



STARTERS

House Made Soup 4.9 cup | 6.9 bowl

Edamame 7.9

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

Truffle Fries** 8.9

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

Desert Fire Jalapeños 8.9

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

Goat Cheese + Tomato Jam Bruschetta 9.9

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

Hummus Duo 9.9

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

Guacamole** 9.9

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

Canyon Crab Flatbread 13.9

Crab meat, melted cheese, remoulade. GFO

Spicy Thai Shrimp 13.9

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

Southwest Roasted Wings 14.9

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

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 +8. 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

Caesar 6.9

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

Gorgonzola Chopped 6.9

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, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

Julie's Farmer 10.9

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

Steakhouse 22.9

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

Salmon Asparagus 24.9

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 16.9

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

Grilled Chicken Alfredo 19.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

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.

French Quarter 21.9

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

Tuscan 21.9

Penne pasta, parmesan cream sauce, Italian sausage, sun-dried tomatoes, spinach, shaved parmesan.

SIMPLY WOOD GRILLED

Premium Sides +2

Hand Cut Filet Mignon* 29.9

6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of 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.

Black Angus Flat Iron Steak* 22.9

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

Grilled Chicken 19.9

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

Seasonal Catch market

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

Norwegian Salmon 24.9

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

Marsala +5

Citrus Tomato Garlic Sauce with Feta +5

Wild Man Sauce +5

HOUSE SPECIALTIES

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

Chicken Marsala 21.9

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

Chuckawalla Chicken 21.9

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 21.9

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

Bourbon Pork Chop* 21.9

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

Land + Sea 29.9

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

Palo Verde Salmon 27.9

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed 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 25.9

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

Seared Scallops 25.9

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

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
20% Gratuity Added to parties of 8+. Thank you for taking care of your server.

*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.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

All burgers and sandwiches served with choice of side. Add cherry-wood bacon +2. Gluten free bun +1

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

The Beyond Burger 14.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

STH Burger 14.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, 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

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

Alpine Chicken Sandwich 13.9
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

'Kobe Beef'* 11
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

Crab Cake 12
House made, remolaude, greens, red onions. With greens.

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

South Rim Shrimp 9.9
Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO

Italiano 8.9
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

BBQ Chicken 8.9
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

Goat Cheese + Basil 7.9
Goat cheese, mozzarella, parmesan, fresh basil. GFO

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

All sides are gluten free. +Indicates a premium side.

Organic Greens +4
Garlic Whipped Potatoes +4
Steamed Broccoli +4
Shoestring French Fries** +4

Sautéed Spinach +4
Grilled Asparagus +4
Fruit +4
Southwest Corn +4

+ Grilled Vegetables +6
+ Sweet Potato Fries** +6
+ Roasted Brussels Sprouts +6

Coca-Cola Products +2.9
Craft Root Beer +3.5

French Press Coffee +2.75
Mighty Leaf Teas +2.75

Saratoga Water +6.5
Sparkling or Still. 28 oz.

WINE

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

Color	Wine Name	Origin	Price
WHITE	Villa Pozzi Moscato	Sicily, Italy	8 31
	Heinz Eifel Riesling	Germany	9 32
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	39
	Sartori Di Verona Pinot Grigio	Veneto, Italy	8 31
	Barboursville Pinot Grigio	Charlottesville, Virginia	39
Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31	
RED	Etude Lyric Pinot Noir	California	11 42
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
	Zuccardi 'Serie A' Malbec	Mendoza, Argentina	39
	Michael David 'Freakshow' Red Blend	Lodi, California	11 43
	Cousiño-Macul Antiguas Reservas Merlot	Maipo Valley, Chile	8 31
	Cousiño-Macul Antiguas Riserva Cabernet Sauvignon	Maipo Valley, Chile	10 39
Barboursville Cabernet Sauvignon	Virginia	39	
ROSE	Los Dos	Campo de Borja, Spain	8 31
	Meiomi	California	43
	Dibon Cava Brut	Spain	44
SPARKLING	Wycliff Brut	California	7 27
	Maschio Prosecco	Veneto, Italy	9
	Mumm Sparkling Rosé	Napa Valley, California	54
	Mumm Napa Brut Prestige	Napa Valley, California	54

WINES OF INTEREST

Stinson Vineyards Sauvignon Blanc	Charlottesville, Virginia	42
La Crema Pinot Noir	Sonoma, California	54
Kenwood Jack London Merlot	Sonoma, California	46
Markham Six Stack Merlot	North Coast, California	52
Château Pégau Cotes du Rhone Cuvee Maclura	Cotes du Rhone, France	33

RESERVE

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

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria 6
sweet + citrusy
White wine, fresh juices.

Sedona Red Sangria 6
sweet + bold
Red wine, fresh juices.

Build Your Own Mule 10
clean + spicy
Q Ginger Beer, lime.
STH Mule Pearl Vodka
Irish Mule Jameson Irish Whiskey
Gin Buck Tanqueray Gin
Bourbon Buck Jim Beam Bourbon
Mexican Buck Exotico Reposado Tequila

STH Orange Crush 9
citrusy + refreshing
Absolut Mandrin, Cointreau, fresh orange juice.

Prickly Pear Margarita 10
sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices.

El Patron Margarita 15
smooth + citrusy
Patron, fresh juices, Grand Marnier float.

Ultimate Gin + Tonic 10
smooth + citrusy
Hendrick's Gin, fresh rosemary, Q tonic.

Smoked Old Fashioned 13
smoky + smooth
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

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

SPIRIT FREE
Add vodka to any spirit free drink +6


Cactus Lemonade 5
sweet + bright
Prickly pear, pineapple, lemonade.

Green Tea Mule 5
clean + spicy
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

COCKTAILS

T2T LEMON BASIL
Pearl vodka, fresh lemon, and basil.
12.9

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 10
sweet + bold
Absolut Citron, Ciroc Red Berry, fresh juices.

Pomegranate Blueberry 10
sweet + fruity
Pearl Blueberry, blood orange, POM juice.

Havana Coconut 10
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

Lemon Drop 10
tart + sweet
Absolut Citron, fresh lemon juice.

The Sedona 13
clean + bright
Our signature martini!
Bombay Sapphire, St. Germain, fresh juices.

Lemon Basil Monsoon 10
smooth + citrusy
Jefferson Reserve Bourbon, lemon, basil, agave nectar.

Dirty Goose 14
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

Grapefruit Refresher 5
tart + sweet
Grapefruit, lime, blood orange, soda.

Marrakesh Mint 5
clean + herbaceous
Marrakesh Mint Tea, lemon, mint, cucumber.