

## STARTERS

### House Made Soup

New England Clam Chowder 5.9 cup | 7.9 bowl  
French Onion 7.9

### Truffle Fries 8.9

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

### Chicken + Black Bean Tostada 8.9

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

### Goat Cheese + Tomato Jam

#### Bruschetta 8.9

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

### Hummus Duo 8.9

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

### Desert Fire Jalapeños 9.9

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

### Crab Stuffed Mushrooms 9.9

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

### Guacamole 9.9

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

### Crab + Artichoke Dip 11.9

Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. GFO

### Canyon Crab Flatbread 12.9

Crab meat, melted cheese, remoulade. GFO

### Seared Ahi Tuna\* 14.9

Seared rare, seaweed salad, Asian sauce.

### Canyon Nachos 14.9

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

### Southwest Roasted Wings 14.9

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

### Prince Edward Island Mussels 15.9

Tomatoes, red onions, garlic, lemon-basil sauce. GFO

## GREENS

Add Chicken or Shrimp +6. Add Steak\* +10

### Sedona House 6.9

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

### Caesar 7.9

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

### Gorgonzola Chopped 7.9

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

### Strawberry Beet 9.9

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

### Tomato Burrata 9.9

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

### Julie's Farmer 9.9

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

### Salmon\* Asparagus 23.9

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 15.9

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

### Grilled Chicken Alfredo 18.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

### Devil's Pass 20.9

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

### French Quarter 18.9

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

### Seaside 23.9

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

## SIMPLY WOOD GRILLED

Choice of two house made sides. Premium sides +2

### Hand Cut Filet Mignon\* 32.9

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

### Hand Cut NY Strip\* 32.9

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

### Black Angus Flat Iron Steak\* 21.9

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

### Grilled Chicken 18.9

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

### Rockfish\* 24.9

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

### 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

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

## PREMIUM TOPPINGS + 3

Marsala\*\*

Citrus Tomato Garlic Sauce with Feta

Wild Man Sauce

Rockefeller\*\*

\*\*Indicates not GF

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 19.9

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.

## Smoky BBQ Beef Short Rib 26.9

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

## Sedona Salisbury Steak 17.9

Tender salisbury steak\*, sautéed mushrooms, house made Marsala gravy. Garlic whipped potatoes and Mexican street corn.

## Thai Glazed Salmon\* 24.9

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

## Rainbow Trout 20.9

Certified sustainable. Broiled, lemon dill cucumber sauce. Garlic whipped potatoes and grilled asparagus.

## Crab Stuffed Shrimp 24.9

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

## Sedona Crab Cakes 26.9

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

## Seared Scallops 25.9

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

# BURGERS

All burgers served with choice of side. Add cherry-wood bacon +2. Gluten Free Bun +1

## STH Burger 15.9

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

## Hangover Burger 16.9

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

## Cheeseburger 12.9

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

## The Beyond Burger 15.9

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

# HANDHELDS

## 'Kobe Beef\* Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 11.9

## Salmon\* Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. 13.9

## Crab Cake\* Sliders

House made, remoulade, greens, red onion. With greens. 13.9

## Prime Rib Sandwich

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

# TACOS

## Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO 13.9

## Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO 13.9

## Santa Fe Shrimp

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO 13.9

## Havana Pork

Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. 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

## BBQ Chicken

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

## Margherita

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

# SIDES

All sides are GF except creamed spinach.

|                         |    |                     |    |                          |    |
|-------------------------|----|---------------------|----|--------------------------|----|
| Garlic Whipped Potatoes | +4 | STH Bacon Succotash | +4 | Sweet Potato Fries       | +5 |
| Steamed Broccoli        | +4 | Southwest Corn      | +4 | Roasted Brussels Sprouts | +5 |
| Shoestring French Fries | +4 | Fruit               | +4 | Creamed Spinach**        | +5 |
| Grilled Asparagus       | +4 |                     |    | Truffle Cauliflower      | +5 |

Franchise opportunities available, visit [sedonataphouse.com](http://sedonataphouse.com) for more information.

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\*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.

# WINE

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

|           |   |                             |         |
|-----------|---|-----------------------------|---------|
| WHITE     | <b>Chateau Ste. Michelle Dry Riesling</b>         | Columbia Valley, Washington | 9   30  |
|           | <b>Bertani Pinot Grigio</b>                       | Veneto, Italy               | 9   34  |
|           | <b>Brancott Sauvignon Blanc</b>                   | Marlborough, New Zealand    | 9   35  |
|           | <b>Kim Crawford Sauvignon Blanc</b>               | Marlborough, New Zealand    | 39      |
|           | <b>Cannonball Chardonnay</b>                      | Sonoma, California          | 9   32  |
|           | <b>Hess Select Chardonnay</b>                     | California                  | 9   35  |
| RED       | <b>Markwest Pinot Noir</b>                        | California                  | 11   36 |
|           | <b>Apothic Red</b>                                | California                  | 8   30  |
|           | <b>Trapiche Malbec, Oak Cask</b>                  | Mendoza, Argentina          | 8   28  |
|           | <b>Francis Coppola Claret</b>                     | California                  | 9   32  |
|           | <b>Columbia Crest 'Grand Estates' Merlot</b>      | Columbia Valley, Washington | 8   28  |
|           | <b>Skyfall Merlot</b>                             | Washington                  | 10   34 |
|           | <b>Josh Cellars Cabernet Sauvignon</b>            | California                  | 11   36 |
|           | <b>Bertani Valpolicella</b>                       | Veneto, Italy               | 10   36 |
|           | <b>Seven Deadly Zin</b>                           | Lodi, California            | 10   34 |
|           | <b>1000 Stories Zinfandel Bourbon Barrel Aged</b> | California                  | 12   40 |
| ROSE      | <b>Angels &amp; Cowboys</b>                       | Sonoma, California          | 9   30  |
|           | <b>Bertani Berarose</b>                           | Veneto, Italy               | 39      |
| SPARKLING | <b>La Marca Prosecco</b>                          | Veneto, Italy               | 12      |
|           | <b>Anna De Cordiniu Brut Rosé</b>                 | Penedews, Spain             | 40      |

