



## STARTERS

**House-made Soup**

New England clam chowder  
4.9 cup | 8.9 bowl

**Bread Basket**

Ciabatta bread rolls, house-made whipped honey butter,  
herbed oil. V | 4.9

**Classic Hummus**

Herbed oil, feta, cucumber, flatbreads. GFO V VO+ | 7.9

**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

**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 | 10.9

**Buffalo Cauliflower\*\***

Fried cauliflower, Buffalo sauce, whipped blue cheese,  
celery. GF | 10.9

**Canyon Crab Flatbread**

Crab meat, melted cheese, remoulade. GFO | 13.9

**Spicy Thai Shrimp**

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

**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

**Guacamole\*\***

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

**Devil’s Pass Dip**

Baked, shredded chicken, creamy sauce with a slight kick,  
mixed cheeses, cilantro, flatbreads. GFO | 13.9

**Prince Edward Island Mussels**

Tomatoes, red onion, garlic, lemon basil sauce. GFO | 15.9

**Thai Glazed Wings\*\***

About a pound, fried, grilled, sweet with just the right amount of  
heat. Ranch and scallions. | 15.9  
*Option for Southwest roasted style.*

**Gorgonzola Shrimp**

Seared large shrimp, lobster brandy cream sauce, gorgonzola.  
Grilled garlic crostini. GFO | 16.9

## GREENS

**Sedona House**

Organic greens, tomatoes, heart of palm, red onion.  
House-made balsamic vinaigrette. GF HH V+ | 5.9  
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 | 6.9

**Strawberry + Beet**

Fresh strawberries, roasted beets, organic greens, candied  
pecans, green onions, gorgonzola crumbles. House-made  
strawberry vinaigrette. GFO V VO+ | 9.9

**Julie’s Farmer**

Organic greens, tomatoes, goat cheese, walnuts, dried  
cranberries, green apple. House-made balsamic vinaigrette.  
GF HH V VO+ | 11.9

**Mediterranean**

Organic greens, romaine hearts, English cucumber, Kalamata  
olives, red onion, ripe + sun-dried tomatoes, heart of palm,  
prosciutto, feta. House-made balsamic vinaigrette. GF VO | 13.9

**Southwest Chicken**

House-made chicken salad, organic greens, black bean salsa,  
green apple, tomatoes, avocado, cheddar cheese, crispy tortilla  
strips. House-made Southwest ranch. GF | 12.9  
Substitute crispy chicken\*\* +4

**Salmon\* Asparagus**

Certified sustainable. Organic greens, asparagus, feta, walnuts,  
tomatoes, dried cranberries. House-made lemon balsamic  
vinaigrette. GF HH | 25.9

Add chicken or shrimp +8. Add steak\* or salmon\* +14

## SIMPLY WOOD GRILLED

Choice of two house-made sides. Choice of topping, if desired.  
Premium sides +1.5

**Hand-Cut NY Strip\***

12 oz. Choice Braveheart Black Angus Beef®. Topped with  
seasoned butter. Choice of two house-made sides. GF | 37.9

**Hand-Cut Filet Mignon\***

7 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**

Choice of two house-made sides. Side of BBQ. GF HH | 20.9

**Seasonal Catch**

Certified sustainable. Seasonal topping and two house made  
sides. GF | market

**Salmon\***

Certified sustainable. Choice of topping and two house-made  
sides. GF HH | 25.9

## 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 | 21.9

**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. | 21.9

**Shrimp + Grits**

Creamy cheddar grits with a touch of fresh jalapeño, blackened  
shrimp, tasso ham. GF | 18.9  
Add over-easy egg\* +2

**Thai-Glazed Salmon\***

Grilled, sweet with a hint of heat. Garlic whipped potatoes and  
steamed spinach. | 26.9

**Land + Sea**

8 oz. Choice Black Angus flat iron\*, 3 crab-stuffed shrimp,  
lemon butter. Garlic whipped potatoes and steamed spinach.  
GF | 32.9  
Substitute 7 oz. hand-cut filet mignon\* +10

**Fish + Chips\*\***

Battered + fried mahi-mahi, lemon, house-made tartar sauce.  
Shoestring French fries. GF | 17.9

**Crab-Stuffed Shrimp**

Large shrimp stuffed with jumbo lump crab meat, lemon butter.  
Garlic whipped potatoes and steamed spinach. GF | 24.9

**Sedona Crab Cakes**

Two 4 oz. jumbo lump crab cakes, house-made remoulade.  
Garlic whipped potatoes and STH bacon succotash. GF | 27.9

## PASTA

Gluten-free upon request. Vegetarian options available.

**Beyond Bolognese**

Plant-based Beyond Beef®, garlic, red onion, spinach,  
fettuccine tossed in a tomato sauce, basil. V+ | 18.9

**Shrimp Primavera**

Mixed seasonal vegetables, fettuccine tossed in a herb  
lemon-wine sauce. VO+ | 18.9

**Grilled Chicken Alfredo**

Grilled chicken over fettuccine, creamy Alfredo sauce with  
mushrooms. | 19.9

**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

**French Quarter**

Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo  
sauce, sautéed mushrooms. | 21.9

## SIDES

All sides are gluten-free except couscous. Sweet potato fries\*\* and  
roasted Brussels sprouts are premium sides.

