



STARTERS

House Made Soup 5.9 cup | 7.9 bowl
Ask your server for today's selection.

Bread Basket 4.9
Ciabatta bread rolls, house made whipped honey butter, herbed oil.

Truffle Fries** 9.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Desert Fire Jalapeños 9.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Goat Cheese + Tomato Jam Bruschetta 9.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

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

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

Crab Stuffed Mushrooms 10.9
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

Devils Pass Dip 13.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro. Flatbreads. GFO

Canyon Crab Flatbread 13.9
Crab meat, melted cheese, remoulade. GFO

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

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

Canyon Nachos** 14.9
Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

GREENS

Add Chicken or Shrimp +8. Add Steak* +10

Sedona House 5.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

Caesar 6.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

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

Vine-Ripened Tomato 9.9
Organic greens, vine-ripened tomatoes, red onion, feta, basil. House made balsamic vinaigrette. GF VO+

Julie's Farmer 11.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon Asparagus 25.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 16.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +8

French Quarter 21.9
Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms.

Devil's Pass 22.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.
Add Italian fennel sausage +2.

Grilled Chicken Alfredo 19.9
Grilled chicken over fettuccine, creamy alfredo sauce, mushrooms.

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

SIMPLY WOOD GRILLED

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

Hand Cut Filet Mignon* 34.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut NY Strip* 35.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 23.9
8 oz. USDA Choice. Choice of two house made sides. GF

Grilled Chicken 20.9
8 oz. Side of BBQ. Choice of two house made sides. GF HH

Rockfish 22.9
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Norwegian Salmon 25.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

TOPPINGS

Seasoned Butter Herb Butter Lemon Butter Lemon Basil Butter Pineapple Mango Salsa (HH) Chimichurri (HH)

PREMIUM TOPPINGS + 3

Marsala Citrus Tomato Garlic Sauce with Feta

HOUSE SPECIALTIES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®

Chicken Marsala 21.9
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF

Chuckawalla Chicken 21.9
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

Roman Parmesan Crusted Chicken 21.9
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

Shrimp + Grits 18.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF
Add over easy egg* +2.

Land + Sea 32.9
8 oz. Choice Black Angus flat iron*. 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF

Crab Stuffed Shrimp 24.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Sedona Crab Cakes market
Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

Seared Scallops 27.9
Large wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF

Palo Verde Rockfish 26.9
Organic, certified sustainable. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF

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.

BURGERS

All burgers served with choice of side.
Add cherry-wood bacon +2. Gluten free bun +1

Cheeseburger 13.9

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

STH Burger 16.9

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

Hangover Burger 16.9

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

The Beyond Burger 16.9

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

TACOS + SLIDERS

Acapulco Fish Tacos 13

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

Southwest Steak Tacos 13

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

Crab Cake Sliders 14.9

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

Santa Fe Shrimp** Tacos 15

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

*Kobe Beef** Sliders 12.9

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

FLATBREADS

South Rim Shrimp 9.9

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

Italiano 9.9

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

Margherita 8

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

BBQ Chicken 9.9

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

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

SIDES

Coca-Cola Products +3.5

Craft Root Beer +4

French Press Coffee +3.5

Mighty Leaf Teas +3.5

Saratoga Water +5

Sparkling or Still. 28 oz.

BEVERAGES

WINE

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

WHITE

Stemmari Moscato	Sicily, Italy	8 30
Relax Rielsing	Longuich, Germany	7 27
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
Brancott Sauvignon Blanc	Marlborough, New Zealand	9 34
Oyster Bay Sauvignon Blanc	Marlborough, New Zealand	8 30
Caposaldo Pinot Grigio	Veneto, Italy	9 34
Acrobat Pinot Gris	Oregon	8 30
Hess Select Chardonnay	California	9 35
The Seeker Chardonnay	California	8 30

RED

Irony Black Pinot Noir	Monteray, California	9 34
Macmurray Ranch Pinot Noir	California	12 46
Alamos Malbec	Mendoza Argentina	8 30
Cusumano Merlot	Italy	7 26
Michael David 'Petite Petit'	Lodi, California	13 41
Conundrum Red Blend	California	9 34
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	7 26
J. Lohr Syrah	Paso Robles, California	10 32
Josh Cellars Cabernet Sauvignon	California	10 38
Joel Gott 815 Cabernet Sauvignon	California	12 40
1000 Stories Bourbon Barrel Aged Cabernet Sauvignon	California	8 30

ROSE

'Whispering Angel'	Provence, France	10 38
Chapoutier Belle	Provence, France	8 30
Gloria Ferrer Blanc de Noirs	Carneros, California	64

SPARKLING

La Marca Prosecco Brut	Italy	8 30
Moët & Chandon Brut Impérial	Champagne, France	90
Bouvet Ladubay Signature Brut	Loire Valley, France	12 40

WINES OF INTEREST

Sonoma-Cutrer 'The Cutrer' Chardonnay	California	11 42
Santa Margherita Pinot Grigio	Italy	9 34
Meiomi Pinot Noir	California	12 46
Michael David 'Freakshow' Red Blend	Lodi, California	45

RESERVE

Cakebread Chardonnay	California	115
Duckhorn Merlot	Napa Valley, California	80
Stags Leap Cabernet Sauvignon	Napa Valley, California	100
Caymus Cabernet Sauvignon	Napa Valley, California	140
Stone Street Estate Cabernet Sauvignon	California	80

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria 7.5 | 15

White wine, fresh juices.

Sedona Red Sangria 7.5 | 15

Red wine, brandy, fresh juices.

Xique-Xique 10

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

Mojito 9

Bacardi Rum, fresh mint, lime, soda.

STH Mule 10

Pearl Vodka, Q Ginger Beer, lime.

STH Orange Crush 9

Absolut Mandrin, Cointreau, fresh orange juice.

Paloma 9

Exotico Reposado, lime, Q grapefruit soda.

The Greyhound 10

Tito's handmade Vodka, elderflower, fresh grapefruit.

Skinny Goose Spritzer 9

Grey Goose L'Orange, fresh muddled orange, soda.
100 calories, no added sugar

Skinny Girl Tangerine Pom Spritzer 9

Skinny Girl Vodka, tangerine, POM juice, soda.

Prickly Pear Margarita 10

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

El Patron Margarita 13

Patron, fresh juices, Grand Marnier float.

Smoked Old Fashioned 12

Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

Smoked Manhattan 14

Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.

T2T LEMON BASIL

Pearl vodka, fresh lemon, and 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 10

Absolut Citron, Ciroc Red Berry, fresh juices.

Pomegranate Blueberry 10

Pearl Blueberry, blood orange, POM juice.

Havana Coconut 10

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

Watermelon 11

Tito's handmade Vodka, lime juice, watermelon.

The Sedona 12

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

Dirty Goose 12

Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint 3.9

Marrakesh Mint Tea, lemon, mint, cucumber.

Green Tea Mule 3.9

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

Grapefruit Refresher 3.9

Grapefruit, lime, blood orange, soda.

Cactus Lemonade 3.9

Prickly pear, pineapple, lemonade.