



## 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. V | 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 cilantro-lime sauce. Hot + spicy. GF | 9.9

### Mediterranean Hummus Platter

Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 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 | 11.9

### Guacamole\*\*

Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, 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

### Mama Sorrentino's Meatballs

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

### Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO | 13.9

### Canyon Crab Flatbread

Crab meat, melted cheese, rémoulade. GFO | 13.9

### Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 16.9

### Canyon Nachos\*\*

Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion. GF | 14.9

### Prince Edward Island Mussels

Tomatoes, red onion, garlic, lemon-basil sauce. GFO | 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. GF HH V+ | 6.9

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 | 8.9

### Beet + Goat Cheese

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

### Julie's Farmer

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

### Southwest Chicken

House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, red peppers, cilantro, crispy tortilla strips. House-made southwest ranch dressing. GF | 14.9

### Steakhouse

8 oz. USDA Choice Black Angus flat iron steak\*, chopped lettuces, tomatoes, red onion, walnuts, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 22.9

### Salmon\* + Asparagus

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

## PASTA

Add extra sauce +5

### Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. GFO VO | 22.9

Add Italian fennel sausage +2

### Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms. GFO VO | 20.9

### Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO V VO+ | 16.9

Add chicken or shrimp +8

### Seaside

Pan seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO | 28.9

### French Quarter

Andouille sausage + shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms. GFO VO | 22.9

### Beyond Bolognese

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

## SIMPLY WOOD GRILLED

Premium sides +1.5

### Hand-Cut Filet Mignon\*

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 38.9

### Hand-Cut NY Strip\*

12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 39.9

### Black Angus Flat Iron Steak\*

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

### Grilled Chicken

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

### Golden Sea Bass (Corvina)

Certified sustainable. Choice of topping and two house-made sides. GF | 23.9

### Salmon\*

Certified sustainable. 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  
Wild Man | 4  
Cowboy Butter | 2  
Caramelized Onions | 4  
Sautéed Mushrooms | 4  
Bourbon-Pineapple Glaze | 4  
Citrus Tomato Garlic with Feta | 4

Oscar | 7  
Crab-Stuffed Shrimp (3) | 13.9  
Shrimp Scampi | 9  
Seared Shrimp | 8  
Jumbo Lump Crab Cake | 10

## HOUSE SPECIALTIES

Antibiotic-free, hormone-free, cage-free poultry. Certified 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 | 22.9

### Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus-garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 23.9

### 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. | 23.9

### Bourbon Pork Chop\*

8 oz. bone-in pork chop, brushed with house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF | 22.9

### Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF | 21.9

Add over-easy egg\* +2.

### Land + Sea

8 oz. USDA Choice Black Angus flat iron\*, 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 34.9

### Fish + Chips\*\*

Battered + fried mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries. GF | 19.9

### Crab-Stuffed Shrimp

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

### Palo Verde Salmon\*

Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF | 29.9

### Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house-made rémoulade. Garlic whipped potatoes and southwest corn. GF | 29.9

### Crab + Shrimp Corvina

Topped with crab, shrimp and lemon-caper butter. Garlic whipped potatoes and grilled asparagus. GF | 28.9

Franchise opportunities available. 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

\*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.

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

Lex-Palmar 11.21.25

## BURGERS

Add cherrywood bacon +2. Gluten-free bun +1.

### Cheeseburger

7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO | 15.9

### Hangover Burger

7 oz. Wagyu beef\*, American cheese, cherrywood bacon, over easy egg\*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. GFO | 18.9

### STH Burger

7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side. GFO | 16.9

### Vegan Burger

Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. Choice of side. GFO V+ | 16.9

### The Beyond® Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side. GFO VO+ | 16.9

## FLATBREADS

## TACOS + SLIDERS

Add cherrywood bacon +2. Gluten-free bun +1.

