

TAPHOUSE

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Add chicken or shrimp +10. Add salmon* +14. Add steak* +16.

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

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

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

Beet + Goat Cheese GF V VO+ 8.9 Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette.

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

Southwest Chicken GF 12.9 House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House-made southwest ranch dressing. Substitute crispy chicken** +4

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

SIDES

All sides are gluten-free except couscous. Sweet potato fries** and roasted Brussels sprouts are premium sides.

Gariic Whipped Potatoes	4.5
Steamed Broccoli	4.5
Shoestring French Fries**	4.5
Seasonal Squash Couscous	4.5
Grilled Asparagus	4.5
Haricot Verts	4.5
STH Bacon Succotash	4.5
Steamed Spinach	4.5
Fruit	۷
Sweet Potato Fries**	6
Roasted Brussels Sprouts	6
Organic Greens	4.5

Please inform your server of any allergies or intolerances.

GF = Gluten-Free VO = Vegetarian Option

V+ = Vegan GFO = Gluten-Free Option HH = Heart Healthier VO+ = Vegan Option

V = Vegetarian

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.

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

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House-Made Soup		4.9 cup 8.9 bowl
New	England clam chowder.	

Bread Basket v Ciabatta bread rolls, house-made whipped honey butter, herbed oil.

Classic Hummus GFO V VO+ Herbed oil, feta, cucumber, flatbreads.

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

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

Goat Cheese + Tomato Jam Bruschetta v Fresh basil, tomato jam, goat cheese, lemon butter drizzle.

Crab-Stuffed Mushrooms GF 10.9 Roasted mushrooms, jumbo lump crab meat, lemon butter.

Buffalo Cauliflower GF** Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.

Canyon Crab Flatbread GFO Crab meat, melted cheese, rémoulade. Spicy Thai Shrimp GF HH

4.9

7.9

9.9

9.9

9.9

10.9

13.9

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.

Canyon Nachos** GF Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico.

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

13.9

14.9

15.9

17.9

16.9

MKT

25.9

Devil's Pass Dip GFO 13.9 Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro, flatbreads.

Crab + Artichoke Dip GFO 10.9 Crab meat, artichoke hearts, melted cheeses, Old Bay, flatbreads.

Thai Glazed Wings** About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. Option for southwest roasted-style. GF

Gorgonzola Shrimp GFO 17.9 Seared large shrimp, lobster brandy cream sauce, gorgonzola. Grilled garlic crostini.

PASTA

toasted potato bun.

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

Shrimp Primavera VO+ GFOMixed seasonal vegetables, fettuccine tossed in 18.9 a herb lemon-wine sauce.

Devil's Pass vo GFO Chicken, penne pasta tossed with a slightly spicy 229 cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2

ARTISAN SANDWICHES + WRAPS

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

Alpine Chicken Sandwich GFO 15.9 Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion,

12.9 Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll.

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

Southwest Chicken WrapHouse-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeñocheddar tortilla.

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

Cheeseburger GFO 17 oz. Wagyu beef*, romaine, tomato, red onion, pickles, 16.9 choice of cheese, toasted potato bun.

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

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

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

Prime Rib Sandwich GFO 18.9 Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus.

ENTRÉES

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

20.9

17.9

Hand-Cut NY Strip* GF 12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.

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

Black Angus Flat Iron Steak* GF 24.9 8 oz. USDA Choice. Choice of two house-made sides.

Crab-Stuffed Shrimp GF

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

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

Fish + Chips** GF

Battered + fried mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries.

Wild Man NY Strip* GF

12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and STH bacon succotash.

Rockfish GF Certified sustainable. Choice of topping and two house-made sides.

Salmon* GF HH Certified sustainable. Choice of topping and two

house-made sides.

TOPPINGS

All toppings are gluten-free.

