

STARTERS

House Made Soup 5.9 cup | 7.9 bowl
Ask your server for today's selection.

Bread Basket 4.9

Ciabatta bread rolls, house made whipped honey butter, herbed oil.

Truffle Fries** 9.9

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

Desert Fire Jalapeños 9.9

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

Mediterranean Hummus Platter 9.9

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

Crab Stuffed Mushrooms 10.9

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

Guacamole** 10.9

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

Spicy Thai Shrimp 13.9

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

Devil's Pass Dip 13.9

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro, flatbreads. GFO

Canyon Crab Flatbread 13.9

Crab meat, melted cheese, remoulade. GFO

Southwest Roasted Wings 15.9

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

Prince Edward Island Mussels 15.9

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

GREENS

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

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

Tomato Burrata 10.9

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

Strawberry Beet 11.9

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

Julie's Farmer 11.9

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

Salmon* Asparagus 25.9

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 22.9

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.

Seaside 25.9

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

SIMPLY WOOD GRILLED

Premium Sides +1.5

Hand Cut Filet Mignon* 34.9

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

Hand Cut NY Strip* 35.9

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

Black Angus Flat Iron Steak* 23.9

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

Grilled Chicken 20.9

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

Golden Sea Bass (Corvina) 21.9

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

Norwegian Salmon* 25.9

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 +3

Citrus Tomato Garlic Sauce with Feta +3

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* 18.9

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

Shrimp + Grits 18.9

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

Land + Sea 32.9

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

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

Crab Stuffed Shrimp 24.9

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

Sedona Crab Cakes market

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

Seared Scallops 27.9

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

Crab & Shrimp Corvina 27.9

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

*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 13.9

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

STH Burger 16.9

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

The Beyond Burger 16.9

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

Hangover Burger 16.9

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

TACOS + SLIDERS

Acapulco Fish Tacos 13

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

Southwest Steak Tacos 13

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

Crab Cake Sliders 15

House made, remolaude, greens, red onions. With greens.

Santa Fe Shrimp** Tacos 15

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

Havana Pork Tacos 13

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

'Kobe Beef** Sliders 12

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

FLATBREADS

South Rim Shrimp 9.9

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

Meat Lovers 9.9

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

Margherita 8

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

BBQ Chicken 9.9

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

SIDES

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

Coca-Cola Products +3.5

Craft Root Beer +4

French Press Coffee +3.25

Mighty Leaf Teas +3.25

Saratoga Water +7.5

Sparkling or Still. 28 oz.

WINE

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

WHITE

Stemmari Moscato

Sicily, Italy 8 | 30

Relax Riesling

Longuich, Germany 7 | 27

Chateau Ste. Michelle Dry Riesling

Columbia Valley, Washington 8 | 31

Brancott Sauvignon Blanc

Marlborough, New Zealand 9 | 34

Oyster Bay Sauvignon Blanc

Marlborough, New Zealand 8 | 30

Caposaldo Pinot Grigio

Veneto, Italy 9 | 34

A-Z Pinot Grigio

Oregon 8 | 30

Hess Select Chardonnay

California 9 | 35

The Seeker Chardonnay

California 8 | 30

RED

MacMurray Ranch Pinot Noir

California 12 | 46

Alamos Malbec

Mendoza Argentina 8 | 30

Cusumano Merlot

Italy 7 | 26

Conundrum Red Blend

California 9 | 34

Columbia Crest 'Grand Estates' Merlot

Columbia Valley, Washington 8 | 31

Z Alexander Brown 'Uncaged' Pinot Noir

California 10 | 32

Black Stallion Cabernet Sauvignon

California 13 | 41

Josh Cellars Cabernet Sauvignon

California 10 | 38

Joel Gott 815 Cabernet Sauvignon

California 12 | 40

1000 Stories Bourbon Barrel Aged

California 8 | 30

Cabernet Sauvignon

ROSÉ

'Whispering Angel'

Provence, France 10 | 38

Meiomi

California 9 | 35

SPARKLING

La Marca Prosecco Brut

Italy 8 | 30

Mumm Sparkling Brut Rosé

Napa Valley, California 10 | 38

Bouvet Ladubay Signature Brut

Loire Valley, France 12 | 40

WINES OF INTEREST

Sonoma-Cutrer 'The Cutrer' Chardonnay

California 11 | 42

Santa Margherita Pinot Grigio

Italy 9 | 34

Meiomi Pinot Noir

California 12 | 46

RESERVE

Moët & Chandon Brut Impérial

Champagne, France 90

Cakebread Chardonnay

California 115

Duckhorn Merlot

Napa Valley, California 80

Stags Leap Cabernet Sauvignon

Napa Valley, California 100

Caymus Cabernet Sauvignon

Napa Valley, California 140

Kendall Jackson Reserve Cabernet Sauvignon

Sonoma County, California 80

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria 8 | 17

sweet + citrusy
White wine, fresh juices.

Sedona Red Sangria 8 | 17

sweet + bold
Red wine, fresh juices.

Xique-Xique 11

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

Mojito 10

refreshing + herbaceous
Bacardi Rum, fresh mint, lime, soda.

STH Mule 10

clean + spicy
Pearl Vodka, Q Ginger Beer, lime.

STH Orange Crush 9

citrusy + refreshing
Absolut Mandrin, Cointreau, fresh orange juice.

Paloma 10

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

Prickly Pear Margarita 11

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

El Patron Margarita 13

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

Apache Fire Margarita 11

hot + citrusy
Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh juices.

Classic Old Fashioned 11

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

Classic Manhattan 12

bold + bitter
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add 'smoked option' +2

T2T LEMON BASIL

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.



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 Basil Monsoon 10

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

The Sedona 13

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

Dirty Goose 14

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

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint 6

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

Green Tea Mule 6

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

Grapefruit Refresher 6

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

Cactus Lemonade 6

sweet + bright
Prickly pear, pineapple, lemonade.