### South Rim Shrimp

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

### BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 10.9

### Meat Lovers

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

### Buffalo Chicken

Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. GFO | 10.9

### 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 | 9.9

### Acapulco Fish Tacos

Broiled mahi-mahi, sautéed onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens. GFO | 14.9

### Southwest Steak Tacos

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 16.9

### Santa Fe Shrimp\*\* Tacos

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

### Chipotle Chicken Tacos

Grilled chicken, caramelized onions, fresh pico, chipotle aioli, cilantro. With greens. | 12.9

### Crab Cake Sliders

House-made, rémoulade, greens, red onions. With greens. | 15.9 (2)

### 'Kobe Beef' Sliders

Wagyu beef\*, cheddar cheese, house-made sauce, caramelized onions. With greens. | 15.9 (3)

## SIDES

All sides are gluten free.

### Garlic Whipped Potatoes | 4.5

### Steamed Broccoli | 4.5

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

### Grilled Asparagus | 4.5

### Southwest Corn | 4.5

### Organic Greens | 4.5

### Fruit | 4

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

### Roasted Brussels Sprouts | 6

## WINE

### HOUSE

6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

### Villa Pozzi Moscato

### Ruffino Moscato

### Chateau Ste. Michelle Dry Riesling

### Oyster Bay Sauvignon Blanc

### Stoneleigh Sauvignon Blanc

### Caposaldo Pinot Grigio

### Santa Margherita Pinot Grigio

### La Crema Chardonnay

### Jadot Chardonnay

### Meomi Pinot Noir

### Z Alexander Brown 'Uncaged' Pinot Noir

### Alamos Malbec

### Conundrum Red Blend

### Cusumano Merlot

### Josh Craftsman's Select

### Cabernet Sauvignon

### Joel Gott 815 Cabernet Sauvignon

### Double Trouble Red Blend by Charles & Charles

### Bieler Père & Fils, Sabine

### 'The Beach' by Whispering Angel

### Maschio Prosecco Brut DOC split

### Bouvet Ladubay Signature Brut

### La Marca Prosecco Rosé split

### Mumm Sparkling Brut Rosé

### WINES OF INTEREST

### Sonoma-Cutrer 'The Cutrer' Chardonnay

### Duckhorn Merlot

### Kendall Jackson Reserve Cabernet Sauvignon

### RESERVE

### Moët & Chandon Brut Impérial

### Cakebread Chardonnay

### Black Stallion Cabernet Sauvignon

### Caymus Cabernet Sauvignon

Fresh squeezed juice, fresh herbs, handcrafted.

### Sedona White Sangria

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

### Sedona Pink Sangria

crisp + sweet  
White wine, prickly pear, fresh juices. glass 8 | carafe 17

### Sedona Red Sangria

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

### Xique-Xique

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

### Purple Rain

herbaceous + citrusy  
Empress 1908 Indigo Gin, simple, Q tonic. | 9

### BYO Mule

clean + spicy  
Q Ginger Beer, lime. | 11  
STH Mule  
Piedmonte, Italy  
Mendoza, Argentina  
Columbia Valley, Washington  
Marlborough, New Zealand  
Marlborough, New Zealand  
Veneto, Italy  
Italy  
Monterey, California  
Burgundy, France

### French 75

bright + citrusy  
Tanqueray Gin, lemon, rosemary simple syrup, prosecco. | 8

### Tangerine Smash

bright + citrusy  
Bulleit Rye Bourbon, tangerine, lemon, mint. | 12

### Paloma

citrusy + refreshing  
Exotico Reposado Tequila, lime, Q grapefruit soda. | 11

### Prickly Pear Margarita

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

### El Patrón Margarita

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

### Classic Old Fashioned

bold + smooth  
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. | 12  
Smoked +2

## COCKTAILS

### T2T LEMON BASIL

Pearl Vodka, fresh lemon, basil. | 10.9

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.



### Pomegranate Blueberry

sweet + fruity  
Pearl Blueberry Vodka, blood orange, POM juice. | 11

### Havana Coconut

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

### Lemon Basil Monsoon

smooth + citrusy  
Old Forester 86 Bourbon, lemon, basil, agave nectar. | 11

### The Sedona

clean + bright  
Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 11

### Dirty Goose

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

### SPIRIT-FREE

Add vodka to any spirit-free drink +6

### Cactus Lemonade

sweet + bright  
Prickly pear, pineapple, lemonade. | 6

### Blueberry Blitz

sweet + bright  
Blueberry, Sprite, lime. | 6

### Lavender Lemonade

floral + citrusy  
Lavender, lemon, edible glitter. | 6