Seasoned Butter Herb Butter

Lemon Butter

Pineapple-Mango Salsa нн

Chimichurri HH

PREMIUM TOPPINGS

Marsala 6.5 Oscar **Citrus Tomato** Garlic with Feta 5

SLIDERS —				WINE —		
Two sliders per order.						
'Kobe Beef'	11.9		15.9	HOUSE	6	
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.		House-made, rémoulade, greens, red onion. With greens.		Chardonnay Pinot Grigio		
				Pinot Noir Cabernet Sauvignon		
FLATBREADS ———						
Margherita GFO V	8.9	Buffalo Chicken GFO	8.9	SPARKLING		
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.		Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.		Maschio Prosecco Italy	9	36
Meat Lovers GFO	9.9	South Rim Shrimp GFO	9.9	1 to social finally		
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.	2.2	Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.	J.J	WHITE		
·		avocado, charmo.		Villa Pozzi	8	32
BBQ Chicken GFO Chicken, BBQ sauce, melted mozzarella, red onion.	9.9			Moscato Terre Siciliane, IGT, Italy		
				Château Ste. Michelle Dry Riesling Columbia Valley, Washington	8	32
TACUS				Banfi Artist Series Banfi Le Rime	9	36
Two tacos per order. All tacos served with greens.				Pinot Grigio Tuscany, Italy		
Acapulco Fish GFO Broiled mahi-mahi, caramelized onions, avocado,	14.9	Havana Pork GFO Slow-roasted pulled pork, serrano chile sauce,	12.9	Stoneleigh Sauvignon Blanc Marlborough, New Zealand	10	40
pineapple-mango salsa, chimi aioli, cilantro.		jicama slaw, diced cucumber.		Joel Gott Unoaked	11	44
Southwest Steak GFO	16.9		14.9	Chardonnay California		
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese,		Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple mango salsa, cilantro.		Bezel by Cakebread Chardonnay San Luis Obispo Coast, Californic		56
fresh pico, cilantro.						
COCKTAILS + MAR	TINI			ROSÉ		
Fresh squeezed juice, fresh herbs, handcrafted.	1 1 1 1 1			Bieler Père & Fils, Sabine	10	40
				Provence, France		
	9.9	STH Aperol Spritz	12	RED		
Pearl Vodka, fresh lemon, basil. We will donate \$1 to the Tunnel to Towers		bright + bitter Prosecco, Aperol, Solerno blood orange, orange		Acrobat	12	52
Foundation for every T2T Lemon Basil Martini sold! We are a proud supporter of the Tunnel to Towers		bitters, soda.		Pinot Noir Oregon	13	32
Foundation, an organization that honors our nation's		Prickly Pear Margarita sweet + citrusy	11	Trapiche Malbec, Oak Cask Mendoza, Agentina	9	36
first responders and military heroes. #LETUSDOGOOD		Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.		Double Trouble by Charles & Charles	0	36
Sedona White Sangria glass 8 card	ıfe 17			Red Blend Washington	9	30
bright + citrusy White wine, fresh juices.		El Patrón Margarita smooth + citrusy	15	Bonanza by Caymus	10	40
,	.f. 47	Patrón Tequila, fresh juices, Grand Marnier float.		Cabernet Sauvignon California Josh Craftsman's Select	12	52
sweet + bold	ire 17	Smoked Old Fashioned bold + smoky	13	Cabernet Sauvignon California	13	52
Red wine, brandy, fresh juices.		Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.				
Xique-Xique clean + herbaceous	11	, ,		WINES OF INTEREST		
Pearl Cucumber Vodka, St-Germain Elderflower Liqu basil, fresh juices.	eur,	Red Rock bright + sweet	10	J Vineyards California Cuvée Sparkling California		52
Mojito	10	Absolut Citron Vodka, Cîroc Red Berry, fresh juices.		Barboursville		44
clean + refreshing Bacardí Rum, fresh mint, lime, soda.	10	Pomegranate-Blueberry sweet + fruity	10	Pinot Grigio Charlottesville, Virginia		
		Pearl Blueberry Vodka, blood orange, POM juice.		Barboursville Cabernet Sauvignon Charlottesville, Virginia		44
STH Mule clean + spicy	10	Havana Coconut	10	ouberner oddygnon pondnonesyme, yngillid		
Pearl Vodka, Q Ginger Beer, lime.		sweet + tropical Malibu Coconut Rum, Maraschino cherry liqueur,		RESERVE		
Orange Crush citrusy + refreshing	9	pineapple, lime.		Moët & Chandon		90
Absolut Mandrin Vodka, Cointreau, orange juice.		The Sedona clean + bright	12	Brut Impérial Champagne, France		
Paloma situacity refraching	10	Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.		Caymus Cabernet Sauvignon Napa Valley, California		120
citrusy + refreshing Exotico Reposado Tequila, lime, Q grapefruit soda.		Dirty Goose	12	2		
The Greyhound	10	bold + briney Grey Goose dirty martini, gorgonzola bleu	12			
citrusy + bright Tito's Handmade Vodka, St-Germain Elderflower		cheese-stuffed olives.				
Liqueur, grapefruit, rose.				BEVERAGES		
SPIRIT-FREE —						
Add vodka to any spirit-free drink +7.				Coca-Cola Products	3.!	
				Craft Sodas	4	4

Strawberry-Basil Refresher Fresh strawberries, basil, lemon.

Cactus Lemonade Prickly pear, pineapple, lemonade.

6

6

Artisan Teas

Saratoga Water 28 oz. Sparkling or Still.

French Press CoffeeWhole milk, half + half, or almond milk available.

3.25

5.5

7.5

6

6

Marrakesh Mint Marrakesh Mint tea, lemon, mint, cucumber.

Grapefruit Refresher Grapefruit, lime, blood orange, soda.