



STARTERS

House Made Soup 4.9 cup | 6.9 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

Guacamole** 9.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+

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

Shrimp Scampi 9.9
Large shrimp in a garlic, white wine sauce. GF

Spicy Thai Shrimp 12.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Devil's 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

Southwest Roasted Wings 14.9
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 +7. Add Steak* +13. Add Salmon* +15. Add Filet* +24

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

Fennel Arugula 9.9
Arugula, fennel, walnuts, orange, shallots, parmesan. GF

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

Salmon* Asparagus 22.9
Organic, certified sustainable Verlasso® 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 +7
Add Steak* +13

Chicken Piccata 20.9
Lightly dusted chicken breast, angel hair pasta, lemon caper sauce. GFO

French Quarter 22.9
Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms.

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

Devil's Pass 21.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.
Add Italian fennel sausage +2.

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)
Premium Sides +2

Hand Cut Filet Mignon* 33.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut NY Strip 34.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter.

Black Angus Flat Iron Steak* 22.9
8 oz. USDA Choice. Choice of two house made sides. GF

Grilled Chicken 19.9
8 oz. Side of BBQ. Choice of two house made sides. GF HH

Seasonal Catch* market
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Verlasso® Salmon 23.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

PREMIUM TOPPINGS

Marsala +4
Bourbon Glaze +4
Sautéed Onions +2
Sautéed Mushrooms +2

Shrimp Scampi +8
Crab Stuffed Shrimp (3) +14.9
Seared Shrimp +7
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 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.

Smoky BBQ Beef Short Rib 29.9
Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. GF

Bourbon Salmon 25.9
Organic, certified sustainable, fresh caught. House made bourbon glaze. Garlic whipped potatoes and steamed broccoli.

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

Crab Stuffed Shrimp 29.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

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

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

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

*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, 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

The Beyond Burger 16.9

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

Hangover Burger 16.9

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

HANDHELDS

'Kobe Beef** Sliders 12.9

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

Salmon* Sliders 13.9

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.

Santa Fe Shrimp** Tacos 14

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

Acapulco Fish Tacos 12

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

Southwest Steak Tacos 12

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

FLATBREADS

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

Margherita 8.9

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

Italiano 9.9

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

BBQ Chicken 9.9

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

Goat Cheese + Basil 8.9

Goat cheese, mozzarella, parmesan, fresh basil. GFO V

SIDES

All sides are gluten free.

Garlic Whipped Potatoes +3

Steamed Broccoli +3

Shoestring French Fries** +3

Sautéed Spinach +3

Southwest Corn +3

Fruit +3

Grilled Asparagus +5

Sweet Potato Fries** +5

Roasted Brussels Sprouts +5

BEVERAGES

Coca-Cola Products +3

Craft Sodas +4 *ask your server for today's selection*

French Press Coffee +4

Mighty Leaf Teas +3

Aqua Panna +5 800 ml, still

San Pellegrino +5 800 ml, sparkling

WINE

HOUSE 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

WHITE

Ruffino Moscato d'Asti	Piedmont, Italy	8 30
Santa Cristina Pinot Grigio	Delle Venezie, Italy	10 38
Chateau Grand Traverse Riesling	Old Mission Peninsula, MI	8 30
13° Sauvignon Blanc	New Zealand	9 34
Hess Select Chardonnay	Monterey, California	10 38
La Crema Chardonnay	Sonoma Coast, California	13 51

RED

Elouan Pinot Noir	Oregon	12 46
Meiomi Pinot Noir	Central Coast, California	15 60
Dona Paula Malbec	Mendoza, Argentina	8 30
14 Hands Merlot	Columbia Valley, California	8 30
'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13 51
Franciscan Cabernet Sauvignon	Monterey, California	10 38
Caymus 'Conundrum' Red Blend	Napa Valley, California	12 46

ROSÉ

Chateau Campuget	Costieres de Nimes, France	9 34
------------------	----------------------------	--------

SPARKLING

Ruffino Prosecco split	Italy	11
La Marca Prosecco	Treviso, Italy	34
Chandon Brut Rosé split	California	11

RESERVE

Veuve Clicquot Brut	Champagne, France	90
Napa Valley 'Quilt' Cabernet Sauvignon	Napa Valley, California	60
Caymus Cabernet Sauvignon	Napa Valley, California	120

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria 9

sweet + citrusy

White wine, fresh juices.

Sedona Pink Sangria 9

crisp + sweet

White wine, prickly pear, fresh juices.

Sedona Red Sangria 9

sweet + bold

Red wine, fresh juices.

Xique-Xique 10

clean + herbaceous

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

Prickly Pear Margarita 11

sweet + citrusy

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

La Primera Margarita 13

smooth + citrusy

Herradura Silver, fresh juices, Grand Marnier float.

Smoked Old Fashioned 14

smoky + smooth

Woodford Reserve Bourbon, Angostura 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.



#LETUSDOGOOD

Pomegranate Blueberry 10

sweet + fruity

Pearl Blueberry, blood orange, POM juice.

Havana Coconut 10

sweet + tropical

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

The Sedona 12

clean + bright

Our signature martini!

Bombay Sapphire, St. Germain, fresh juices.

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade 5

sweet + bright

Prickly pear, pineapple, lemonade.

Blueberry Blitz 5

sweet + bright

Blueberry, Sprite, lime.

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

*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, and sesame.