

## STARTERS

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

**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

**Chicken + Black Bean Tostada** 8.9  
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

**Goat Cheese + Tomato Jam Bruschetta** 8.9  
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

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

**Hummus Duo** 9.9  
Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

**Shrimp Scampi** 9.9  
Large shrimp in a garlic, white wine sauce. GF

**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

**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

**Strawberry Beet** 9.9  
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

**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

## 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, Pineapple Mango Salsa (HH) or Chimichurri (HH)  
Premium Sides +2

**Hand Cut Filet Mignon\*** 31.9  
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Hand Cut NY Strip** 29.9  
12 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

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

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

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

PREMIUM TOPPINGS	Marsala	Wild Man	Sautéed Onions	Sautéed Mushrooms	Shrimp Scampi	Seared Shrimp	Jumbo Lump Crab Cake
	+3	+3	+2	+2	+7	+6	+9.9

## 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

**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

**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.

**Smoky BBQ Beef Short Rib** 26.9  
Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. GF

**Palo Verde Salmon\*** 24.9  
Organic, certified sustainable. Grilled and topped with citrus tomato garlic sauce and feta. Garlic whipped potatoes and steamed spinach. GF

**Walleye\* Piccata\*** 23.9  
Lightly breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus.

**Crab Stuffed Shrimp** 28.9  
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

**Sedona Crab Cakes** 25.9  
Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF

## BURGERS

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

**Hangover Burger** 15.9  
7 oz. Wagyu Beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, 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

**Cheeseburger** 13.9  
7 oz. Wagyu Beef\*, romaine, tomato, red onion, pickles, choice of cheese, 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.

**Franchise opportunities available; single, regional and state development. Visit [sedonataphouse.com](http://sedonataphouse.com) for more information.**

## HANDHELDS

**Cowboy Grilled Cheese** 14.9  
Slow roasted beef short rib, pepper jack, smoky BBQ, jalapeño bread. GFO

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

**Salmon\* Sliders** 12.9  
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. 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  
**Southwest Corn** +3  
**Sautéed Spinach** +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			
	<b>Ruffino Moscato d'Asti</b>	Piedmont, Italy	8   30
	<b>Santa Cristina Pinot Grigio</b>	Delle Venezie, Italy	10   38
	<b>Chateau Grand Traverse Riesling</b>	Old Mission Peninsula, MI	8   30
	<b>Seaglass Sauvignon Blanc</b>	Central Coast, California	9   34
	<b>13° Sauvignon Blanc</b>	California	9   34
	<b>13° Sauvignon Blanc</b>	New Zealand	9   34
	<b>Hess Select Chardonnay</b>	Monterey, California	10   38
	<b>La Crema Chardonnay</b>	Sonoma Coast, California	13   51
RED			
	<b>Elouan Pinot Noir</b>	Oregon	12   46
	<b>Dona Paula Malbec</b>	Mendoza, Argentina	8   30
	<b>14 Hands Merlot</b>	Columbia Valley, California	8   30
	<b>Louis Martini Cabernet Sauvignon</b>	Sonoma, California	9   34
	<b>'Decoy' by Duckhorn Cabernet Sauvignon</b>	Sonoma, California	13   51
	<b>Napa Valley 'Quilt' Cabernet Sauvignon</b>	Napa Valley, California	60
	<b>Caymus 'Conundrum' Red Blend</b>	Napa Valley, California	12   46
ROSE			
	<b>Chateau Campuget</b>	Costieres de Nimes, France	9   34
	<b>Tormaresca Calafuria</b>	Puglia, Italy	12   46
SPARKLING			
	<b>Ruffino Prosecco split</b>	Italy	11
	<b>La Marca Prosecco</b>	Treviso, Italy	34
	<b>Chandon Brut Rosé split</b>	California	11

## RESERVE SELECTION

<b>Veuve Clicquot Brut</b>	Champagne, France	90
<b>Meiomi Pinot Noir</b>	Central Coast, California	60
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	120

## COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

<b>Sedona White Sangria</b>	9
<i>sweet + citrusy</i> White wine, fresh juices.	
<b>Sedona Pink Sangria</b>	9
<i>sweet + crisp</i> White wine, prickly pear, fresh juices.	
<b>Sedona Red Sangria</b>	9
<i>sweet + bold</i> Red wine, fresh juices.	
<b>Xique-Xique</b>	10
<i>clean + herbaceous</i> Effen Cucumber Vodka, St. Germain, basil, fresh juices.	
<b>STH Mule</b>	9
<i>clean + spicy</i> Pearl Vodka, Fever Tree ginger beer, lime.	
<b>Prickly Pear Margarita</b>	11
<i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	
<b>La Primera Margarita</b>	13
<i>smooth + citrusy</i> Herradura Silver, fresh juices, Grand Marnier float.	
<b>Lavender Blush Gimlet</b>	11
<i>floral + refreshing</i> Hendrick's gin, lavender, lime.	
<b>Smoked Old Fashioned</b>	14
<i>smoky + smooth</i> 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.



<b>Pomegranate Blueberry</b>	10
<i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	
<b>Havana Coconut</b>	10
<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
<b>The Sedona</b>	12
<i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	

## BEVERAGES

<b>Coca-Cola Products</b>	3
<b>Craft Sodas</b>	4
Ask your server for today's selection.	
<b>Aqua Panna</b>	5
800ml, Still	
<b>San Pellegrino</b>	5
800ml, Sparkling	
<b>Mighty Leaf Teas</b>	3
<b>French Press Coffee</b>	4

## SPIRIT FREE

Add vodka to any spirit free drink +6

<b>Cactus Lemonade</b>	5
<i>sweet + bright</i> Prickly pear, pineapple, lemonade.	
<b>Strawberry Basil Refresher</b>	5
<i>sweet + refreshing</i> Fresh strawberries, basil, lemon.	