



STARTERS

House Made Soup

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

Bread Basket

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

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 | 10.9

Goat Cheese + Tomato Jam Bruschetta

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

Hummus Duo

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

Guacamole**

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

Buffalo Cauliflower**

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

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 10.9

Devils Pass Dip

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

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 | 13.9

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 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

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, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 11.9

Vine-Ripened Tomato

Organic greens, vine-ripened tomatoes, red onion, feta, basil. House made balsamic 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+ | 11.9

Salmon Asparagus

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

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

French Quarter

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

Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. | 23.9
Add Italian fennel sausage +2.

Grilled Chicken Alfredo

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

Seaside

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

SIMPLY WOOD GRILLED

Choice of two house made sides. Choice of topping, if desired. 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 NY Strip*

12 oz. 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 | 23.9

Grilled Chicken

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

Rockfish

Certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF | 22.9

Norwegian Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 25.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS

Marsala | 3

Citrus Tomato Garlic Sauce with Feta | 3

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

Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF | 19.9
Add over easy egg* +2.

Bourbon Pork Chop*

8 oz. Bone-in pork chop, brushed with house made pineapple bourbon glaze. Garlic whipped potatoes and steamed broccoli. | 18.9

Thai Glazed Salmon

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. | 26.9

Land + Sea

8 oz. Choice Black Angus flat iron*. 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 32.9
Substitute 7 oz. Hand Cut Filet* +10

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 24.9

Sedona Crab Cakes

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

Seared Scallops

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

Palo Verde Rockfish

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

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

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 13.9

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, 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 | 16.9

The Beyond Burger 16.9

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

TACOS + SLIDERS

Acapulco Fish Tacos

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 13

Southwest Steak Tacos

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 13

Crab Cake Sliders

House made, remoulade, greens, red onion. With greens. | 14.9

Santa Fe Shrimp** Tacos

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 15

'Kobe Beef** Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 12.9

FLATBREADS

South Rim Shrimp

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

Italiano

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

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 8

BBQ Chicken

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

Ricotta + Spinach

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V | 8.9

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

French Press Coffee | 3.5

Mighty Leaf Teas | 3.5

Saratoga Water | 7

Sparkling or Still. 28 oz.

WINE

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

WHITE

Relax Riesling	Longuich, Germany	9 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	9 30
Caposaldo Pinot Grigio	Veneto, Italy	9 34
Acrobat Pinot Gris	Oregon	9 30
Hess Select Chardonnay	California	9 35
The Seeker Chardonnay	California	9 30

RED

Irony Black Pinot Noir	Monterey, California	9 34
Macmurray Ranch Pinot Noir	California	12 46
Alamos Malbec	Mendoza Argentina	9 30
Cusumano Merlot	Italy	9 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.

Sedona White Sangria

bright + citrusy
White wine, fresh juices.
glass 8 | carafe 17

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices.
glass 8 | carafe 17

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 10

Mojito

clean + refreshing
Bacardi Rum, fresh mint, lime, soda. |

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 10

Orange Crush

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

Paloma

citrusy + refreshing
Exotico Reposado, lime, Q grapefruit soda. | 9

The Greyhound

citrusy + bright
Tito's handmade Vodka, elderflower, fresh grapefruit. | 10

Skinny Goose Spritzer

clean + crisp
Grey Goose L'Orange, fresh muddled orange, soda. | 9
100 calories, no added sugar

Skinny Girl Tangerine Pom Spritzer

sweet + bright
Skinny Girl Vodka, tangerine, POM juice, soda. | 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. | 13

Smoked Old Fashioned

bold + smoky
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 12

Smoked Manhattan

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

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.



#LETUSDOGOOD

Red Rock

bright + sweet

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

Watermelon

clean + refreshing

Tito's handmade Vodka, lime juice, watermelon. | 11

The Sedona

clean + bright

Our signature martini!
Bombay Sapphire, St. Germain, fresh juices. | 12

Dirty Goose

bold + briney

Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 12

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