

STARTERS

House Made Soup

Ask your server for today's selection. | 5.9 cup | 8.9 bowl

Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. | 5.9

Edamame

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

Hummus Duo

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+ | 9.9

Truffle Fries**

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 10.9

Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF | 10.9

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 10.9

Mama Sorrentino's Meatballs

House made with beef and pork, red sauce, ricotta, mozzarella, basil, grilled garlic crostini. GFO | 10.9

Guacamole**

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

Buffalo Cauliflower**

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

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 11.9

Devils Pass Dip

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

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 14.9

Spicy Thai Shrimp

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

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 15.9

GREENS

Add Chicken or Shrimp +8. Add Steak* +12

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 5.9
GF HH V+ | Add feta or goat cheese +1

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

Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 11.9

Tomato Burrata

Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V | 11.9

Julie's Farmer

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

Steakhouse

8 oz. USDA Choice Flat Iron steak*, chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 22.9

Salmon Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 26.9

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 18.9
Add chicken or shrimp +8

Beyond Bolognese

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

Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. | 23.9
Add Italian fennel sausage +2.

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, mushrooms. | 19.9

Seaside

Pan seared large shrimp and scallops over fettuccine, tossed with our house made creamy tarragon champagne sauce, red peppers, mushrooms. | 25.9

SIMPLY WOOD GRILLED

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

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 36.9

Hand Cut NY Strip*

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

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

Mahi Mahi

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 22.9

Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 26.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS

Marsala | 4
Pineapple Bourbon Glaze | 4
Citrus Tomato Garlic with Feta | 4

Caramelized Onions | 4
Crab Stuffed Shrimp (3) | 11

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

Bourbon Pork Chop*

8 oz. Bone-in pork chop, brushed with house made pineapple bourbon glaze. Garlic whipped potatoes and steamed broccoli. | 19.9

Land + Sea

8 oz. Choice Black Angus flat iron*. 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 33.9
Substitute 7 oz. Hand Cut Filet* +10

Bronzed Mahi Mahi

Fresh caught, pan-seared, topped with pineapple mango salsa. Garlic whipped potatoes and Southwest corn. GF | 25.9

Bourbon Salmon

Organic, certified sustainable, fresh caught. House made pineapple bourbon glaze. Garlic whipped potatoes and steamed broccoli. | 27.9

Thai Glazed Salmon

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. | 27.9

Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF | 19.9
Add over easy egg* +2.

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

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 29.9

Franchise opportunities available, visit sedonataphouse.com for 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.

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.

Lex-Newtown 09.24

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 16.9

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

TACOS + SLIDERS

Acapulco Fish Tacos

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 13.9

Southwest Steak Tacos

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 13.9

Crab Cake Sliders

House made, remoulade, greens, red onion. With greens. | 16

Santa Fe Shrimp** Tacos

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

'Kobe Beef** Sliders

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

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 11.9

Ricotta + Spinach

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V | 9.9

Margherita

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

BBQ Chicken

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

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 11.9

All sides are gluten free.

Garlic Whipped Potatoes | 4.5

Steamed Broccoli | 4.5

Shoestring French Fries** | 4.5

Grilled Asparagus | 4.5

Grilled Vegetables | 4.5

Southwest Corn | 4.5

Organic Greens | 4

Fruit | 4

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

SIDES

Coca-Cola Products | 3.5

Craft Root Beer | 4

French Press Coffee | 3.5

Mighty Leaf Teas | 3.5

Saratoga Water | 7.5

Sparkling or Still. 28 oz.

BEVERAGES

WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Relax Riesling

Germany 8 | 32

Brancott Sauvignon Blanc

Marlborough, New Zealand 9 | 35

Caposaldo Pinot Grigio

Veneto, Italy 9 | 35

Three Thieves Chardonnay

California 10 | 40

Sonoma-Cutrer 'The Cutrer' Chardonnay

Russian River, Sonoma, California 16 | 64

RED

Macmurray Ranch Pinot Noir

Central Coast, California 12 | 48

Alamos Malbec

Mendoza Argentina 9 | 36

Cusumano Merlot

Terre Siciliane IGT, Italy 11 | 44

Michael David 'Petite Petit' Petite Sirah

Lodi, California 13 | 52

Conundrum Red Blend

California 11 | 44

Josh Cellars Craftsmen Cabernet Sauvignon

California 10 | 40

Joel Gott 815 Cabernet Sauvignon

California 14 | 56

ROSE

Broadbent Vinho Verde

Vinho-Verde, Portugal 9 | 35

The Beach 'Whispering Angel'

Côteaux d'Aix-en-Provence, France 12 | 48

SPARKLING

Avissi Prosecco DOC

Veneto, Italy 11 | 44

Bouvet Ladubay Signature Brut

Loire Valley, France 12 | 48

RESERVE

Moët & Chandon Brut Impérial

Champagne, France 90

Santa Margherita Pinot Grigio

Alto Adige, Italy 60

Cakebread Chardonnay

California 115

Caymus Cabernet Sauvignon

Napa Valley, California 140

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria

bright + citrusy
White wine, fresh juices.
glass 8 | carafe 24

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices.
glass 8 | carafe 24

Xique-Xique

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

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 12

Orange Crush

citrusy + refreshing
Absolut Mandrin, Cointreau, fresh orange juice. | 12

Paloma

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

The Greyhound

citrusy + bright
Tito's handmade Vodka, elderflower, fresh grapefruit. | 12

Skinny Goose Spritzer

clean + crisp
Grey Goose L'Orange, fresh muddled orange, soda. | 11
100 calories, no added sugar

Prickly Pear Margarita

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

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. | 14

Smoked Manhattan

bitter + smoky
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 14

T2T LEMON BASIL

clean + herbaceous

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. | 11

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. | 12

Dirty Goose

bold + briny
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 15

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint

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

Green Tea Mule

Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 6

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6