

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. | 5.9

Edamame

Steamed and tossed in smoked sea salt. GF HH V+ | 6.9

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

Guacamole**

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

Mediterranean Hummus Platter

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 10.9

Spicy Thai Shrimp

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

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO | 14.9

Steamed Shrimp

Old Bay, house made cocktail sauce, horseradish. GF HH 1/2 lb 13.9 | 1 lb 23.9

Southwest Roasted Wings

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

GREENS

Add Chicken or Shrimp +8. Add Steak* +13. Add Salmon* +15. Add Filet* +24

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 | 7.9

Strawberry + Beet

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

Salmon* Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 23.9

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
Add Steak* +13

French Quarter

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

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 20.9

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.

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)
Premium Sides +15

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 33.9

Black Angus Flat Iron Steak*

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

Seasonal Catch market

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

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 22.9

Salmon*

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 23.9

PREMIUM TOPPINGS

Marsala | 4
Wild Man | 4
Bourbon Pineapple Glaze | 4
Sautéed Onions | 2
Sautéed Mushrooms | 2

Citrus Tomato Garlic with Feta | 4
Crab Stuffed Shrimp (3) | 14.9
Shrimp Scampi | 9
Seared Shrimp | 8
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

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 24.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 24.9

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. | 24.9

Smoky BBQ Beef Short Rib

Slow roasted wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. | 29.9

Walleye Piccata*

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

Bourbon Salmon*

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

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 29.9

Palo Verde Salmon

Organic, certified sustainable, grilled. Topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF | 25.9

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 28.9

Sedona Crab Cakes

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

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 5 or more. Thank you for taking care of your server.

*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, 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 | 14.9

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, 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

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO | 17.9

FLATBREADS

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

Margherita

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

Italiano

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

BBQ Chicken

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

SIDES

All sides are gluten free.

Garlic Whipped Potatoes | 4.5

Steamed Broccoli | 4.5

Shoestring French Fries** | 4.5

Sautéed Spinach | 4.5

Southwest Corn | 4.5

Jasmine Rice | 4.5

Fruit | 4.5

Grilled Asparagus | 6

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

BEVERAGES

Coca-Cola Products | 4

Local Craft Sodas | 5 *ask your server for today's selection*

French Press Coffee | 4

Mighty Leaf Teas | 4

Aqua Panna | 5 750 ml, still

San Pellegrino | 5 750 ml, sparkling

WINE

HOUSE | 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

WHITE

Ruffino Moscato d'Asti	Piedmont, Italy	10 38
Santa Cristina Pinot Grigio	Delle Venezie, Italy	10 38
Chateau Grand Traverse Riesling	Old Mission Peninsula, MI	9 34
13° Sauvignon Blanc	New Zealand	10 38
Hahn Chardonnay	California	11 43
La Crema Chardonnay	Sonoma Coast, California	12 46

RED

Portlandia Pinot Noir Vintage Select	Willamette Valley, Oregon	11 43
Meiomi Pinot Noir	Central Coast, California	15 60
Dona Paula Malbec	Mendoza, Argentina	9 34
14 Hands Merlot	Columbia Valley, California	9 34
Plungerhead Zinfandel	Lodi, California	9 34
Franciscan Cabernet Sauvignon	Monterey, California	10 38
'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13 51
Caymus 'Conundrum' Red Blend	Napa Valley, California	12 46
Threadcount Red Blend by Napa Quilt	California	12 46

ROSE

Chateau Ste. Michelle	Columbia Valley, Washington	9 34
Chateau Campuget	Costieres de Nimes, France	10 38

SPARKLING

Ruffino Prosecco split	Italy	11
La Marca Prosecco	Treviso, Italy	34
Chandon Brut	California	55
Chandon Brut Rosé split	California	11
Mawby 'Sex' Brut Rosé	Michigan	34

RESERVE

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

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria

bright + citrusy

White wine, fresh juices. | 9

Sedona Pink Sangria

sweet + crisp

White wine, prickly pear, fresh juices. | 9

Sedona Red Sangria

sweet + bold

Red wine, brandy, fresh juices. | 9

Xique-Xique

clean + herbaceous

Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 11

Empress + Tonic

herbaceous + citrusy

Empress 1908 Indigo Gin, simple, Q tonic | 11

STH Mule

clean + spicy

Pearl Vodka, Q Ginger Beer, lime. | 9

Lavender Blush Gimlet

floral + refreshing

Hendrick's Gin, lavender, lime. | 11

Prickly Pear Margarita

sweet + citrusy

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

La Primera Margarita

smooth + citrusy

Herradura Silver, fresh juices, Grand Marnier float. | 13

Smoked Old Fashioned

smoky + smooth

Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 11.9

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.



Pomegranate Blueberry

sweet + fruity

Pearl Blueberry, blood orange, POM juice. | 12

Havana Coconut

sweet + tropical

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 12

Zen

clean + crisp

Grey Goose, basil, cucumber, lemongrass. | 12

The Sedona

clean + bright

Our signature martini! Bombay Sapphire, St. Germain, fresh juices. | 13

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade

sweet + bright

Prickly pear, pineapple, lemonade. | 6

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

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