



## 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. 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

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

**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

BEVERAGES

**Coca-Cola Products** | 3.5  
**Craft Root Beer** | 4

**French Press Coffee** | 5  
**Artisan Teas** | 3.25

**San Benedetto** | 7.5  
28 oz. Sparkling or Still.

WINE

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

WHITE

<b>Villa Pozzi Moscato</b>	Terre Siciliane IGT, Italy	12   48
<b>Ruffino Moscato</b>	Piedmonte, Italy	10   39
<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	9   35
<b>Oyster Bay Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
<b>Stoneleigh Sauvignon Blanc</b>	Marlborough, New Zealand	10   38
<b>Caposaldo Pinot Grigio</b>	Veneto, Italy	9   35
<b>Santa Margherita Pinot Grigio</b>	Italy	13   51
<b>La Crema Chardonnay</b>	Monterey, California	10   38
<b>Jadot Chardonnay</b>	Burgundy, France	12   44

RED

<b>Meiomi Pinot Noir</b>	California	10   38
<b>Z Alexander Brown ‘Uncaged’ Pinot Noir</b>	California	10   40
<b>Alamos Malbec</b>	Mendoza, Argentina	9   35
<b>Conundrum Red Blend</b>	California	9   35
<b>Cusumano Merlot</b>	Italy	11   42
<b>Josh Craftsman’s Select Cabernet Sauvignon</b>	California	13   40
<b>Joel Gott 815 Cabernet Sauvignon</b>	California	13   52
<b>Double Trouble Red Blend by Charles &amp; Charles</b>	Washington	10   40

ROSÉ

<b>Bieler Père &amp; Fils, Sabine</b>	Provence, France	12   48
<b>‘The Beach’ by Whispering Angel</b>	Provence, France	12   43

SPARKLING

<b>Maschio Prosecco Brut DOC split</b>	Veneto, Italy	11
<b>Bouvet Ladubay Signature Brut</b>	Loire Valley, France	13   44
<b>La Marca Prosecco Rosé split</b>	Veneto, Italy	11
<b>Mumm Sparkling Brut Rosé</b>	Napa Valley, California	55

WINES OF INTEREST

<b>Sonoma-Cutrer ‘The Cutrer’ Chardonnay</b>	California	64
<b>Duckhorn Merlot</b>	Napa Valley, California	80
<b>Kendall Jackson Reserve Cabernet Sauvignon</b>	Sonoma County, California	80

RESERVE

<b>Moët &amp; Chandon Brut Impérial</b>	Champagne, France	90
<b>Cakebread Chardonnay</b>	California	115
<b>Black Stallion Cabernet Sauvignon</b>	Napa Valley, California	90
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	140

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 Pearl Vodka  
Irish Mule Jamerson Irish Whiskey  
Gin Buck Tanqueray Gin  
Bourbon Buck Jim Beam Bourbon  
Mexican Buck Exotico Reposado Tequila

**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 + briney*  
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