



STARTERS

House-Made Soup

Ask your server for today's selection. | 5.9 cup | 8.9 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 + spicy. GF | 9.9

Mediterranean Hummus Platter

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

Goat Cheese + Tomato Jam Bruschetta

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

Crab-Stuffed Mushrooms

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

Guacamole**

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

Buffalo Cauliflower**

Fried cauliflower, Buffalo sauce, whipped blue cheese, celery. GF | 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, handcrafted guacamole, fresh pico. GF VO | 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. GF HH V+ | 5.9
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

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

Certified sustainable. 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

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

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. | 20.9

French Quarter

Andouille sausage + shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms. | 22.9

Chicken Piccata

Lightly dusted chicken breast, angel hair pasta, lemon-caper sauce. | 21.9

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 | 37.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house-made sides. GF | 24.9

Grilled Chicken

Side of BBQ. Choice of two house-made sides. GF HH | 21.9

Golden Sea Bass (Corvina)

Certified sustainable. Choice of topping and two house-made sides. GF | 23.9

Salmon*

Certified sustainable. 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) | 13.9
Shrimp Scampi | 9
Seared Shrimp | 8
Jumbo Lump Crab Cake | 10

HOUSE SPECIALTIES

Antibiotic-free, hormone-free, cage-free poultry. Certified 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 | 22.9

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. | 22.9

Bourbon Pork Chop*

8 oz. Bone-in pork chop, brushed with house-made bourbon pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF | 21.9

Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, Tasso ham. GF | 19.9
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 | 34.9

Bourbon Salmon

Certified sustainable. House-made bourbon pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF | 27.9

Crab-Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 27.9

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house-made remoulade. Garlic whipped potatoes and Southwest corn. GF | 29.9

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 31.9

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.

Lex-Palomar 6.11.25

BURGERS

All burgers served with choice of side. Add cherrywood 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

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

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

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

Santa Fe Shrimp Tacos**
Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. With greens. GFO | 15

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. | 13

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

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

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

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

BEVERAGES

Coca-Cola Products | 3.5
Craft Root Beer | 4

French Press Coffee | 3.25
Artisan Teas | 3.25

San Benedetto | 7.5
28 oz. Sparkling or Still.

WINE

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

WHITE

Ruffino Moscato	Piedmonte, 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
Stoneleigh Sauvignon Blanc	Marlborough, New Zealand	10	38
Caposaldo Pinot Grigio	Veneto, Italy	9	35
Santa Margherita Pinot Grigio	Italy	13	51
La Crema Chardonnay	Monterey, California	10	38
Jadot Chardonnay	Burgundy, France	12	44

RED

Meiomi Pinot Noir	California	10	38
Z Alexander Brown ‘Uncaged’ Pinot Noir	California	10	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

ROSÉ

Decoy	Anderson Valley, California	8	31
‘The Beach’ by Whispering Angel	Provence, France	12	43

SPARKLING

Maschio Prosecco Brut DOC split	Veneto, Italy	11	
Bouvet Ladubay Signature Brut	Loire Valley, France	13	44
La Marca Prosecco Rosé split	Veneto, Italy	11	
Mumm Sparkling Brut Rosé	Napa Valley, California	55	

WINES OF INTEREST

Sonoma-Cutrer ‘The Cutrer’ Chardonnay	California	64	
Duckhorn Merlot	Napa Valley, California	80	
Kendall Jackson Reserve Cabernet Sauvignon	Sonoma County, California	80	

RESERVE

Moët & Chandon Brut Impérial	Champagne, France	90	
Cakebread Chardonnay	California	115	
Black Stallion Cabernet Sauvignon	Napa Valley, California	90	
Caymus Cabernet Sauvignon	Napa Valley, California	140	

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria
bright + citrusy
White wine, fresh juices. glass 8 | carafe 17

Sedona Pink Sangria
crisp + sweet
White wine, prickly pear, 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 Elderflower, 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

Tangerine Smash
bright + citrusy
Bulleit Rye Bourbon, tangerine, lemon, mint. | 12

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

Orange Crush
citrusy + refreshing
Absolut Mandrin Vodka, Cointreau, fresh orange juice. | 12

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

El Patrón Margarita
smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float. | 14

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

Classic Old Fashioned
bold + smooth
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. | 12
Smoked +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!
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 Vodka, blood orange, POM juice. | 11

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

Lemon Basil Monsoon
smooth + citrusy
Old Forester 86 Bourbon, lemon, basil, agave nectar. | 11

The Sedona
clean + bright
Bombay Sapphire Gin, St. Germain Elderflower, fresh juices. | 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

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

Blueberry Blitz
sweet + bright
Blueberry, Sprite, lime. | 6

Lavender Lemonade
floral + citrusy
Lavender, lemon, edible glitter. | 6