

STARTERS

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

Truffle Fries 6.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF

Desert Fire Jalapeños 7.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Chicken + Black Bean Tostada 7.9
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF

Guacamole 8.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

Crab Stuffed Mushrooms 8.9
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

Canyon Crab Flatbread 9.9
Crab meat, melted cheese, remoulade. GFO

GREENS

Add Chicken or Shrimp +6. Add Steak* +10

Sedona House 4.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

Caesar 5.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 5.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles.

Beet + Goat Cheese 8.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

Southwest Chicken 8.9
House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. 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 11.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

Steakhouse 15.9
8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF Add fries +2

ARTISAN SANDWICHES

Served with choice of side. Gluten Free Bun +1

Alpine Chicken 9.9
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, herb grilled focaccia. GFO

Crab, Shrimp + Avocado 8.9
Lump crab and shrimp salad, greens, tomato, avocado, whole grain bread.

Avocado Toast 7.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

Prime Rib 13
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

Cheeseburger 9.9
1/3 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO Add cherry-wood bacon +2

Hangover Burger 14.9
1/2 lb, Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

STH Burger 14.9
1/2 lb, Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

The Beyond Burger 13.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO V VO+

Crispy Chicken 11.9
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

Grilled Corvina 15.9
Grilled corvina, house cilantro-lime remoulade, pineapple mango salsa, greens, tomato, crispy fried onions, toasted potato bun. GFO

Cowboy Grilled Cheese 13.9
Slow roasted beef short rib, pepper jack, smoky BBQ, jalapeño bread. GFO

Cuban 7.9
Smoked pulled pork and chicken, melted cheeses, mustard, pickles, toasted artisan roll. GFO

HANDHELDS

SLIDERS

Crab Cake
House made, remoulade, greens, red onion. With greens. 9

Australian 'Kobe Beef**
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 9

Gluten Free Upon Request. Vegetarian Options Available.

TACOS

Acapulco Fish
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO 11

Southwest Steak
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO 11

Baja Shrimp
Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens. 12

Havana Pork
Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens. 12

Short Rib
Braised short rib, ginger BBQ sauce, jicama slaw, house made pickled shallots. With greens. GFO 14

Primavera 14.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ Add chicken or shrimp +6

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO 7

Italiano
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO 7

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V 7

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO 7

Devil's Pass 17.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

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.

Franchise information at www.sedonataphouse.com

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.
Toppings include: Seasoned Butter, Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

Hand Cut Filet Mignon* 26.9

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

Hand Cut NY Strip 25.9

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

Black Angus Flat Iron Steak* 17.9

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

Grilled Chicken 13.9

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

Crab Stuffed Shrimp 20.9

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

Golden Sea Bass (Corvina) 19.9

Certified sustainable. Grilled with choice of topping and two house made sides. GF

Norwegian Salmon* 20.9

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

KIDS

All kids meals include a beverage, 5.9

Cheese Pizza

Flatbread cheese pizza. GFO V

Mac-N-Cheese

Penne pasta in a creamy cheese sauce. GFO V

Kid Steak*

USDA Choice Flat Iron.
Choice of side. GF

Kid Chicken

Grilled. Choice of side. GF HH

SIDES

All Fresh Made Sides +3

Organic Greens

Shoestring French Fries

Cup of Soup

Fruit

Garlic Whipped Potatoes

Steamed Broccoli

Roasted Brussels Sprouts

Grilled Asparagus

WINE

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

WHITE	Stemmari Moscato	Sicily, Italy 8 30
	Relax Rielsing	Longuich, Germany 7 27
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington 8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand 9 34
	Oyster Bay Sauvignon Blanc	Marlborough, New Zealand 8 30
	Sassi Pinot Grigio delle Venezie	Italy 8 30
	Caposaldo Pinot Grigio	Veneto, Italy 9 34
	Kenwood 'Yulupa' Chardonnay	Monterey, California 8 29
	Hess Select Chardonnay	California 9 35
	The Seeker Chardonnay	California 8 30
RED	Irony Black Pinot Noir	Monterey, California 9 34
	Alamos Malbec	Mendoza Argentina 8 30
	Cusumano Merlot	Italy 7 26
	Michael David 'Petite Petit'	Lodi, California 13 41
	Conundrum Red Blend	California 9 34
	Michael David 'Freakshow' Red Blend	Lodi, California 45
	J. Lohr Syrah	Paso Robles, California 10 32
	Josh Cellars Cabernet Sauvignon	California 10 38
	Joel Gott 815 Cabernet Sauvignon	California 12 40
ROSÉ	'Whispering Angel'	Provence, France 10 38
	Louis Jadot	Burgandy, France 9 34
SPARKLING	La Marca Prosecco Brut	Italy 8 30
	Mumm Napa Brut Rosé	Napa Valley, California 9 34
	Moët & Chandon Brut Impérial	Champagne, France 90
	Veuve Devienne Brut	France 9 34

WINES OF INTEREST

Sonoma-Cutrer 'The Cutrer' Chardonnay	California	11 42
Santa Margherita Pinot Grigio	Italy	9 34
Meiomi Pinot Noir	California	12 46

RESERVE SELECTION

Cakebread Chardonnay	California	115
La Crema Chardonnay	Sonoma Coast, California	42
Böen Pinot Noir	Russian River Valley, California	54
Duckhorn Merlot	Napa Valley, California	80
Stags Leap Cabernet Sauvignon	Napa Valley, California	100
Caymus Cabernet Sauvignon	Napa Valley, California	140
Stone Street Estate Cabernet Sauvignon	California	80

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	7 15	Red Rock <i>bright + sweet</i> Absolut Citron, Ciroc Red Berry, fresh juices.	9
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	7 15	Pomegranate Blueberry <i>sweet + fruity</i> Stoli Blueberry, blood orange, POM juice.	9
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	9
Moscow Mule <i>clean + spicy</i> Russian Standard Vodka, Q Ginger Beer, lime.	9	Cathedral Rock <i>bold + smoky</i> Sombra Mezcal, Carpano Antica, Grand Marnier, bitters.	13
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	Lemon Basil Monsoon <i>smooth + citrusy</i> Old Foresters 86 Bourbon, lemon, basil, agave nectar.	10
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	13	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Nutty Russian <i>creamy + smooth</i> Pearl Vodka, Kahlua, cream, hazelnut.	10	Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
STH Spritz <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	12		
Grapefruit Negroni <i>bitter + citrusy</i> Tanqueray, Carpano Antica, Campari, grapefruit.	12		
Classic Old Fashioned <i>bold + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, Add 'smoked option' +2	10		
Classic Manhattan <i>bold + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry. Add 'smoked option' + 2	12		

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint

clean + herbaceous
Marrakesh Mint Tea, lemon, mint, cucumber.

Green Tea Mule

clean + spicy
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

Grapefruit Refresher

tart + sweet
Grapefruit, lime, blood orange, soda.

Cactus Lemonade

sweet + bright
Prickly pear, pineapple, lemonade.

BEVERAGES

Coca-Cola Products	2.5
Craft Sodas	3.5
Saratoga Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	2.75
French Press Coffee	2.75