

STARTERS

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

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

Edamame 5.9
Steamed and tossed in 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 8.9
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 V

Guacamole** 9.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+

Spicy Thai Shrimp 10.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Canyon Crab Flatbread 11.9
Crab meat, melted cheese, remoulade. GFO

Steamed Shrimp 1/2 lb 13.9 | 1 lb 22.9
Old Bay, house made cocktail sauce, horseradish. GF HH

Southwest Roasted Wings 13.9
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 +6. Add Steak* +13. Add Salmon* +15. Add Filet* +24

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

Julie's Farmer 9.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon* Asparagus 20.9
Organic, certified sustainable Verlasso® 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 +6
Add Steak* +13

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

French Quarter 20.9
Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms.

Devil's Pass 20.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH)
Premium Sides +2

Hand Cut Filet Mignon* 32.9
7 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. GF

Black Angus Flat Iron Steak* 21.9
8 oz. USDA Choice.
Choice of two house made sides. GF

Seasonal Catch* market
Organic, certified sustainable, fresh caught.
Grilled with choice of topping and two house made sides. GF

Hand Cut NY Strip* 31.9
12 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. GF

Grilled Chicken 17.9
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

Verlasso® Salmon* 22.9
Organic, certified sustainable, fresh caught.
Grilled with choice of topping and two house made sides. GF HH

PREMIUM TOPPINGS

Marsala +3
Wild Man +3

Sautéed Onions +2
Sautéed Mushrooms +2

Roasted Tomato Butter Sauce +2
Seared Shrimp +6
Jumbo Lump Crab Cake +10.9

HOUSE SPECIALTIES

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

Chicken Marsala 19.9
8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF

Smoky BBQ Beef Short Rib 27.9
Slow roasted wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw.

Crab Stuffed Shrimp 29.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Chuckawalla Chicken 19.9
8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

Walleye Piccata* 26.9
Lightly breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus.

Sedona Crab Cakes 26.9
Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

Roman Parmesan Crusted Chicken 19.9
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

Bourbon Salmon 24.9
Organic, certified sustainable, fresh caught. House made bourbon glaze. Garlic whipped potatoes and steamed broccoli.

BURGERS

All burgers served with choice of side. Add cherry-wood bacon +2. Gluten Free Bun +1

STH Burger 16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

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

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

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

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

*Contains raw or undercooked ingredients. 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, and sesame.

Franchise opportunities available; single, regional and state development. Visit sedonataphouse.com for more information.

HANDHELDS

Alpine Chicken Sandwich 12.9
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

'Kobe Beef Sliders** 12.9
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

TACOS

Acapulco Fish
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO 12

Southwest Steak
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO 12

Santa Fe Shrimp**
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO 14

Chipotle Chicken
Grilled chicken, sautéed onions, chipotle aioli, fresh pico, cilantro. With greens. GFO 12

SIDES

**All sides GF

Garlic Whipped Potatoes +3
Steamed Broccoli +3
Shoestring French Fries** +3
Fruit +3
Sautéed Spinach +3
Southwest Corn +3
Sweet Potato Fries** +5
Roasted Brussels Sprouts +5
Grilled Asparagus +5

FLATBREADS

Add sausage +2 Add jalapeños, pepperoni or bacon +.75 each

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

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

Devils Canyon
House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. GFO 8.9

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

Meat Lovers
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO 8.9

WINE

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

WHITE	RED	ROSE	SPARKLING
Ruffino Moscato d'Asti Piedmont, Italy 8 30	Elouan Pinot Noir Oregon 12 46	Chateau Campuget Costieres de Nimes, France 9 34	Ruffino Prosecco split Italy 11
Santa Cristina Pinot Grigio Delle Venezie, Italy 10 38	Meiomi Pinot Noir Central Coast, California 15 60		La Marca Prosecco Treviso, Italy 34
Chateau Grand Traverse Riesling Old Mission Peninsula, Michigan 8 30	Dona Paula Malbec Mendoza, Argentina 8 30		Chandon Brut California 55
13° Sauvignon Blanc New Zealand 9 34	14 Hands Merlot Columbia Valley, California 8 30		Chandon Brut Rosé split California 11
Hess Select Chardonnay Monterey, California 10 38	Plungerhead Zinfandel Lodi, California 9 34		
La Crema Chardonnay Sonoma Coast, California 12 46	Louis Martini Cabernet Sauvignon Sonoma, California 9 34		
	'Decoy' by Duckhorn Cabernet Sauvignon Sonoma, California 13 51		
	Caymus 'Conundrum' Red Blend Napa Valley, California 12 46		

RESERVE SELECTION

Veuve Clicquot Brut Champagne, France 90
Napa Valley 'Quilt' Cabernet Sauvignon Napa Valley, California 60
Caymus Cabernet Sauvignon Napa Valley, California 120

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria 9
bright + citrusy
White wine, fresh juices.

Sedona Pink Sangria 9
sweet + crisp
White wine, prickly pear, fresh juices.

Sedona Red Sangria 9
sweet + bold
Red wine, brandy, fresh juices.

Xique-Xique 10
clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices.

STH Mule 9
clean + spicy
Pearl Vodka, Q Ginger Beer, lime.

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

Bourbon, Basil + Blood Orange Bash 12
Bulleit Bourbon, basil, blood orange bitters.

La Primera Margarita 13
smooth + citrusy
Herradura Silver, fresh juices, Grand Marnier float.

Apache Fire Margarita 12
hot + citrusy
Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, lime.

Smoked Old Fashioned 14
smoky + smooth
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

T2T LEMON BASIL MARTINI

Pearl vodka, fresh lemon, and 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

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

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

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

BEVERAGES

Coca-Cola Products 3

Craft Sodas 4
Ask your server for today's selection.

Aqua Panna 5
800ml, Still

San Pellegrino 5
800ml, Sparkling

Mighty Leaf Teas 3

French Press Coffee 4

SPIRIT FREE

Add vodka to any spirit free drink +6

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

Blueberry Blitz 5
sweet + bright
Blueberry, Sprite, lime.

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

*Contains raw or undercooked ingredients. 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, and sesame.