

STARTERS

House Made Soup

Ask your server today's selection. | 4.9 cup | 8.9 bowl

Edamame

Steamed and tossed with smoked sea salt. GF | 5.9

Bread Basket

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

Truffle Fries**

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 9.9

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 9.9

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 10.9

Guacamole**

Hand crafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Spicy Thai Shrimp

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

GREENS

Add Chicken or Shrimp +8. Add Steak* or Salmon* +14

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | 5.9
Add feta or goat cheese +.75

Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 6.9

Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 6.9

Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 11.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 11.9

Southwest Chicken

House made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF | 12.9

Steakhouse

8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 20.9

Salmon* Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 25.9

ARTISAN SANDWICHES

Served with choice of side. Gluten Free Bun +1. Sweet Potato Fries and Roasted Brussels Sprouts incur an upcharge..

Alpine Chicken

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 15.9

Prime Rib

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 16.9

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 9.9
Add bacon +2 and egg* +2

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 13.9
Add cherry-wood bacon +2

Hangover Burger

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

STH Burger

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

The Beyond Burger

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

Crispy Chicken**

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 15.9

Cuban

Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. GFO | 12.9

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 16.9
Add chicken or shrimp +8

Devil's Pass

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

French Quarter

Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. | 21.9

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Sweet Potato Fries and Roasted Brussels Sprouts incur an upcharge.

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 36.9

Hand Cut Ribeye*

14 oz. Certified Angus Choice. Topped with seasoned butter. Choice of two house made sides. GF | 39.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 23.9

Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 20.9

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 24.9

Seasonal Catch

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

Salmon*

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 25.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS

Thai Glaze | 2
Marsala | 3
Chuckawalla | 3

Caramelized Onions | 3
Sautéed Mushrooms | 3

Seared Shrimp | 8
Shrimp Scampi | 9

Jumbo Lump Crab Cake | 9
Crab Stuffed Shrimp (3) | 9

Franchise opportunities available, visit sedonataphouse.com for more information.
GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 8 or more. Thank you for taking care of your server.

*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.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy, and sesame.

TACOS

FLATBREADS

SLIDERS

Acapulco Fish

Broiled mahi mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, 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

Southwest Steak

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

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 12

Hawaiian

Pineapple, ham, mozzarella, parmesan. GFO | 12
+jalapeños available upon request

BBQ Chicken

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

Margherita

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

Crab Cake

House made, remoulade, greens, red onion. With greens. | 12 (2) 15 (3)

'Kobe Beef**

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 12 (2) 15 (3)

All sides are gluten free.

Organic Greens | 4.5

Garlic Whipped Potatoes | 4.5

Steamed Broccoli | 4.5

Shoestring French Fries** | 4.5

Grilled Asparagus | 4.5

Southwest Corn | 4.5

Haricot Verts | 4.5

Fruit | 4.5

Steamed Spinach | 4.5

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

SIDES

Coca-Cola Products | 3.5

Craft Sodas | 4

Boylan's Cream Soda, Orange or Grape
Abita Root Beer

French Press Coffee | 3.25

Mighty Leaf Teas | 3.25

Saratoga Water | 7.5

Sparkling or Still. 28 oz.

BEVERAGES

WINE

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

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
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
Josh Cellars Cabernet Sauvignon	California	9	35

ROSE			
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

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

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

bright + citrusy

White wine, fresh juices.
glass 8 | carafe 17

Sedona Red Sangria

sweet + bold

Red wine, brandy, fresh juices.
glass 8 | carafe 17

Build Your Own Mule

clean + spicy

Q Ginger Beer, lime. | 10
STH Mule Pearl Vodka
Irish Mule Jameson Irish Whiskey
Gin Buck Tanqueray Gin
Bourbon Buck Jim Beam Bourbon
Mexican Buck Exotico Reposado Tequila

STH Orange Crush

citrusy + refreshing

Absolut Mandrin, Cointreau, orange juice. | 9

Prickly Pear Margarita

sweet + citrusy

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 11

Paloma

smooth + refreshing

Exotico Reposado Tequila, lime,
Q grapefruit soda. | 10

El Patron Margarita

smooth + citrusy

Patron, fresh juices, Grand Marnier float. | 15

Smoked Old Fashioned 13

bold + smoky

Bowman Brothers Small Batch Bourbon,
Angostura bitters, Luxardo cherry,
hickory smoke. | 13

Smoked Manhattan

bitter + smoky

Bulleit Rye, Carpano Antica, bitters,
Luxardo cherry, hickory smoke. | 14

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 10.9

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

bright + sweet

Absolut Citron, Ciroc Red Berry, fresh juices. | 10

Pomegranate Blueberry

sweet + fruity

Pearl Blueberry, blood orange, POM juice. | 10

Havana Coconut

sweet + tropical

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 10

The Sedona

clean + bright

Our signature martini!
Bombay Sapphire, St. Germain, fresh juices. | 13

Dirty Goose

bold + briny

Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 14

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint

clean + herbaceous

Marrakesh Mint Tea, lemon, mint, cucumber. | 6

Strawberry Basil Refresher

sweet + refreshing

Fresh strawberries, basil, lemon | 6

Blueberry Blitz

sweet + bright

Blueberry, Sprite, lime | 6

Cactus Lemonade

sweet + bright

Prickly pear, pineapple, lemonade. | 6