

## STARTERS

### House Made Soup

New England Clam Chowder or Tomato Basil  
6.9 cup | 8.9 bowl

### Bread Basket

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

### Truffle Fries\*\*

Shoestring potatoes, truffle oil, sea salt, parmesan.  
Truffled lemon aioli. GF | 9.9

### Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red  
peppers, chilled lime cilantro sauce. Hot and spicy. GF | 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, jalapeños,  
cilantro. Corn tortilla chips. GF HH VO+ | 10.9

### Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter.  
GF | 9.9

### Spicy Thai Shrimp

Large shrimp, green beans, napa cabbage, sautéed  
in a savory Thai sauce. GF HH | 12.9

### Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

### Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick,  
mixed cheeses, cilantro, flatbreads. GFO | 14.9

### Southwest Roasted Wings

About a pound, roasted and smoky with just the right  
amount of kick. Ranch and celery. GF | 14.9

### Canyon Nachos\*\*

Large nacho platter, layered with cheddar cheese, house made  
queso, slow roasted pulled pork, sour cream, guacamole, fresh  
pico. GF | 14.9

## GREENS

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

### Sedona House

Organic greens, tomatoes, heart of palm, red onion.  
House made balsamic vinaigrette. | 7.9  
GF HH V+ | Add feta or goat cheese +.75

### Caesar\*

Romaine hearts, parmesan, croutons.  
House made Caesar dressing. GFO | 7.9

### Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried  
cranberries, warm bacon, gorgonzola crumbles.  
House made gorgonzola dressing. GF | 7.9

### Julie's Farmer 10.9

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

### Southwest Chicken

House made chicken salad, organic greens, black bean salsa,  
tomatoes, avocado, cheddar cheese, crispy tortilla strips.  
House made Southwest ranch. GF | 15.9

### Salmon\* Asparagus

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

## ARTISAN SANDWICHES

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

### Alpine Chicken Sandwich

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

### Crispy Chicken Sandwich

Crispy chicken breast\*\* coated in a hot honey glaze, romaine,  
pickles, ranch, toasted potato bun. GFO | 12.9

### Caribbean Crab Sandwich

House made jumbo lump crab cake, greens, tomato,  
pineapple mango salsa, remoulade, toasted potato bun.  
GFO | 16.9

### Prime Rib Sandwich

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

### STH Burger

7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili  
glaze, house made picante aioli, toasted potato bun. GFO | 16.9

### Hangover Burger

7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*,  
house made sauce, caramelized onions, toasted potato bun.  
GFO | 16.9

### Cheeseburger

7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice  
of cheese, toasted potato bun. GFO | 14.9

### The Beyond Burger

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

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

### Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb  
lemon-wine sauce. V VO+ | 19.9  
Add chicken or shrimp +6

### Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce,  
red onions, red peppers, mushrooms, tomatoes, parmesan,  
fresh basil. | 21.9  
Add Italian fennel sausage +2.

### Grilled Chicken Alfredo

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

### French Quarter

Andouille sausage and shrimp over fettuccine tossed in a  
slightly spicy alfredo sauce with sautéed mushrooms. | 21.9

## SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Pineapple Mango Salsa (HH), Chimichurri (HH) or Lemon Butter +1  
Premium Sides +1

### Hand Cut Filet Mignon\*

7 oz. Choice Braveheart Black Angus Beef®. Topped with  
seasoned butter. Choice of two house made sides. GF | 35.9

### Black Angus Flat Iron Steak\*

8 oz. USDA Choice.  
Choice of two house made sides. GF | 24.9

### Seasonal Catch\*

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

### Hand Cut Ribeye\*

14 oz. USDA Choice. Topped with seasoned butter. Choice of  
two house made sides. GF | 35.9

### Grilled Chicken

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

### Norwegian Salmon\*

Organic, certified sustainable, fresh caught, grilled.  
Choice of topping and two house made sides. GF HH | 24.9

### Hand Cut NY Strip\*

12 oz. Choice Braveheart Black Angus Beef®. Topped with  
seasoned butter. Choice of two house made sides. GF | 33.9

## HOUSE SPECIALTIES

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

### Chicken Marsala

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

### Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter.  
Garlic whipped potatoes and steamed spinach. GF | 25.9

### Chuckawalla Chicken

8 oz. Topped with melted goat cheese, sun-dried tomatoes  
and a citrus garlic sauce. Garlic whipped potatoes and grilled  
asparagus. GF | 21.9

### Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house made remoulade.  
Garlic whipped potatoes and Southwest corn. GF | market

Franchise opportunities available, Visit [sedonataphouse.com](http://sedonataphouse.com) for more information.

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.

# TACOS + SLIDERS

## Acapulco Fish Tacos

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

## Santa Fe Shrimp\*\* Tacos

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

## Southwest Steak Tacos

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

## 'Kobe Beef'\* Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 11

## Salmon\* Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 14

## Crab Cake Sliders

House made, remoulade, greens, red onion. With greens | 14

# FLATBREADS

## Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 9

## Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 9

## Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 10.9

## Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO V | 9  
Option to add sun-dried tomatoes.

## BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 9

All sides are gluten free.

Garlic Whipped Potatoes | 5

Steamed Broccoli | 5

Shoestring French Fries\*\* | 5

Grilled Asparagus | 5

Southwest Corn | 5

Fruit | 5

Roasted Brussels Sprouts | 5

Sweet Potato Fries\*\* | 6

# SIDES

Coca-Cola Products | 3.5

Craft Root Beer | 3.75

French Press Coffee | 4

Mighty Leaf Teas | 3.9

Mountain Valley Water | 4 500ml | 6 1L

Sparkling or Still

# BEVERAGES

# WINE

HOUSE | 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Villa Pozzi Moscato	Sicily, Italy	9   31
Chateau St. Michelle 'Dry' Riesling	Columbia Valley, Washington	9   31
Sartori Di Verona Pinot Grigio	Veneto, Italy	8   27
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	9   31
Brancott Sauvignon Blanc	Marlborough, New Zealand	10   35
Kim Crawford Sauvignon Blanc	New Zealand	10   40
Hess Chardonnay	Monterey, California	10   35
La Crema Chardonnay	Sonoma Coast, California	9   31

RED

Angeline Pinot Noir	California	9   31
Meiomi Pinot Noir	California	12   39
Trapiche Malbec, Oak Cask	Mendoza, Argentina	9   31
Zuccardi 'Serie A' Malbec	Mendoza, Argentina	11   40
Caymus 'Conundrum' Red Blend	California	11   40
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	9   31
J. Lohr Syrah	California	10   40
Joel Gott 815 Cabernet Sauvignon	California	14   51
Josh Cellars Cabernet Sauvignon	California	10   35
Duckhorn 'Decoy' Cabernet Sauvignon	California	10   40
Mount Veeder Cabernet Sauvignon	Napa Valley, California	11   45

ROSÉ

Le Campuget	France	9   35
Château D'esclans Whispering Angel	Côtes de Provence, France	11   40

SPARKLING

Chic Sparkling Cava Rosé	Catalonia, Spain	29
Maschio Prosecco	Veneto, Italy	9
La Marca Prosecco Brut	Veneto, Italy	8   40
Mumm Napa Brut Prestige	Napa Valley, California	49

RESERVE

Orin Swift 8 Years in the Desert	California	90
Sequoia Grove Cabernet Sauvignon	Napa Valley, California	90

Fresh squeezed juice, fresh herbs, hand crafted.

## Sedona White Sangria

*bright + citrusy*  
White wine, fresh juices. | glass 8 | carafe 18

## Sedona Red Sangria

*sweet + bold*  
Red wine, fresh juices. | glass 8 | carafe 18

## Build Your Own Mule

*clean + spicy*  
Q ginger beer, lime. | 13  
STH Mule Pearl Vodka  
Ameican Mule Tito's Vodka  
Bourbon Buck Jim Beam Bourbon  
Mexican Buck Jose Cuervo Tequila

## Xique-Xique

*clean + herbaceous*  
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 12

## Paloma

*citrusy + refreshing*  
Exotico Reposado Tequila, lime, Q grapefruit soda. | 12

## Margarita Spritzers

*clean + citrusy*  
Exotico Reposado Tequila, fresh juices | 13  
Flavor options: Classic, Tangerine, Blood Orange, Prickly Pear, Pomegranate.

## Prickly Pear Margarita

*sweet + citrusy*  
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 13

## El Patron Margarita

*smooth + citrusy*  
Patron, fresh juices, Grand Marnier float. | 14

## Apache Fire Margarita

*hot + citrusy*  
Tanteo Tequila, Cointreau, agave, jalapeño, cilantro, lime. | 14

## NY Sour

*bold + citrusy*  
Bulleit Bourbon, lemon, Warre's tawny port float. | 12

## Pisco Sour

*bitter + citrusy*  
Pisco Porton, lime, egg white foam\*. | 12

## Classic Negroni

*bitter + citrusy*  
Tanqueray, Carpano Antica, Campari. | 12  
option for grapefruit

## STH Spritz

*bright + bitter*  
Amaro Nonino, prosecco, soda. | 13

## Classic Old Fashioned

*bold + smooth*  
Jefferson Reserve Bourbon, Angostura bitters, Luxardo cherry. | 14

## Smoked Old Fashioned

*smoky + smooth*  
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

# COCKTAILS

## T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 11

**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.



## Pomegranate Blueberry

*sweet + fruity*  
Pearl Blueberry, blood orange, POM juice. | 12

## Havana Coconut

*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 12

## Lemon Drop

*citrusy + sweet*  
Absolut Citron, lemon. | 12

## The Sedona 13

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

## SPIRIT FREE

Add vodka to any spirit free drink +6

## Cactus Lemonade

*sweet + bright*  
Prickly pear, pineapple, lemonade. | 3.9

## Strawberry Basil Refresher

*sweet + refreshing*  
Fresh strawberries, basil, lemon. | 3.9

## Green Tea Mule

*clean + spicy*  
Green dragon tea, lime, POM juice, Q ginger beer. | 3.9