

## 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. | 4.9

### Edamame

Steamed and tossed with smoked sea salt. GF HH V+ | 7.9

### Truffle Fries\*\*

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 8.9

### Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF | 8.9

### Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 9.9

### Classic Hummus

Herbed oil, feta, cucumber, flatbreads. GFO | 9.9

### Guacamole\*\*

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

### Truffle Cheese Fries\*\*

Truffle oil, sea salt, parmesan, mozzarella, béchamel, fried shallots, bacon, sour cream, scallions. GF

### Steamed Shrimp

Old Bay, house made cocktail sauce, horseradish. GF HH | 1/2 lb 12.9 | 1 lb 20.9

### Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

### Spicy Thai Shrimp

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

### Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 14.9

### Canyon Nachos\*\*

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

### Fried Oysters\*\*

Dusted, flash fried, house made picante aioli, house made cocktail sauce. GF | 15.9

## GREENS

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

### Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 5.9 GF HH V+ | 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 | 6.9

### Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 9.9

### Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 10.9

### Steakhouse

8 oz. USDA Choice Flat Iron steak\*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 22.9

### Salmon Asparagus

Organic, certified sustainable Norwegian salmon, 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 +8

### Grilled Chicken Alfredo

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

### Devil's Pass

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

### French Quarter

Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. | 21.9

## SIMPLY WOOD GRILLED

Premium Sides +2

### Hand Cut Filet Mignon\*

6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 29.9

### Hand Cut NY Strip\*

11 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 29.9

### Black Angus Flat Iron Steak\*

8 oz. USDA Choice. Choice of two house made sides. GF | 22.9

### Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 19.9

### Seasonal Catch

Certified sustainable, grilled. Choice of topping and two house made sides. GF | market

### Norwegian Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 24.9

## TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

## PREMIUM TOPPINGS

Marsala | 5

Citrus Tomato Garlic Sauce with Feta | 5

Wild Man Sauce | 5

## 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 | 21.9

### Chuckawalla Chicken

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

### 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. | 21.9

### Bourbon Pork Chop\*

8 oz. Bone-in pork chop, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. | 21.9

### Land + Sea

8 oz. Choice Black Angus flat iron\*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 29.9

### Palo Verde Salmon

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF | 27.9

### Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 23.9

### Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 25.9

### Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 25.9

## SIDES

All sides are gluten free. +Indicates a premium side.

Organic Greens | 4

Garlic Whipped Potatoes | 4

Steamed Broccoli | 4

Shoestring French Fries\*\* | 4

Sautéed Spinach | 4

Grilled Asparagus | 4

Fruit | 4

Southwest Corn | 4

Green Beans | 4

Caprese | 4

+ Sweet Potato Fries\*\* | 6

+ Roasted Brussels Sprouts | 6

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  
20% Gratuity Added to parties of 8+. Thank you for taking care of your server.

\*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.

# 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 | 13.9

## The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 14.9

## STH Burger

7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 14.9

## Hangover Burger

7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO | 15.9

## Alpine Burger

7 oz. Wagyu beef\*, Alpine Swiss, sherry sautéed mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO | 15.9

## Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 14.9

## Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 13.9

# SLIDERS

## 'Kobe Beef\*\*

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 11

## Crab Cake

House made, remoulade, greens, red onions. With greens. | 12

## Salmon

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 13

# FLATBREADS

## South Rim Shrimp

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 9.9

## BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 8.9

## Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 7.9

## Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 8.9

## Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO | 7.9

# BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 4

French Press Coffee | 3.5

Mighty Leaf Teas | 3.5

Saratoga Water | 6.5

Sparkling or Still. 28 oz.

