

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 | 9.9

Goat Cheese + Tomato Jam Bruschetta

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

Mediterranean Hummus Platter

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+ | 9.9

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 11.9

Guacamole**

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

Spicy Thai Shrimp

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

Devil's 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

Southwest Roasted Wings

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

Canyon Nachos**

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

Prince Edward Island Mussels

Tomatoes, red onion, garlic, lemon-basil sauce. GFO | 15.9

GREENS

Add Chicken or Shrimp +8. Add Steak* +12

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 5.9
GF HH V+ | Add feta or goat cheese +1

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

Tomato Burrata

Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V | 10.9

Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GFO VO+ | 11.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 11.9

Steakhouse

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

Salmon* Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 26.9

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. | 22.9
Add Italian fennel sausage +2.

French Quarter

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

Seaside

Pan seared bay scallops and shrimp, roasted red peppers, mushrooms, fettuccine tossed in our house made tarragon champagne cream sauce. | 25.9

SIMPLY WOOD GRILLED

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 | 36.9

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

Golden Sea Bass (Corvina)

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

Salmon*

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 26.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS

Marsala | 4

Wild Man | 4

Cowboy Butter | 2

Caramelized Onions | 4

Sautéed Mushrooms | 4

Bourbon Pineapple Glaze | 4

Citrus Tomato Garlic with Feta | 4

Oscar | 7

Crab Stuffed Shrimp (3) | 11

Shrimp Scampi | 9

Seared Shrimp | 8

Jumbo Lump Crab Cake | 10

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 pineapple glaze. Garlic whipped potatoes and steamed broccoli. | 19.9

Shrimp + Grits

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

Land + Sea

8 oz. Choice Black Angus flat iron*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 33.9

Palo Verde Salmon*

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF | 26.9

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 25.9

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 | 29.9

Crab & Shrimp Corvina

Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and grilled asparagus. GF | 28.9

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

*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

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO | 16.9

STH Burger

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

Alpine Burger

7 oz. Wagyu beef*, Alpine Swiss, sherry sautéed mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO | 16.9

The Beyond Burger

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

Santa Fe Shrimp** Tacos

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

Southwest Steak Tacos

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 14

Chipotle Chicken Tacos

Grilled chicken, caramelized onions, fresh pico, chipotle aioli, cilantro. With greens. | 13

Crab Cake Sliders

House made, remoulade, greens, red onions. With greens. | 16

'Kobe Beef** Sliders

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 12

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 10.9

BBQ Chicken

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

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 10.9

Ricotta + Spinach

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V | 9.9

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 8.9

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 | 4.5

Fruit | 4

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

SIDES

Coca-Cola Products | 3.5

Craft Root Beer | 4

French Press Coffee | 3.25

Mighty Leaf Teas | 3.25

San Benedetto | 7.5

Sparkling or Still. 28 oz.

WINE

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

Stemmari Moscato

Sicily, Italy

10 | 39

Chateau Ste. Michelle Dry Riesling

Columbia Valley, Washington

9 | 35

Oyster Bay Sauvignon Blanc

Marlborough, New Zealand

9 | 35

Joel Gott Sauvignon Blanc

California

13 | 50

Caposaldo Pinot Grigio

Veneto, Italy

9 | 35

A-Z Pinot Grigio

Oregon

39

Kenwood 'Yulupa' Chardonnay

Monterey, California

10 | 38

Meiomi Pinot Noir

California

10 | 38

Z Alexander Brown 'Uncaged' Pinot Noir

California

40

Alamos Malbec

Mendoza, Argentina

9 | 35

Conundrum Red Blend

California

9 | 35

Cusumano Merlot

Italy

11 | 42

Josh Cellars Cabernet Sauvignon

California

9 | 35

Joel Gott 815 Cabernet Sauvignon

California

13 | 52

1000 Stories Bourbon Barrel Aged

California

12 | 44

Zinfandel

Broadbent Vinho Verde

Vinho Verde, Portugal

8 | 31

The Beach Whispering Angel

Provence, France

12 | 43

Maschio Prosecco Brut DOC

Veneto, Italy

8 | 31

Bouvet Ladubay Signature Brut

Loire Valley, France

13 | 44

Mumm Sparkling Brut Rosé

Napa Valley, California

55

WHITE

RED

ROSÉ

SPARKLING

WINES OF INTEREST

Santa Margherita Pinot Grigio

Italy

51

Sonoma-Cutrer 'The Cutrer' Chardonnay

California

64

Duckhorn Merlot

Napa Valley, California

80

Kendall Jackson Reserve Cabernet

Sonoma County, California

80

Sauvignon

RESERVE

Moët & Chandon Brut Impérial

Champagne, France

90

Cakebread Chardonnay

California

115

Stags Leap Cabernet Sauvignon

Napa Valley, California

100

Caymus Cabernet Sauvignon

Napa Valley, California

140

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, fresh juices.
glass 8 | carafe 17

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil,
fresh juices. | 12

Purple Rain

herbaceous + citrusy
Empress 1908 Indigo Gin, simple,
Q tonic. | 9

BYO Mule

clean + spicy
Q Ginger Beer, lime. | 11
STH Mule Pearl Vodka
Irish Mule Jamerson Irish Whiskey
Gin Buck Tanqueray Gin
Bourbon Buck Jim Beam Bourbon
Mexican Buck Exotico Reposado Tequila

French 75

bright + citrusy
Tanqueray Gin, lemon, rosemary simple
syrup, prosecco. | 8

Paloma

citrusy + refreshing
Exotico Reposado, lime, Q grapefruit
soda. | 11

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado, orange liqueur, prickly
pear, fresh juices. | 12

El Patron Margarita

smooth + citrusy
Patron, fresh juices, Grand Marnier float. | 14

Hi Fashion

floral + clean
Tanqueray Gin, St. Germain Elderflower,
grapefruit, angostura bitters. | 10

Grapefruit Negroni

bitter + citrusy
Tanqueray Gin, Carpano Antica, Campari,
grapefruit. | 12

STH Aperol Spritz

bright + bitter
Prosecco, Aperol, Solerno blood orange,
orange bitters, soda. | 12

NY Sour

bold + citrusy
Bulleit Bourbon, lemon, Warre's tawny port
float. | 12

Classic Old Fashioned

bold + smooth
Woodford Reserve Bourbon, Angostura
bitters, Luxardo cherry. | 12
Add 'smoked option' +2

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 10.9

We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!

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

sweet + fruity
Pearl Blueberry, blood orange, POM juice. | 11

Havana Coconut

sweet + tropical
Malibu Coconut Rum, Maraschino cherry
liqueur, pineapple, lime. | 11

Lemon Basil Monsoon

smooth + citrusy
Old Forrester's 86 Bourbon, lemon, basil,
agave nectar. | 11

Dirty Goose

bold + briney
Grey Goose dirty martini, gorgonzola bleu
cheese stuffed olives. | 15

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint

clean + herbaceous
Marrakesh Mint Tea, lemon, mint,
cucumber. | 6

Green Tea Mule

clean + spicy
Green Dragon Tea, lime, POM juice,
Q Ginger Beer. | 6

Grapefruit Refresher

tart + sweet
Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

sweet + bright
Prickly pear, pineapple, lemonade. | 6