## RESERVE SELECTION

|   |                         |     |
|---|-------------------------|-----|
| <b>Mumm Napa Brut Prestige</b>                          | Napa Valley, California | 75  |
| <b>Moët &amp; Chandon</b>                               | Champagne, France       | 105 |
| <b>Cakebread Chardonnay</b>                             | California              | 75  |
| <b>Markham Merlot</b>                                   | Napa Valley, California | 52  |
| <b>Duckhorn Merlot</b>                                  | California              | 110 |
| <b>Kendall Jackson Grand Reserve Cabernet Sauvignon</b> | California              | 56  |
| <b>Goldschmidt Oakvill Cabernet Sauvignon</b>           | California              | 62  |
| <b>Caymus Cabernet Sauvignon</b>                        | Napa Valley, California | 120 |
| <b>Ruffino Chiani Ducale Gold Label</b>                 | Italy                   | 56  |

# COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, hand crafted.

|   |        |
|---|--------|
| <b>Sedona White Sangria</b><br>White wine, fresh juices.  | 8   17 |
| <b>Sedona Red Sangria</b><br>Red wine, brandy, fresh juices.  | 8   17 |
| <b>Xique-Xique</b><br>Pearl Cucumber Vodka,<br>St. Germain, basil, fresh juices.  | 12     |
| <b>Ultimate Gin + Tonic</b><br>Hendrick's Gin, fresh rosemary, Q tonic.   | 12     |
| <b>STH Mule</b><br>Pearl Vodka, Q Ginger Beer, lime.  | 10     |
| <b>Paloma</b><br>Exotico Reposado, lime, Q grapefruit<br>soda.  | 10     |
| <b>French 75</b><br>Tanqueray Gin, lemon, rosemary, prosecco.   | 10     |
| <b>St. Elder Greyhound</b><br>Tanqueray Gin, elderflower,<br>fresh grapefruit.  | 11     |
| <b>Skinny Girl Tangerine<br/>Pom Spritzer</b><br>Skinny Girl Vodka, tangerine,<br>POM juice, soda.  | 9      |
| <b>Prickly Pear Margarita</b><br>Exotico Reposado, orange liqueur,<br>prickly pear, fresh juices.   | 10     |
| <b>El Patron Margarita</b><br>Patron, fresh juices, Grand<br>Marnier float.   | 13     |
| <b>Classic Old Fashioned</b><br>Bowman Brothers Small Batch Bourbon,<br>Angostura bitters, Luxardo cherry.<br><i>Add smoked option +2</i> | 12     |
| <b>Classic Manhattan</b><br>Maker's Mark, Carpano Antica, bitters,<br>Luxardo cherry.<br><i>Add smoked option +2</i>                      | 12     |

## T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and basil.  
10.9

**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**

|   |    |
|---|----|
| <b>Red Rock</b><br>Absolut Citron, Ciroc Red<br>Berry, fresh juices.                          | 10 |
| <b>Pomegranate Blueberry</b><br>Pearl Blueberry, blood orange,<br>POM juice.                  | 10 |
| <b>Havana Coconut</b><br>Malibu Coconut Rum, Maraschino<br>cherry liqueur, pineapple, lime.   | 10 |
| <b>Watermelon</b><br>Tito's handmade Vodka, lime juice,<br>watermelon.                        | 10 |
| <b>The Sedona</b><br>Our signature martini!<br>Bombay Sapphire, St. Germain,<br>fresh juices. | 12 |
| <b>Dirty Goose</b><br>Grey Goose dirty martini,<br>gorgonzola bleu cheese stuffed olives.     | 12 |

## BEVERAGES

|   |     |
|---|-----|
| <b>Coca-Cola Products</b>                         | 3   |
| <b>Craft Root Beer</b>                            | 3.5 |
| <b>Saratoga Water</b><br>28oz, Sparkling or Still | 7   |
| <b>Mighty Leaf Teas</b>                           | 3   |
| <b>French Press Coffee</b>                        | 3   |

## SPIRIT FREE

|  |   |
|--|---|
| <b>Cactus Lemonade</b><br>Prickly pear, pineapple, lemonade. | 5 |
|--|---|