

## STARTERS

### House Made Soup

Ask your server for today's selection. | 5.9 cup | 8.9 bowl

### Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. | 5.9

### Edamame

Steamed and tossed with smoked sea salt. GF HH V+ | 6.9

### Hummus Duo

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+ | 9.9

### Truffle Fries\*\*

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 10.9

### Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF | 10.9

### Guacamole\*\*

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

### Mama Sorrentino's Meatballs

House made with beef and pork, red sauce, ricotta, mozzarella, basil, grilled garlic crostini. GFO | 10.9

### 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

### Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

### Devils Pass Dip

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

### 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

### 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 +8. Add Steak\* +12

### Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 5.9  
GF HH V+ | Add feta or goat cheese +1

### 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

### Tomato Burrata

Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V | 11.9

### Steakhouse

8 oz. USDA Choice Flat Iron steak\*, chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 22.9

### 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.

### 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

### Caribbean Crab Sandwich

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

### Crispy Chicken Sandwich\*\*

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

### Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 9.9  
Add bacon and egg +4

### 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

### Prime Rib Sandwich

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

### The Cowboy

Slow roasted pulled pork, pepper jack cheese, smoky BBQ, jalapeño bread. GFO | 14.9

### Meatball Sub

House made beef and pork meatballs, parmesan, mozzarella, tomato sauce, toasted artisan baguette. GFO | 17.9

### Southwest Chicken Wrap

House made chicken tenders\*\*, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tortilla. | 15.9

### Spicy Thai Wrap

Shrimp, chicken, romaine, napa cabbage, green beans, rice noodles, tortilla strips, sesame seeds, savory Thai sauce, lime. | 17.9

## 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

### Beyond Bolognese

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

### Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. | 23.9  
Add Italian fennel sausage +2.

## ENTRÉES

Antibiotic free, hormone free, cage free poultry, Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Choice of two house made sides. Choice of topping, if desired. Premium Sides +1.5

### 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 NY Strip\*

12 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 | 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

### Bronzed Mahi Mahi

Fresh caught, pan-seared, topped with pineapple mango salsa. Garlic whipped potatoes and Southwest corn. GF | 25.9

### Mahi Mahi

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 22.9

### Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 26.9

## TOPPINGS

Seasoned Butter    Herb Butter    Lemon Butter    Lemon Basil Butter    Pineapple Mango Salsa (HH)    Chimichurri (HH)

Franchise opportunities available, visit [sedonataphouse.com](http://sedonataphouse.com) for 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.  
\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

# TACOS + SLIDERS

## Acapulco Fish Tacos

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 13.9

## Santa Fe Shrimp\*\* Tacos

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 15

## Southwest Steak Tacos

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 13.9

## Crab Cake Sliders

House made, remoulade, greens, red onion. With greens. | 16

## 'Kobe Beef'\* Sliders

Wagyu beef, cheddar, cheese, house made sauce, caramelized onions. With greens. | 12.9

# FLATBREADS

## South Rim Shrimp

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO | 11.9

## BBQ Chicken

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

## Ricotta + Spinach

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V | 9.9

## Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 11.9

## Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 8.9

All sides are gluten free.

**Garlic Whipped Potatoes** | 4.5  
**Steamed Broccoli** | 4.5  
**Shoestring French Fries\*\*** | 4.5

**Grilled Asparagus** | 4.5  
**Grilled Vegetables** | 4.5  
**Southwest Corn** | 4.5  
**Grilled Vegetables** | 4.5

**Organic Greens** | 4  
**Fruit** | 4  
**Sweet Potato Fries\*\*** | 6  
**Roasted Brussels Sprouts** | 6

# SIDES

**Coca-Cola Products** | 3.5  
**Craft Root Beer** | 4

**French Press Coffee** | 3.5  
**Mighty Leaf Teas** | 3.5

**Saratoga Water** | 7.5  
 Sparkling or Still. 28 oz.

# BEVERAGES

# WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WINE TYPE	WINE NAME	ORIGIN	PRICE
WHITE	<b>Relax Riesling</b>	Germany	8   32
	<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
	<b>Caposaldo Pinot Grigio</b>	Veneto, Italy	9   35
	<b>Three Thieves Chardonnay</b>	California	10   40
	<b>Sonoma-Cutrer 'The Cutrer' Chardonnay</b>	Russian River, Sonoma, California	16   64
RED	<b>Macmurray Ranch Pinot Noir</b>	Central Coast, California	12   48
	<b>Alamos Malbec</b>	Mendoza Argentina	9   36
	<b>Cusumano Merlot</b>	Terre Siciliane IGT, Italy	11   44
	<b>Michael David 'Petite Petit' Petite Sirah</b>	Lodi, California	13   52
	<b>Conundrum Red Blend</b>	California	11   44
	<b>Josh Cellars Craftsmen Cabernet Sauvignon</b>	California	10   40
<b>Joel Gott 815 Cabernet Sauvignon</b>	California	14   56	
ROSE	<b>Broadbent Vinho Verde</b>	Vinho-Verde, Portugal	9   35
	<b>The Beach 'Whispering Angel'</b>	Côteaux d'Aix-en-Provence, France	12   48
SPARKLING	<b>Avissi Prosecco DOC</b>	Veneto, Italy	11   44
	<b>Bouvet Ladubay Signature Brut</b>	Loire Valley, France	12   48
<b>RESERVE</b>			
	<b>Moët &amp; Chandon Brut Impérial</b>	Champagne, France	90
	<b>Santa Margherita Pinot Grigio</b>	Alto Adige, Italy	60
	<b>Cakebread Chardonnay</b>	California	115
	<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	140

Fresh squeezed juice, fresh herbs, hand crafted.

# COCKTAILS

## Sedona White Sangria

*bright + citrusy*  
 White wine, fresh juices.  
 glass 8 | carafe 24

## Sedona Red Sangria

*sweet + bold*  
 Red wine, brandy, fresh juices.  
 glass 8 | carafe 24

## Xique-Xique

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

## STH Mule

*clean + spicy*  
 Pearl Vodka, Q Ginger Beer, lime. | 12

## Orange Crush

*citrusy + refreshing*  
 Absolut Mandarin, Cointreau, fresh orange juice. | 12

## Paloma

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

## The Greyhound

*citrusy + bright*  
 Tito's handmade Vodka, elderflower, fresh grapefruit. | 12

## Skinny Goose Spritzer

*clean + crisp*  
 Grey Goose L'Orange, fresh muddled orange, soda. | 11  
 100 calories, no added sugar

## Prickly Pear Margarita

*sweet + citrusy*  
 Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 12

## 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. | 14

## Smoked Manhattan

*bitter + smoky*  
 Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 14

## T2T LEMON BASIL

*clean + herbaceous*  
 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. | 11

## Pomegranate Blueberry

*sweet + fruity*  
 Pearl Blueberry, blood orange, POM juice. | 11

## Havana Coconut

*sweet + tropical*  
 Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 11

## The Sedona

*clean + bright*  
 Our signature martini!  
 Bombay Sapphire, St. Germain, fresh juices. | 12

## Dirty Goose

*bold + briney*  
 Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 15

## SPIRIT FREE

Add vodka to any spirit free drink +6

## Marrakesh Mint

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

## Green Tea Mule

Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 6

## Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

## Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6