

STARTERS

House Made Soup 4.9 cup | 7.9 bowl
Ask your server for today's selection.

Truffle Fries 9.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF V

Crab Stuffed Mushrooms 10.9
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

Guacamole 10.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

Canyon Crab Flatbread 13.9
Crab meat, melted cheese, remoulade. GFO

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

GREENS

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

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+

Southwest Chicken 10.9
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 18.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

Steakhouse 16.9
8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

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, toasted potato roll. GFO

Caribbean Crab 16.9
House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato roll. GFO

Prime Rib 14.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

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

Crispy Chicken 14.9
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

Cuban 11.9
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. 11 (2) 14 (3)

'Kobe Beef**
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 11 (2) 14 (3)

TACOS

Acapulco Fish
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO 14

Southwest Steak
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO 14

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

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO 10

Italiano
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO 10

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V 10

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO 10

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

Devil's Pass 22.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.

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

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

*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.

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

Grilled Chicken 19.9
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

Norwegian Salmon* 25.9
Organic, certified sustainable, fresh caught.
Grilled with choice of topping and two house made sides. GF

Hand Cut NY Strip* 35.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Crab Stuffed Shrimp 24.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

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

Black Angus Flat Iron Steak* 23.9
8 oz. USDA Choice.
Choice of two house made sides. GF

SIDES

All Sides are GF

Organic Greens	+4.5	Southwest Corn	+4.5	Sautéed Spinach	+4.5
Shoestring French Fries	+4.5	Steamed Broccoli	+4.5	Roasted Brussels Sprouts	+6
Garlic Whipped Potatoes	+4.5	Grilled Asparagus	+4.5	Sweet Potato Fries	+6

WINE

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

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
	Hess Select Chardonnay	California	9 35
RED	Angeline Pinot Noir	California	8 31
	Meiomi Pinot Noir	California	11 43
	Alta Vista Vive Malbec	Mendoza, Argentina	8 31
	Michael David 'Freakshow' Red Blend	Lodi, California	11 43
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 31
	J. Lohr Syrah	Paso Robles, California	9 35
	Josh Cellars Cabernet Sauvignon	California	9 35
	Joel Gott 815 Cabernet Sauvignon	California	13 51
ROSÉ	Los Dos	Campo de Borja, Spain	7 27
	Chapoutier Belle	Provence, France	9 35
SPARKLING	Chic Sparkling Cava Rosé	Catalonia, Spain	34
	Maschio Prosecco	Veneto, Italy	9
	Mumm Napa Brut Prestige	Napa Valley, California	54

RESERVE SELECTION

Moet & Chandon Brut Imperial	Champagne, France	72
Orin Swift 'Pappillon' Red Blend	Napa Valley, California	110

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

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

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

Build Your Own Mule 10
clean + spicy
Q Ginger Beer, lime.
STH Mule Pearl vodka
Irish Mule Jameson
Gin Buck Tanqueray gin
Bourbon Buck Jim Beam bourbon
Mexican Buck Exotico Reposado

STH Orange Crush 9
citrusy + refreshing
Absolut Mandrin, Cointreau, fresh orange juice.

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

Paloma 10
smooth + citrusy
Exotico Reposado, lime, Q grapefruit soda.

El Patron Margarita 14
smooth + citrusy
Patron, fresh juices, Grand Marnier float.

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

Smoked Manhattan 14
smoky + bitter
Bulleit Rye, Carpano Antica, 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

Red Rock 10
bright + sweet
Absolut Citron, Ciroc Red Berry, fresh juices.

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 13
clean + bright
Our signature martini!
Bombay Sapphire, St. Germain, fresh juices.

Dirty Goose 14
bold + briny
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

BEVERAGES

Coca-Cola Products 3.5

Craft Sodas 4.5
Boylan's Cream Soda, Orange or Grape. Abita Root Beer

Saratoga Water 7
28oz, Sparkling or Still

Mighty Leaf Teas 3.25

French Press Coffee 3.25

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint 6
clean + herbaceous
Marrakesh Mint Tea, lemon, mint, cucumber.

Green Tea Mule 6
clean + spicy
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

Grapefruit Refresher 6
tart + sweet
Grapefruit, lime, blood orange, soda.

Cactus Lemonade 6
sweet + bright
Prickly pear, pineapple, lemonade.