.

### Garlic Whipped Potatoes | 4.5

### Steamed Broccoli | 4.5

### Shoestring French Fries\*\* | 4.5

### Grilled Asparagus | 4.5

### Haricot Verts | 4.5

### STH Bacon Succotash | 4.5

### Southwest Corn | 4.5

### Steamed Spinach | 4.5

### Fruit | 4

### Sweet Potato Fries\*\* | 6

### Roasted Brussels Sprouts | 6

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option  
20% Gratuity is added to parties of 8 or more. Thank you for taking care of your server. Franchise opportunities available at [www.sedonataphouse.com](http://www.sedonataphouse.com)

\*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.

\*\*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 or turkey 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

### Alpine Burger

7 oz. Wagyu Beef\*, Alpine swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, 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

### Vegan Burger

Plant-based veggie burger, hand crafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. GFO V+ | 16.9

## FLATBREADS

Gluten free options available.

### South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. | 9.9

### BBQ Chicken

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

### Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. | 9.9

### Baked Brie

Baked brie, prosciutto, blueberries, arugula, balsamic glaze. VO | 9.9

### Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. V | 7.9

## TACOS

Two tacos per order. All tacos served with greens.  
Gluten free options available.

### Acapulco Fish

Broiled mahi mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, cilantro. | 12.9

### Southwest Steak

Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. | 14.9

### Mediterranean Chicken

Blackened chicken, tzatziki, micro wasabi greens, house pickled cabbage and shallots, cucumber, tomato. | 14.9

### Santa Fe Shrimp\*\*

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. | 14.9

## BEVERAGES

Coca-Cola Products | 3.5  
Craft Root Beer | 4

French Press Coffee | 3.25  
Mighty Leaf Teas | 3.25  
Almond Milk | 4

Saratoga Water | 7.5  
Sparkling or Still. 28 oz.

## WINE

HOUSE | 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WINE	Region	Price
<b>Villa Pozzi Moscato</b>	Sicily, Italy	8   31
<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
<b>Sartori Di Verona Pinot Grigio</b>	Veneto, Italy	8   31
<b>Barboursville Pinot Grigio</b>	Virginia	39
<b>Wither Hills Sauvignon Blanc</b>	Marlborough, New Zealand	11   43
<b>Stoneleigh Sauvignon Blanc</b>	Marlborough, New Zealand	10   38
<b>Kenwood 'Yulupa' Chardonnay</b>	Monterey, California	8   31
<b>Joel Gott Unoaked Chardonnay</b>	California	10   38
<b>Angeline Pinot Noir</b>	California	8   31
<b>Meiomi Pinot Noir</b>	California	11   43
<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   31
<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	11   43
<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	8   31
<b>J. Lohr Syrah</b>	Paso Robles, California	9   35
<b>Josh Cellars Cabernet Sauvignon</b>	California	9   35
<b>Joel Gott 815 Cabernet Sauvignon</b>	California	13   51
<b>Barboursville Cabernet Sauvignon</b>	Virginia	37
<b>Los Dos</b>	Campo de Borja, Spain	7   27
<b>Chapoutier Belle</b>	Provence, France	9   35
<b>Chic Sparkling Cava Rosé</b>	Catalonia, Spain	34
<b>Maschio Prosecco</b>	Italy	9   34
<b>Wycliff Brut</b>	California	7   27
<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	54

### WINES OF INTEREST

<b>Wairau River Sauvignon Blanc</b>	Marlborough, New Zealand	43
<b>Seghesio Zinfandel</b>	Sonoma, California	54
<b>Lovingston Cabernet Franc</b>	Virginia	54

### RESERVE

<b>Moët &amp; Chandon Brut Imperial</b>	Champagne, France	72
<b>Chateau de la Coste Margaux Bordeaux</b>	Bordeaux, France	60
<b>Orin Swift 'Papillon' Red Blend</b>	Napa Valley, California	110

## COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

### Sedona White Sangria

*bright + citrusy*  
White wine, fresh juices.  
glass 8 | carafe 17

### Sedona Red Sangria

*sweet + bold*  
Red wine, brandy, fresh juices.  
glass 8 | carafe 17

### Xique-Xique

*clean + herbaceous*  
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 11

### Mojito

*clean + refreshing*  
Bacardi Rum, fresh mint, lime, soda. | 10

### STH Mule

*clean + spicy*  
Pearl Vodka, Q Ginger Beer, lime. | 10

### Orange Crush

*citrusy + refreshing*  
Absolut Mandrin, Cointreau, orange juice. | 9

### Paloma

*citrusy + refreshing*  
Exotico Reposado Tequila, lime, Q grapefruit soda. | 10

### The Greyhound

*citrusy + bright*  
Tito's Vodka, St. Germain Elderflower, grapefruit, rose. | 10

### STH Aperol Spritz

*bright + bitter*  
Prosecco, Aperol, Solerno blood orange, orange bitters, soda. | 12

### Prickly Pear Margarita

*sweet + citrusy*  
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 11

### El Patron Margarita

*smooth + citrusy*  
Patron, fresh juices, Grand Marnier float. | 15

### Smoked Old Fashioned

*bold + smoky*  
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 13

### T2T LEMON BASIL

Pearl vodka, fresh lemon, 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.



### Red Rock

*bright + sweet*  
Absolut Citron, Ciroc Red Berry, fresh juices. | 10

### Pomegranate Blueberry

*sweet + fruity*  
Pearl Blueberry, blood orange, POM juice. | 10

### Havana Coconut

*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 10

### The Sedona

*clean + bright*  
Our signature martini!  
Bombay Sapphire, St. Germain, fresh juices. | 12

### Dirty Goose

*bold + briney*  
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 12

## SPIRIT FREE

Add vodka to any spirit free drink +7

### Marrakesh Mint

Marrakesh Mini Tea, lemon, mint, cucumber. | 6

### Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

### Strawberry Basil Refresher

Fresh strawberries, basil, lemon. | 6

### Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6