

STARTERS

House Made Soup

Ask your server for today's selection. 4.9 cup | 6.9 bowl

Bread Basket

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

Edamame

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

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

Guacamole**

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

Mediterranean Hummus Platter

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 10.9

Spicy Thai Shrimp

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

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Smoked Salmon Dip

House made, fresh dill, lemon zest. Flatbreads. GFO | 13.9

Devil's Pass Dip

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

Steamed Shrimp

Old Bay, house made cocktail sauce, horseradish. GF HH 1/2 lb 13.9 | 1 lb 23.9

Southwest Roasted Wings

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

GREENS

Add Chicken or Shrimp +9. Add Steak* +14. Add Salmon* +16. Add Filet* +25

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 | 7.9

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 | 14.9

Julie's Farmer

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

Salmon* Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 24.9

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 16.9
Add chicken or shrimp +9
Add Steak* +14 or Salmon* +16

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 20.9

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 and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms. | 22.9

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)
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 | 34.9

Hand Cut Ribeye

12 oz. USDA Choice. 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 | 22.9

Seasonal Catch

Organic, 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 | 24.9

PREMIUM TOPPINGS

Marsala | 4
Wild Man | 4
Bourbon Pineapple Glaze | 4
Caramelized Onions | 2
Sautéed Mushrooms | 2

Citrus Tomato Garlic with Feta | 4
Crab Stuffed Shrimp (3) | 14.9
Shrimp Scampi | 9
Seared Shrimp | 8
Jumbo Lump Crab Cake | 10.9

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 | 24.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 24.9

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. | 24.9

Smoky BBQ Beef Short Rib

Slow roasted wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. | 29.9

Walleye Piccata*

Lightly breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus. | 26.9

Bourbon Salmon*

Organic, certified sustainable, fresh caught. House made bourbon pineapple glaze. Garlic whipped potatoes and steamed broccoli. | 26.9

Crab Stuffed Shrimp

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

Sedona Crab Cakes

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

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 28.9

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 5 or more. Thank you for taking care of your server.

*Contains raw or undercooked ingredients. 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.

TROY 10.04.24

HANDHELDS

All burgers and sandwiches 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 | 14.9

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, 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 | 17.9

The Beyond Burger

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

Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 15.9

Southwest Steak Tacos

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

FLATBREADS

Add sausage +2. Add jalapeños, pepperoni or bacon +1 each

Margherita

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

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 9.9

BBQ Chicken

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

SIDES

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

Garlic Whipped Potatoes | 4.5

Steamed Broccoli | 4.5

Shoestring French Fries** | 4.5

Sautéed Spinach | 4.5

Southwest Corn | 4.5

Spanish Rice | 4.5

Fruit | 4.5

Grilled Asparagus | 6

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

BEVERAGES

Coca-Cola Products | 4

Local Craft Sodas | 5 *ask your server for today's selection*

French Press Coffee | 4

Mighty Leaf Teas | 4

Aqua Panna | 5 750 ml, still

San Pellegrino | 5 750 ml, sparkling

WINE

HOUSE | 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

WHITE

Ruffino Moscato d'Asti

Piedmont, Italy

10 | 38

Santa Cristina Pinot Grigio

Delle Venezie, Italy

10 | 38

Chateau Grand Traverse Riesling

Old Mission Peninsula, MI

9 | 34

13° Sauvignon Blanc

New Zealand

10 | 38

Hahn Chardonnay

California

11 | 43

La Crema Chardonnay

Sonoma Coast, California

12 | 46

RED

Portlandia Pinot Noir Vintage Select

Willamette Valley, Oregon

11 | 43

Meiomi Pinot Noir

Central Coast, California

15 | 60

Ruffino Aziano Chianti

Tuscany, Italy

15 | 60

Dona Paula Malbec

Mendoza, Argentina

9 | 34

14 Hands Merlot

Columbia Valley, California

9 | 34

Franciscan Cabernet Sauvignon

Monterey, California

10 | 38

'Decoy' by Duckhorn Cabernet Sauvignon

Sonoma, California

13 | 51

Caymus 'Conundrum' Red Blend

Napa Valley, California

12 | 46

Threadcount Red Blend by Napa Quilt

California

12 | 46

ROSE

Chateau Campuget

Costieres de Nimes, France

10 | 38

SPARKLING

Ruffino Prosecco split

Italy

11

La Marca Prosecco

Treviso, Italy

34

Chandon Brut

California

55

Chandon Brut Rosé split

California

11

Mawby 'Sex' Brut Rosé

Michigan

34

RESERVE

Veuve Clicquot Brut

Champagne, France

90

Napa Valley 'Quilt' Cabernet Sauvignon

Napa Valley, California

60

Crossbarn Cabernet Sauvignon

Sonoma County, California

80

'The Prisoner' Cabernet Sauvignon

Napa Valley, California

90

Caymus Cabernet Sauvignon

Napa Valley, California

120

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria

bright + citrusy

White wine, fresh juices. | 9

Sedona Red Sangria

sweet + bold

Red wine, brandy, fresh juices. | 9

Xique-Xique

clean + herbaceous

Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 11

STH Mule

clean + spicy

Pearl Vodka, Q Ginger Beer, lime. | 9

Baked Irish Apple

bold + spicy

Tullamore Dew Irish Whiskey, fresh pressed apple cider, lemon, cinnamon. | 12

Lavender Blush Gimlet

floral + refreshing

Hendrick's Gin, lavender, lime. | 11

Prickly Pear Margarita

sweet + citrusy

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

La Primera Margarita

smooth + citrusy

Herradura Silver, fresh juices, Grand Marnier float. | 13

Applejack Sazerac

bold + fruity

Laird's Applejack Brandy, bourbon barrel aged maple syrup, Peychaud's bitters. | 12

Fireside Chat

smooth + savory

Bowman Brothers Bourbon, sweet vermouth, fresh pressed apple cider, fresh juices, orange bitters | 13

Smoked Old Fashioned

smoky + smooth

Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 11.9

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.



#LETUSDOGOOD

Pomegranate Blueberry

sweet + fruity

Pearl Blueberry, blood orange, POM juice. | 12

Havana Coconut

sweet + tropical

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 12

The Sedona

clean + bright

Our signature martini! Bombay Sapphire, St. Germain, fresh juices. | 13

SPIRIT FREE

Cactus Lemonade

sweet + bright

Prickly pear, pineapple, lemonade. | 6

Apple Crisp

sweet + spicy

Fresh pressed apple cider, cinnamon, Q ginger beer, lime | 6

Franchise opportunities available; single, regional and state development. Visit sedonataphouse.com for more information.

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