**Garlic Whipped Potatoes** | 4.5

**Steamed Broccoli** | 4.5

**Shoestring French Fries\*\*** | 4.5

**Seasonal Squash Couscous** | 4.5

**Grilled Asparagus** | 4.5

**Haricots Verts** | 4.5

**STH Bacon Succotash** | 4.5

**Steamed Spinach** | 4.5

**Fruit** | 4

**Sweet Potato Fries\*\*** | 6

**Roasted Brussels Sprouts** | 6

## TOPPINGS

**Seasoned Butter**

**Herb Butter**

**Lemon Butter**

**Pineapple-Mango Salsa** (HH)

**Chimichurri** (HH)

## PREMIUM TOPPINGS

**Marsala** | 5

**Oscar** | 6

**Wild Man** | 5

**Citrus Tomato Garlic with Feta** | 5

GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option  
20% gratuity is added to parties of 8 or more. Thank you for taking care of your server. Franchise opportunities available at [www.sedonataphouse.com](http://www.sedonataphouse.com)

\*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

FLATBREADS

TACOS

Served with choice of side.  
Add cherrywood bacon or turkey bacon +2. Gluten-free bun +1.

**Cheeseburger**  
7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, 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 | 17.9

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

**The Beyond Burger**  
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. GFO VO+ | 16.9

**Vegan Burger**  
Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. GFO V+ | 16.9

Gluten-free options available.

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

**Meat Lovers**  
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. | 9.9

**Buffalo Chicken**  
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. | 8.9

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

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

Two tacos per order. All tacos served with greens.  
Gluten-free options available.

**Acapulco Fish**  
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. | 14.9

**Southwest Steak**  
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. | 16.9

**Salsa Verde Chicken**  
Braised chicken, salsa verde crema, feta, radish, red onion, cilantro, lime. GFO | 15.9

**Santa Fe Shrimp\*\***  
Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple mango salsa, cilantro. | 14.9

BEVERAGES

Coca-Cola Products | 3.5  
Craft Sodas | 4

French Press Coffee | 5.5  
whole milk, half + half, or almond milk  
Artisan Teas | 3.25

Saratoga Water | 7.5  
Sparkling or Still. 28 oz.

WINE

COCKTAILS

HOUSE | 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE	Villa Pozzi Moscato	Terre Siciliane, IGT, Italy	8   32
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8   32
	Banfi Artist Series Banfi Le Rime Pinot Grigio	Tuscany, Italy	9   36
	Stoneleigh Sauvignon Blanc	Marlborough, New Zealand	10   40
	Joel Gott Unoaked Chardonnay	California	11   44
	Bezel Chardonnay by Cakebread	San Luis Obispo Coast, California	14   56
RED	Acrobat Pinot Noir	Oregon	13   52
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	9   36
	Double Trouble Red Blend by Charles & Charles	Washington	9   36
	Bonanza Cabernet Sauvignon by Caymus	California	10   40
ROSÉ	Josh Craftsmen Select Cabernet Sauvignon	California	13   52
SPARKLING	Bieler Père & Fils, Sabine	Provence, France	10   40
	Finca Nueva	Rioja, Spain	12   48
	Maschio Prosecco	Italy	9   36

WINES OF INTEREST			
J Vineyards California Cuvee Sparkling	California	52	
Barboursville Pinot Grigio	Charlottesville, Virginia	44	
Barboursville Cabernet Sauvignon	Charlottesville, Virginia	44	

RESERVE			
Moët & Chandon Brut Impérial	Champagne, France	90	
Caymus Cabernet Sauvignon	Napa Valley, California	120	

Fresh squeezed juice, fresh herbs, handcrafted.

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

**Sedona Red Sangria**  
*sweet + bold*  
Red wine, brandy, fresh juices.  
glass 8 | carafe 17

**Xique-Xique**  
*clean + herbaceous*  
Pearl Cucumber Vodka, St. Germain Elderflower, basil, fresh juices. | 11

**Mojito**  
*clean + refreshing*  
Bacardi Rum, fresh mint, lime, soda. | 10

**STH Mule**  
*clean + spicy*  
Pearl Vodka, Q Ginger Beer, lime. | 10

**Orange Crush**  
*citrusy + refreshing*  
Absolut Mandrin Vodka, Cointreau, orange juice. | 9

**Paloma**  
*citrusy + refreshing*  
Exotico Reposado Tequila, lime, Q grapefruit soda. | 10

**The Greyhound**  
*citrusy + bright*  
Tito's Handmade Vodka, St. Germain Elderflower, grapefruit, rose. | 10

**STH Aperol Spritz**  
*bright + bitter*  
Prosecco, Aperol, Solerno blood orange, orange bitters, soda. | 12

**Prickly Pear Margarita**  
*sweet + citrusy*  
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 11

**El Patrón Margarita**  
*smooth + citrusy*  
Patrón Tequila, fresh juices, Grand Marnier float. | 15

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

T2T LEMON BASIL  
Pearl Vodka, fresh lemon, basil. | 9.9

**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**  
*bright + sweet*  
Absolut Citron Vodka, Cîroc Red Berry, fresh juices. | 10

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

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

**Watermelon**  
*clean + refreshing*  
Tito's Handmade Vodka, lime, watermelon. | 11

**The Sedona**  
*clean + bright*  
Our signature martini!  
Bombay Sapphire Gin, St. Germain Elderflower, fresh juices. | 12

**Dirty Goose**  
*bold + briney*  
Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives. | 12

**SPIRIT-FREE**  
Add vodka to any spirit-free drink +7

**Marrakesh Mint**  
Marrakesh Mint tea, lemon, mint, cucumber. | 6

**Grapefruit Refresher**  
Grapefruit, lime, blood orange, soda. | 6

**Strawberry Basil Refresher**  
Fresh strawberries, basil, lemon. | 6

**Cactus Lemonade**  
Prickly pear, pineapple, lemonade. | 6