

STARTERS

House Made Soup

Ask your server for today's selection. | 4.9 cup | 6.9 bowl

Bread Basket

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

Edamame

Steamed and tossed with smoked sea salt. GF HH V+ | 7.9

Truffle Fries**

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 8.9

Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF | 9.9

Classic Hummus

Herbed oil, feta, cucumber, flatbreads. GFO | 9.9

Goat Cheese + Tomato Jam Bruschetta

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

Guacamole**

Hand crafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 9.9

Buffalo Cauliflower**

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

Truffle Cheese Fries**

Truffle oil, sea salt, parmesan, mozzarella, béchamel, fried shallots, bacon, sour cream, scallions. GF | 11.9

Steamed Shrimp

Old Bay, house made cocktail sauce, horseradish. GF HH | 1/2 lb 12.9 | 1 lb 20.9

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, guacamole, fresh pico. GF | 14.9

Fried Calamari**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF | 15.9

Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 15.9

GREENS

Add Chicken or Shrimp +8. Add Steak* +10

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 5.9
GF HH V+ | 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 | 7.9

Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 9.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 10.9

Steakhouse

8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 23.9

Salmon Asparagus

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

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 16.9
Add chicken or shrimp +8

Beyond Bolognese

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

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

Shrimp Alfredo

Grilled shrimp over fettuccine, creamy alfredo sauce with mushrooms. | 22.9

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 20.9

SIMPLY WOOD GRILLED

Premium Sides +2. All toppings are gluten free.

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

Hand Cut NY Strip*

11 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 31.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 23.9

Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 19.9

Seasonal Catch

Certified sustainable, grilled. Choice of topping and two house made sides. GF | market

Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 25.9

TOPPING

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS

Marsala | 5

Wild Man Sauce | 5

Citrus Tomato Garlic Sauce with feta | 5

Crab Stuffed Shrimp (3) | 10

Shrimp Scampi | 9

Seared Shrimp | 8

Jumbo Lump Crab Cake | 10

Seared Scallops (3) | 9

HOUSE SPECIALTIES

Antibiotic free, hormone free, cage free poultry. Organic, 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

Bourbon Pork Chop*

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

Land + Sea

8 oz. Choice Black Angus flat iron*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 31.9

Palo Verde Salmon

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF | 27.9

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 with house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 26.9

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 25.9

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
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. 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.

HANDHELDS

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

Cheeseburger

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

The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 15.9

Vegan Burger

Plant-based veggie burger, hand crafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. GFO V+ | 16.9

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 15.9

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO | 15.9

Alpine Burger

7 oz. Wagyu beef*, Alpine Swiss, sherry sautéed mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO | 15.9

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 15.9

Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 14.9

SLIDERS + FLATBREADS

'Kobe Beef'* Sliders

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 12 (2) 16 (3)

Crab Cake Sliders

House made, remoulade, greens, red onions. With greens. | 14 (2) 18 (3)

South Rim Shrimp Flatbread

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 9.9

Italiano Flatbread

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

BBQ Chicken Flatbread

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

Goat Cheese + Basil Flatbread

Goat cheese, mozzarella, parmesan, fresh basil. GFO | 7.9

Margherita Flatbread

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

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

Organic Greens | 4

Garlic Whipped Potatoes | 4

Steamed Broccoli | 4

Shoestring French Fries** | 4

Steamed Spinach | 4

Grilled Asparagus | 4

STH Bacon Succotash | 4

Southwest Corn | 4

Fruit | 4

Caprese | 4

Spanish Rice | 4

+ Sweet Potato Fries** | 6

+ Roasted Brussels Sprouts | 6

SIDES

Coca-Cola Products | 3.5

Craft Root Beer | 4

French Press Coffee | 3.5

Mighty Leaf Teas | 3.5

Saratoga Water | 6.5

Sparkling or Still. 28 oz.

