

## STARTERS

### House-Made Soup

Ask your server for today's selection. | 6.9 cup | 8.9 bowl

### Bread Basket

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

### Edamame

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

### 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 cilantro-lime sauce. Hot + spicy. GF | 11.9

### Classic Hummus

Herbed oil, feta, cucumber, flatbreads. GFO V VO+ | 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 | 14.9

### Guacamole\*\*

Handcrafted. 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 | 15.9

### Buffalo Cauliflower\*\*

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

### Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. 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, handcrafted 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. GF HH V+ | 7.9  
Add feta or goat cheese +1

### Caesar

Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO | 8.9

### Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 8.9

### Strawberry + Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry vinaigrette. GFO V VO+ | 13.9

### Tomato + Burrata

Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GFO V | 13.9

### Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 12.9

### 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 | 23.9

### Salmon\* + Asparagus

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

## PASTA

### Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO 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. GFO V+ | 21.9

### French Quarter

Andouille sausage and shrimp over fettuccine tossed in a slightly spicy Alfredo sauce with sautéed mushrooms. GFO VO | 23.9

### Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy Alfredo sauce, mushrooms. GFO VO | 21.9

### Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. GFO VO | 23.9  
Add Italian fennel sausage +3

## SIMPLY WOOD GRILLED

Choice of two house-made sides. Choice of topping, if desired. 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 | 36.9

### Hand-Cut NY Strip\*

12 oz. USDA 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 | 24.9

### Grilled Chicken

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

### Mahi-Mahi

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

Citrus Tomato Garlic with Feta | 4

Caramelized Onions | 4

Crab-Stuffed Shrimp (3) | 11

## 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 | 23.9

### 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

### Land + Sea

8 oz. USDA Choice Black Angus flat iron steak\*. 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 33.9  
Substitute 7 oz. hand-cut filet mignon\* +10

### Bronzed Mahi-Mahi

Certified sustainable. Pan-seared, topped with pineapple-mango salsa. Garlic whipped potatoes and southwest corn. GF | 25.9

### Pork Chop\* Marsala

8 oz. bone-in, grilled, melted fontina cheese, house-made Marsala sauce. Garlic whipped potatoes and grilled asparagus. GF | 23.9

### Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF | 22.9  
Add over-easy egg\* +2

### Thai-Glazed Salmon\*

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

### 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

Franchise opportunities available, visit [sedonataphouse.com](http://sedonataphouse.com) for information.

GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option 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 10.22.25

# 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 | 16.9

## 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

## 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 | 17.9

## 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

# TACOS + SLIDERS

## Acapulco Fish Tacos

Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens. GFO | 13.9 (2) 19.9 (3)

## Santa Fe Shrimp\*\* Tacos

Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. With greens. GFO | 15.9 (2) 19.9 (3)

## Southwest Steak Tacos

Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 13.9 (2) 19.9 (3)

## Crab Cake Sliders

House-made, remoulade, greens, red onion. With greens. | 15.9 (2) 20.9 (3)

## 'Kobe Beef\*\* Sliders

Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 13.9 (2) 18.9 (3)

# FLATBREADS

## Meat Lovers

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

# 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

## Fruit | 4

Sweet Potato Fries\*\* | 6

Roasted Brussels Sprouts | 6

# BEVERAGES

## Coca-Cola Products | 3.5

Craft Root Beer | 4.9

## French Press Coffee | 3.9

Artisan Teas | 3.9

## Saratoga Water | 7.9

28 oz. Sparkling or Still.

# WINE

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

WHITE

## Villa Pozzi Moscato

Terre Siciliane, IGT, Italy 12 | 48

## Relax Rielsing

Germany 8 | 32

## Caposaldo Pinot Grigio

Veneto, Italy 9 | 35

## Brancott Sauvignon Blanc

Marlborough, New Zealand 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

## Double Trouble Red Blend by

Washington 10 | 40

## Charles & Charles

California 13 | 40

## Josh Craftsman's Select Cabernet Sauvignon

California 14 | 56

## Joel Gott 815 Cabernet Sauvignon

ROSE

## Bieler Père & Fils, Sabine

Provence, France 12 | 60

SPARKLING

## Maschio Prosecco

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, handcrafted.

## Sedona White Sangria

*bright + citrusy*  
White wine, fresh juices.  
glass 10 | carafe 24

## Sedona Red Sangria

*sweet + bold*  
Red wine, brandy, fresh juices.  
glass 10 | carafe 24

## Xique-Xique

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

## STH Mule

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

## Orange Crush

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

## Paloma

*citrusy + refreshing*  
Exotico Reposado Tequila, lime, Q grapefruit soda. | 13

## The Greyhound

*citrusy + bright*  
Tito's handmade Vodka, elderflower, fresh grapefruit. | 14

## Skinny Goose Spritzer

*clean + crisp*  
Grey Goose L'Orange Vodka, fresh muddled orange, soda. | 14  
100 calories, no added sugar

## Prickly Pear Margarita

*sweet + citrusy*  
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 14

## El Patron Margarita

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

## Smoked Old Fashioned

*bold + smoky*  
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 15

# COCKTAILS

## 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.



#LETUSDODGOOD

## Red Rock

*bright + sweet*  
Absolut Citron Vodka, Ciroc Red Berry Vodka, fresh juices. | 11

## Pomegranate-Blueberry

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

## Havana Coconut

*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 14

## The Sedona

*clean + bright*  
Our signature martini!  
Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 14

## Dirty Goose

*bold + briney*  
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