

STARTERS

House Made Soup 4.9 cup | 6.9 bowl

Truffle Fries 7.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF

Edamame 7.9

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

Goat Cheese + Tomato Jam

Bruschetta 8.9

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

Desert Fire Jalapeños 8.9

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

Guacamole 8.9

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

Spicy Thai Shrimp 11.9

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

Canyon Crab Flatbread 12.9

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

Steamed Shrimp

1/2 lb 12.9 | 1 lb 21.9

Old Bay, house made cocktail sauce, horseradish. GF HH

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 +6. Add Salmon* +12, 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

Gorgonzola Chopped 6.9

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

Julie's Farmer 9.9

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

Caesar 6.9

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

Strawberry Beet 9.9

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

Salmon* Asparagus 22.9

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

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 14.9

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

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.

Grilled Chicken Alfredo 19.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

French Quarter 18.9

Andouille sausage, shrimp, sautéed mushrooms over fettuccine tossed in a slightly spicy alfredo sauce.

SIMPLY WOOD GRILLED

Choice of two house made sides. Premium sides +2

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

Hand Cut Filet Mignon* 29.9

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

Black Angus Flat Iron Steak* 20.9

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

Seasonal Catch* market

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

Hand Cut NY Strip 29.9

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

Grilled Chicken 18.9

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

Norwegian Salmon* 23.9

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

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS + 3

Marsala**

Citrus Tomato Garlic Sauce with Feta

Wild Man Sauce

Franchise opportunities available, visit sedonataphouse.com for more information.

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

HOUSE SPECIALTIES

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

Chicken Marsala 19.9

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

Chuckawalla Chicken 17.9

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 19.9

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

Bourbon Pork Chop 19.9

8 oz. bone-in and brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli.

Land + Sea 26.9

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

Palo Verde Salmon 25.9

Certified Sustainable. Grilled, topped with house made citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and spinach. GF

Crab Stuffed Shrimp 23.9

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

Sedona Crab Cakes 24.9

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF
Lite Option - one crab cake | 15.9

Seared Scallops 25.9

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

HANDHELDS

All burgers served with choice of side.
Add cherry-wood bacon or over easy egg* +2. Gluten Free Bun +1

STH Burger 14.9

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

Hangover Burger 14.9

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

Cheeseburger 11.9

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

The Beyond Burger 13.9

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

Prime Rib 12.9

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

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO
7.9

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO
7.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO
7.9

Margherita

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

Goat Cheese + Basil

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

SLIDERS

'Kobe Beef'

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens.
9

Crab Cake

House made, remoulade, greens, red onion. With greens.
11

Salmon

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

Dixie

Smoked pulled pork and house made jicama slaw. With greens.
9

SIDES

All sides are GF except Seasonal Squash Couscous.
**Indicates a premium side.

Garlic Whipped Potatoes +3

Steamed Broccoli +3

Shoestring French Fries +3

Grilled Asparagus +3

Fruit +3

Southwest Corn +3

Seasonal Squash Couscous +3

Grilled Vegetables +5

Sweet Potato Fries** +5

Roasted Brussels Sprouts** +5

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the owner, manager, chef or your server.

WINE

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

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 31
	Heinz Eifel Riesling	Germany	8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	8 31
	Barboursville Pinot Grigio	Virginia	10 39
	Sartori Di Verona Pinot Grigio	Veneto, Italy	7 27
	Ærena Chardonnay	California	10 39
	Hess Select Chardonnay	California	32
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
RED	Angeline Pinot Noir	California	8 31
	La Madeline Cabernet-Merlot	Pays d'Oc, France	8 31
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
	Portillo Malbec	Mendoza, Argentina	39
	Zuccardi 'Serie A' Malbec	Mendoza, Argentina	10 39
	Cousiño-Macul Antiguas Reservas Merlot	Maipo Valley, Chile	8 31
	Cousiño-Macul Antiguas Reserva Cabernet Sauvignon	Maipo Valley, Chile	10 39
	Josh Cellars Cabernet Sauvignon	California	9 35
	Barboursville Cabernet Sauvignon	Virginia	10 39
ROSÉ	Los Dos	Campo de Borja, Spain	7 27
	Meiomi	California	9 35
	Fleur de Mer	Provence, France	45
	Dibon Cava Brut	Spain	44
SPARKLING	Maschio Prosecco	Veneto, Italy	9
	Mumm Sparkling Rosé	Napa Valley, California	49
	Mumm Napa Brut Prestige	Napa Valley, California	49
	Veuve Cliquot 'Yellow Label'	Champagne, France	90

WINES OF INTEREST

Stintson Vineyards Sauvignon Blanc	Charlottesville, Virginia	36
La Crema Pinot Noir	Sonoma, California	54
Kenwood Jack London Merlot	Sonoma, California	46

RESERVE SELECTION

Beringer 'Private Reserve' Chardonnay	Napa Valley, California,	80
Erath Pinot Noir Resplendent	Oregon	52
Peju Cabernet Sauvignon	Napa Valley, California	90

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	6
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	6
Skinny Girl Tangerine POM Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	8
STH Mule <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	9
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	9
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
El Patron Margarita <i>smooth + citrusy</i> Patron Tequila, fresh juices, Grand Marnier float.	15
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	10
Smoked Old Fashioned <i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI

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

Red Rock <i>sweet + bold</i> Absolut Citron, Ciroc Red Berry, fresh juices.	9
Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	9
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Lemon Drop <i>tart + sweet</i> Absolut Citron, fresh lemon juice.	9
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Lemon Basil Monsoon <i>smooth + citrusy</i> Jefferson Reserve Bourbon, lemon, basil, agave nectar.	10
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

BEVERAGES

Coca-Cola Products	2.5
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	4.5
Mighty Leaf Teas	2.75
French Press Coffee	2.75

SPIRIT FREE

Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
Grapefruit Refresher Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade Prickly pear, pineapple, lemonade.	3.9