



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. V | 4.9

Truffle Fries**
Truffle oil, sea salt, parmesan, truffled lemon aioli. GF | 9.9

Mediterranean Hummus Platter
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 9.9

Desert Fire Jalapeños
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled cilantro-lime sauce. Hot + 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 | 11.9

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

Canyon Crab Flatbread
Crab meat, melted cheese, rémoulade. 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, red peppers, green onions, cilantro. Flatbreads. GFO | 13.9

Canyon Nachos**
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion. 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. GF HH V+ | 6.9
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 | 8.9

Beet + Goat Cheese
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette. GFO V VO+ | 11.9

Julie's Farmer
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 11.9

Southwest Chicken
House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, red peppers, cilantro, crispy tortilla strips. House-made southwest ranch dressing. GF | 14.9

Steakhouse
8 oz. USDA Choice Black Angus flat iron steak*, chopped lettuces, tomatoes, red onion, walnuts, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 22.9

Salmon* + Asparagus
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 18.9

ARTISAN SANDWICHES + WRAPS

Gluten-free bun +1.

Alpine Chicken Sandwich
Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO | 15.9

Avocado Toast
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. V | 9.9
Add cherrywood bacon and over-easy egg* +4

Southwest Chicken Wrap
House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla. Choice of side. | 15.9

Cuban
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side. GFO | 12.9

Caesar Wrap
Romaine, corn, parmesan, tortilla strips, house-made Caesar dressing. Choice of side. | 13.9
Add chicken +4

Cheeseburger
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO | 15.9

Hangover Burger
7 oz. Wagyu beef*, American cheese, cherrywood bacon, over easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. GFO | 18.9

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

Vegan Burger
Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. Choice of side. GFO V+ | 16.9

The Beyond® Burger
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side. GFO VO+ | 16.9

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

Prime Rib Sandwich
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side. GFO | 15.9

Caribbean Crab Sandwich
House-made jumbo lump crab cake, greens, tomato, pineapple- mango salsa, rémoulade, toasted potato bun. Choice of side. GFO | 16.9

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

PASTA

Add extra sauce +5

Primavera
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO 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. GFO VO | 22.9
Add Italian fennel sausage +2

ENTRÉES

Premium Sides +1.5. Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. Braveheart Black Angus Beef®

Hand-Cut Filet Mignon*
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 38.9

Hand-Cut NY Strip*
12 oz. USDA Choice Braveheart Black Angus Beef®. 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 | 24.9

Crab-Stuffed Shrimp
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 29.9

Grilled Chicken
Choice of two house-made sides. Side of BBQ. GF HH | 22.9

Golden Sea Bass (Corvina)
Certified sustainable. Choice of topping and two house-made sides. GF | 23.9

Salmon*
Certified sustainable. 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 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.

**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 | 14.9

Southwest Steak Tacos
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 16.9

Santa Fe Shrimp Tacos**
Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. With greens. GFO | 14.9

Chipotle Chicken Tacos
Grilled chicken, caramelized onions, fresh pico, chipotle aioli, cilantro. With greens. | 12.9

Crab Cake Sliders
House-made, rémoulade, greens, red onions. With greens. | 15.9 (2)

‘Kobe Beef’ Sliders
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens. | 15.9 (3)

FLATBREADS

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

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 10.9

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

Buffalo Chicken
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. GFO | 10.9

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

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 9.9

SIDES

All sides are gluten free.

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

Grilled Asparagus | 4.5
Southwest Corn | 4.5
Organic Greens | 4.5
Fruit | 4

Sweet Potato Fries** | 6
Roasted Brussels Sprouts | 6

BEVERAGES

Coca-Cola Products | 3.5
Craft Root Beer | 4

French Press Coffee | 5
Artisan Teas | 3.25

San Benedetto | 7.5
28 oz. Sparkling or Still.

WINE

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

WHITE

Villa Pozzi Moscato	Terre Siciliane IGT, Italy	12 48
Ruffino Moscato	Piedmonte, Italy	10 39
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	9 35
Oyster Bay Sauvignon Blanc	Marlborough, New Zealand	9 35
Stoneleigh Sauvignon Blanc	Marlborough, New Zealand	10 38
Caposaldo Pinot Grigio	Veneto, Italy	9 35
Santa Margherita Pinot Grigio	Italy	13 51
La Crema Chardonnay	Monterey, California	10 38
Jadot Chardonnay	Burgundy, France	12 44

RED

Meiomi Pinot Noir	California	10 38
Z Alexander Brown ‘Uncaged’ Pinot Noir	California	10 40
Alamos Malbec	Mendoza, Argentina	9 35
Conundrum Red Blend	California	9 35
Cusumano Merlot	Italy	11 42
Josh Craftsman’s Select Cabernet Sauvignon	California	13 40
Joel Gott 815 Cabernet Sauvignon	California	13 52
Double Trouble Red Blend by Charles & Charles	Washington	10 40

ROSÉ

Bieler Père & Fils, Sabine	Provence, France	12 48
‘The Beach’ by Whispering Angel	Provence, France	12 43

SPARKLING

Maschio Prosecco Brut DOC split	Veneto, Italy	11
Bouvet Ladubay Signature Brut	Loire Valley, France	13 44
La Marca Prosecco Rosé split	Veneto, Italy	11
Mumm Sparkling Brut Rosé	Napa Valley, California	55

WINES OF INTEREST

Sonoma-Cutrer ‘The Cutrer’ Chardonnay	California	64
Duckhorn Merlot	Napa Valley, California	80
Kendall Jackson Reserve Cabernet Sauvignon	Sonoma County, California	80

RESERVE

Moët & Chandon Brut Impérial	Champagne, France	90
Cakebread Chardonnay	California	115
Black Stallion Cabernet Sauvignon	Napa Valley, California	90
Caymus Cabernet Sauvignon	Napa Valley, California	140

Fresh squeezed juice, fresh herbs, handcrafted.

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

Sedona Pink Sangria
crisp + sweet
White wine, prickly pear, fresh juices. glass 8 | carafe 17

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

Xique-Xique
clean + herbaceous
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur , basil, fresh juices. | 12

Purple Rain
herbaceous + citrusy
Empress 1908 Indigo Gin, simple, Q tonic. | 9

BYO Mule
clean + spicy
Q Ginger Beer, lime. | 11
STH Mule Pearl Vodka
Irish Mule Jamerson Irish Whiskey
Gin Buck Tanqueray Gin
Bourbon Buck Jim Beam Bourbon
Mexican Buck Exotico Reposado Tequila

French 75
bright + citrusy
Tanqueray Gin, lemon, rosemary simple syrup, prosecco. | 8

Tangerine Smash
bright + citrusy
Bulleit Rye Bourbon, tangerine, lemon, mint. | 12

Paloma
citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda. | 11

Prickly Pear Margarita
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 12

El Patrón Margarita
smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float. | 14

Classic Old Fashioned
bold + smooth
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. | 12
Smoked +2

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.



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

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

Lemon Basil Monsoon
smooth + citrusy
Old Forester 86 Bourbon, lemon, basil, agave nectar. | 11

The Sedona
clean + bright
Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 11

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

SPIRIT-FREE
Add vodka to any spirit-free drink +6

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

Blueberry Blitz
sweet + bright
Blueberry, Sprite, lime. | 6

Lavender Lemonade
floral + citrusy
Lavender, lemon, edible glitter. | 6