

STARTERS

House Made Soup

New England Clam Chowder
4.9 cup | 8.9 bowl

Bread Basket

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

Classic Hummus

Herbed oil, feta, cucumber, flatbreads. GFO | 7.9

Truffle Fries**

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

Crab Stuffed Mushrooms

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

Buffalo Cauliflower**

Fried cauliflower, buffalo sauce, whipped blue cheese,
celery. 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

Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick,
mixed cheeses, cilantro, flatbreads. GFO | 13.9

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 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

Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount
of kick. Ranch and celery. GF | 15.9

Prince Edward Island Mussels

Tomatoes, red onion, garlic, lemon basil sauce. GFO | 15.9

Thai Glazed Wings**

About a pound, fried, grilled, sweet with just the right amount of
heat. Ranch and scallions. | 15.9

Add chicken or shrimp +8. Add steak* or salmon +14

GREENS

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

Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans,
scallions, oranges. House made strawberry vinaigrette.
GFO VO+ | 8.9

Julie's Farmer

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

Mediterranean

Organic greens, romaine hearts, English cucumber, Kalamata
olives, red onion, ripe + sundried tomatoes, heart of palm,
prosciutto, feta. House made balsamic vinaigrette. GF | 13.9

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
Substitute crispy chicken +4

Salmon Asparagus

Organic, certified sustainable, fresh caught. Organic greens,
asparagus, feta, walnuts, tomatoes, dried cranberries.
House made lemon balsamic vinaigrette. GF HH | 18.9

ARTISAN SANDWICHES + WRAPS

Served with choice of side. Gluten free bun +1. Add cherry-wood smoked bacon or turkey bacon +2.

Alpine Chicken Sandwich

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

Cuban

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

Crispy Chicken Sandwich

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

Caesar Wrap

Romaine, corn, parmesan, tortilla strips, house made
Caesar dressing. | 13.9
Add chicken +4

Prime Rib Sandwich

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

Cheeseburger

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

Hangover Burger

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

Alpine Burger

7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed portabella
mushrooms, truffle mushroom aioli, 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

Vegan Burger

Plant-based veggie burger, hand crafted guacamole, crispy
tortilla strips, greens, red onion, toasted potato bun.
GFO V+ | 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

Southwest Chicken Wrap

House made chicken tenders**, Southwest ranch, lettuce,
bacon, cheddar cheese, avocado, red onion, jalapeño cheddar
tortilla. | 16.9

Spicy Thai Wrap

Shrimp, chicken, romaine, napa cabbage, green beans,
rice noodles, tortilla strips, sesame seeds, savory Thai sauce,
lime. | 18.9

PASTA

Gluten free upon request. Vegetarian options available.

Beyond Bolognese

Plant-based Beyond Beef®, garlic, red onion, spinach,
fettuccine tossed in a tomato sauce, basil. V+ | 18.9

Shrimp Primavera

Mixed seasonal vegetables, fettuccine tossed in a herb
lemon-wine sauce. VO | 18.9

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

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Premium sides +1.5

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with
seasoned butter. Choice of two house made sides. GF | 37.9

Hand Cut Filet Mignon*

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

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) Wild Man +5

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. Franchise opportunities available at www.sedonataphouse.com

*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.

SLIDERS

Crab Cake

House made, remoulade, greens, red onion. With greens. | 14.9

'Kobe Beef**

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 11.9

South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO | 9.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 9.9

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 9.9

Baked Brie

Baked brie, prosciutto, blueberries, arugula, balsamic glaze. GFO VO | 9.9

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 7.9

Acapulco Fish

Broiled mahi mahi, caramelized onions, avocado, pineapple mango salsa, chimichurri, cilantro. With greens. GFO | 12.9

Southwest Steak

Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 14.9

Mediterranean Chicken

Blackened chicken, tzatziki, micro wasabi greens, house pickled cabbage and shallots, cucumber, tomato. With greens. GFO | 14.9

Santa Fe Shrimp**

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 14.9

FLATBREADS

TACOS

All sides are gluten free. Sweet Potato Fries and Roasted Brussels Sprouts are premium sides.

Organic Greens | 4.5

Garlic Whipped Potatoes | 4.5

Steamed Broccoli | 4.5

Shoestring French Fries** | 4.5

Grilled Asparagus | 4.5

Haricot Verts | 4.5

STH Bacon Succotash | 4.5

Southwest Corn | 4.5

Fruit | 4

Steamed Spinach | 4.5

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

SIDES

Coca-Cola Products | 3.5

Craft Root Beer | 4

French Press Coffee | 3.25

Mighty Leaf Teas | 3.25

Almond Milk | 4

Saratoga Water | 7.5

Sparkling or Still. 28 oz.

BEVERAGES

WINE

HOUSE | 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE			
Villa Pozzi Moscato	Sicily, Italy	8	31
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8	31
Sartori Di Verona Pinot Grigio	Veneto, Italy	8	31
Barboursville Pinot Grigio	Virginia		39
Wither Hills Sauvignon Blanc	Marlborough, New Zealand	11	43
Stoneleigh Sauvignon Blanc	Marlborough, New Zealand	10	38
Kenwood 'Yulupa' Chardonnay	Monterey, California	8	31
Joel Gott Unoaked Chardonnay	California	10	38
Angeline Pinot Noir	California	8	31
Meiomi Pinot Noir	California	11	43
Trapiche Malbec, Oak Cask	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
Barboursville Cabernet Sauvignon	Virginia		37

ROSE			
Los Dos	Campo de Borja, Spain	7	27
Chapoutier Belle	Provence, France	9	35

SPARKLING			
Chic Sparkling Cava Rosé	Catalonia, Spain		34
Maschio Prosecco	Italy	9	34
Wycliff Brut	California	7	27
Mumm Napa Brut Prestige	Napa Valley, California		54

WINES OF INTEREST

Wairau River Sauvignon Blanc	Marlborough, New Zealand	43
Seghesio Zinfandel	Sonoma, California	54
Lovington Cabernet Franc	Virginia	54

RESERVE

Moët & Chandon Brut Imperial	Champagne, France	72
Chateau de la Coste Margaux Bordeaux	Bordeaux, France	60
Orin Swift 'Papillon' 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

Xique-Xique

clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 11

Mojito

clean + refreshing
Bacardi Rum, fresh mint, lime, soda. | 10

STH Mule

clean + spicy
Pearl Vodka, Q Ginger Beer, lime. | 10

Orange Crush

citrusy + refreshing
Absolut Mandrin, Cointreau, orange juice. | 9

Paloma

citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda. | 10

The Greyhound

citrusy + bright
Tito's Vodka, St. Germain Elderflower, grapefruit, rose. | 10

STH Aperol Spritz

bright + bitter
Prosecco, Aperol, Solerno blood orange, orange bitters, soda. | 12

Prickly Pear Margarita

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

El Patron Margarita

smooth + citrusy
Patron, fresh juices, Grand Marnier float. | 15

Smoked Old Fashioned

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

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, 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.



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. | 12

Dirty Goose

bold + briny
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 12

SPIRIT FREE

Add vodka to any spirit free drink +7

Marrakesh Mint

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

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Strawberry Basil Refresher

Fresh strawberries, basil, lemon. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6