# WINE

HOUSE | 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE

Villa Pozzi Moscato	Sicily, Italy	8   31
Heinz Eifel Riesling	Germany	10   38
Brancott Sauvignon Blanc	Marlborough, New Zealand	9   35
Sartori Di Verona Pinot Grigio	Veneto, Italy	8   31
Conundrum White Blend	California	10   38
Kenwood 'Yulupa' Chardonnay	Monterey, California	8   31
Hess Select Chardonnay	Monterey, California	9   33

RED

Etude Lyric Pinot Noir	California	11   42
Meiomi Pinot Noir	California	42
Alexander Valley Vineyards Zinfandel	Alexander Valley, California	12   42
Trapiche Malbec, Oak Cask	Mendoza, Argentina	9   33
Michael David 'Freakshow' Red Blend	Lodi, California	11   43
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	9   33
Markham Six Stack Merlot	North Coast, California	52
Josh Cellars Cabernet Sauvignon	California	9   33
Joel Gott 815 Cabernet Sauvignon	California	12   42

ROSÉ

Los Dos	Campo de Borja, Spain	8   31
Meiomi	California	43

SPARKLING

Wycliff Brut	California	7   27
Wycliff Sparkling Rosé	California	7   27
Dibon Cava Brut	Spain	44
Josh Prosecco Split	Italy	9
Mumm Sparkling Rosé	Napa Valley, California	54
Mumm Napa Brut Prestige	Napa Valley, California	54

## LOCAL WINES OF INTEREST

King Family Verde	Crozet, Virginia	10   39
King Family Viognier	Crozet, Virginia	62
Stinson Vineyards Sauvignon Blanc	Charlottesville, Virginia	42
King Family Crosé	Crozet, Virginia	13   45
Michael Shaps Cabernet Franc	Charlottesville, Virginia	54
Michael Shaps Petit Verdot	Charlottesville, Virginia	54
Barboursville Cabernet Sauvignon	Barboursville, Virginia	39

Fresh squeezed juice, fresh herbs, hand crafted.

## Sedona White Sangria

*sweet + citrusy*  
White wine, fresh juices.  
glass 8 | 19

## Sedona Red Sangria

*sweet + bold*  
Red wine, fresh juices.  
glass 8 | 19

## Build Your Own Mule

*clean + spicy*  
Q Ginger Beer, lime. | 10  
STH Mule Pearl Vodka  
Irish Mule Jameson Irish Whiskey  
Gin Buck Tanqueray Gin  
Bourbon Buck Jim Beam Bourbon  
Mexican Buck Exotico Reposado Tequila

## STH Orange Crush

*citrusy + refreshing*  
Absolut Mandrin, Cointreau, fresh orange juice. | 9

## Prickly Pear Margarita

*sweet + citrusy*  
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 10

## El Patron Margarita

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

## Ultimate Gin + Tonic

*smooth + citrusy*  
Hendrick's Gin, fresh rosemary, Q tonic. | 10

## Smoked Old Fashioned

*smoky + smooth*  
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 13

## Smoked Manhattan

*smoky + bitter*  
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 14

# COCKTAILS

## T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 12.9

**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

## Red Rock

*sweet + bold*  
Absolut Citron, Ciroc Red Berry, fresh juices. | 10

## Pomegranate Blueberry

*sweet + fruity*  
Pearl Blueberry, blood orange, POM juice. | 10

## Havana Coconut

*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 10

## Lemon Drop

*tart + sweet*  
Absolut Citron, fresh lemon juice. | 10

## The Sedona

*clean + bright*  
Our signature martini!  
Bombay Sapphire, St. Germain, fresh juices. | 13

## Lemon Basil Monsoon

*smooth + citrusy*  
Jefferson Reserve Bourbon, lemon, basil, agave nectar. | 10

## Dirty Goose

*bold + briney*  
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 14

# SPIRIT FREE

Add vodka to any spirit free drink +6

## Cactus Lemonade 5

*sweet + bright*  
Prickly pear, pineapple, lemonade.

## Blueberry Blitz

*sweet + bright*  
Blueberry, Sprite, lime. | 5

## Marrakesh Mint 5

*clean + herbaceous*  
Marrakesh Mint Tea, lemon, mint, cucumber. | 5

## Strawberry Basil Refresher

*sweet + refreshing*  
Strawberries, basil, lemon. | 5