BEVERAGES

WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE

Villa Pozzi Moscato

Sicily, Italy

8 | 31

Heinz Eifel Riesling

Germany

10 | 38

Brancott Sauvignon Blanc

Marlborough, New Zealand

9 | 35

Sartori Di Verona Pinot Grigio

Veneto, Italy

8 | 31

Conundrum White Blend

California

10 | 38

Kenwood 'Yulupa' Chardonnay

Monterey, California

8 | 31

Hess Select Chardonnay

Monterey, California

9 | 33

RED

Etude Lyric Pinot Noir

California

11 | 42

Meiomi Pinot Noir

California

42

Alexander Valley Vineyards Zinfandel

Alexander Valley, California

12 | 42

Trapiche Malbec, Oak Cask

Mendoza, Argentina

9 | 33

Michael David 'Freakshow' Red Blend

Lodi, California

11 | 43

Columbia Crest 'Grand Estates' Merlot

Columbia Valley, Washington

9 | 33

Markham Six Stack Merlot

North Coast, California

52

Josh Cellars Cabernet Sauvignon

California

9 | 33

Joel Gott 815 Cabernet Sauvignon

California

12 | 42

ROSÉ

Los Dos

Campo de Borja, Spain

8 | 31

SPARKLING

Wycliff Brut

California

7 | 27

Wycliff Sparkling Rosé

California

7 | 27

Dibon Cava Brut

Spain

44

Josh Prosecco Split

Italy

9

Mumm Sparkling Rosé

Napa Valley, California

54

Mumm Napa Brut Prestige

Napa Valley, California

54

LOCAL WINES OF INTEREST

King Family Verde

Crozet, Virginia

10 | 39

King Family Viognier

Crozet, Virginia

62

King Family Crosé

Crozet, Virginia

13 | 45

Michael Shaps Cabernet Franc

Charlottesville, Virginia

54

Michael Shaps Petit Verdot

Charlottesville, Virginia

54

Barboursville Cabernet Sauvignon

Barboursville, Virginia

39

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria

sweet + citrusy

White wine, fresh juices. | 8

Sedona Red Sangria

sweet + bold

Red wine, fresh juices. | 8

STH Mule

Pearl Vodka, Q Ginger Beer, lime. | 11

Orange Crush

citrusy + refreshing

Absolut Mandrin, Cointreau, fresh orange juice. | 10

Prickly Pear Margarita

sweet + citrusy

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 11

Blood Orange Margarita

sweet + citrusy

Exotico Reposado, triple sec, blood orange, lime. | 11

El Patron Margarita

smooth + citrusy

Patron, fresh juices, Grand Marnier float. | 15

Ultimate Gin + Tonic

smooth + citrusy

Hendrick's Gin, fresh rosemary, Q tonic. | 13

Fireside Chat

smooth + savory

Bowman Brothers Small Batch Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. | 14

Smoked Old Fashioned

smoky + smooth

Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

Father's Old Fashioned

bold + smooth

Bowman Brothers Small Batch Bourbon, aged maple syrup, angostura bitters. | 14

T2T LEMON BASIL

Pearl vodka, fresh lemon, 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.



Red Rock

sweet + bold

Absolut Citron, Ciroc Red Berry, fresh juices. | 10

Pomegranate Blueberry

sweet + fruity

Pearl Blueberry, blood orange, POM juice. | 11

Havana Coconut

sweet + tropical

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 11

Lemon Drop

tart + sweet

Absolut Citron, fresh lemon juice. | 11

The Sedona

clean + bright

Our signature martini! Bombay Sapphire, St. Germain, fresh juices. | 13

Lemon Basil Monsoon

smooth + citrusy

Jefferson Reserve Bourbon, lemon, basil, agave nectar. | 14

Espresso

bold + smooth

Tito's handmade Vodka, cold brew double espresso, Kahlua. | 12

Dirty Goose

bold + briney

Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 14

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade 5

sweet + bright

Prickly pear, pineapple, lemonade.

Blueberry Blitz

sweet + bright

Blueberry, Sprite, lime. | 5

Apple Crisp

sweet + spicy

Fresh pressed apple cider, cinnamon, ginger beer, lime. | 5

Strawberry Basil Refresher

sweet + refreshing

Strawberries, basil, lemon. | 5