



STARTERS

House-Made Soup
Ask your server for today’s selection. | 6.9 cup | 8.9 bowl

Bread Basket
Ciabatta bread rolls, house-made whipped honey butter, herbed oil. V | 5.9

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

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 cilantro-lime sauce. Hot + spicy. GF | 11.9

Goat Cheese + Tomato Jam Bruschetta
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 10.9

Classic Hummus
Herbed oil, feta, cucumber, flatbreads. GFO V VO+ | 10.9

Mama Sorrentino’s Meatballs
House-made with beef and pork, red sauce, ricotta, mozzarella, basil, grilled garlic crostini. GFO | 14.9

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

Buffalo Cauliflower**
Fried cauliflower, buffalo sauce, whipped blue cheese, celery. GF | 10.9

Devil’s Pass Dip
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO | 14.9

Canyon Crab Flatbread
Crab meat, melted cheese, remoulade. GFO | 15.9

Spicy Thai Shrimp
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 14.9

Canyon Nachos**
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico. GF | 14.9

GREENS

Sedona House
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+ | 7.9
Add feta or goat cheese +1

Caesar
Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO | 8.9

Gorgonzola Chopped
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 8.9

Strawberry + Beet
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry vinaigrette. GFO V VO+ | 13.9

Julie’s Farmer
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 12.9

Tomato + Burrata
Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GFO V | 13.9

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 | 23.9

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

Salmon* + Asparagus
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 26.9

Add chicken or shrimp +8. Add steak* +12

ARTISAN SANDWICHES + WRAPS

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

Cuban
Slow-roasted 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

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

Cheeseburger
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 16.9
Add cherrywood bacon +2

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

Hangover Burger
7 oz. Wagyu beef*, American cheese, cherrywood bacon, over easy egg*, house-made sauce, caramelized onions, toasted potato bun. GFO | 17.9

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

The Cowboy
Slow-roasted pulled pork, pepper jack + parmesan chese, maple-ginger BBQ sauce, jalapeño cornbread. GFO | 14.9

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

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

Served with choice of side. Gluten Free Bun +1.

PASTA

Primavera
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO V VO+ | 18.9
Add chicken or shrimp +8

Beyond Bolognese
Plant-based Beyond Beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil. GFO V+ | 21.9

Devil’s Pass
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. GFO VO | 23.9
Add Italian fennel sausage +3

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified 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. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 36.9

Hand-Cut NY Strip*
12 oz. USDA 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 | 24.9

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

Bronzed Mahi-Mahi
Certified sustainable. Pan-seared, topped with pineapple-mango salsa. Garlic whipped potatoes and southwest corn. GF | 25.9

Crab-Stuffed Shrimp
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 25.9

Mahi-Mahi
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 information.
GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option 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, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens. GFO | 13.9 (2) 19.9 (3)

Santa Fe Shrimp Tacos**
Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. With greens. GFO | 15.9 (2) 19.9 (3)

Southwest Steak Tacos
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 13.9 (2) 19.9 (3)

Crab Cake Sliders
House-made, remoulade, greens, red onion. With greens. | 15.9 (2) 20.9 (3)

'Kobe Beef'* Sliders
Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 13.9 (2) 18.9 (3)

FLATBREADS

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

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

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

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

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

Fruit | 4
Sweet Potato Fries** | 6
Roasted Brussels Sprouts | 6

BEVERAGES

Coca-Cola Products | 3.5
Craft Root Beer | 4.9

French Press Coffee | 3.9
Artisan Teas | 3.9

Saratoga Water | 7.9
28 oz. Sparkling or Still.

WINE

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

WHITE

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| Villa Pozzi Moscato | Terre Siciliane, IGT, Italy | 12 48 |
| Relax Rielsing | Germany | 8 32 |
| Caposaldo Pinot Grigio | Veneto, Italy | 9 35 |
| Brancott Sauvignon Blanc | Marlborough, New Zealand | 9 35 |
| Three Thieves Chardonnay | California | 10 40 |
| Sonoma-Cutrer ‘The Cutrer’ Chardonnay | Russian River, Sonoma, California | 16 64 |

RED

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| Macmurray Ranch Pinot Noir | Central Coast, California | 12 48 |
| Alamos Malbec | Mendoza, Argentina | 9 36 |
| Double Trouble Red Blend by Charles & Charles | Washington | 10 40 |
| Josh Craftsman’s Select Cabernet Sauvignon | California | 13 40 |
| Joel Gott 815 Cabernet Sauvignon | California | 14 56 |

ROSÉ

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| Bieler Père & Fils, Sabine | Provence, France | 12 60 |
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SPARKLING

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| Maschio Prosecco | Italy | 11 44 |
| Bouvet Ladubay Signature Brut | Loire Valley, France | 12 48 |

RESERVE

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| Moët & Chandon Brut Impérial | Champagne, France | 90 |
| Santa Margherita Pinot Grigio | Alto Adige, Italy | 60 |
| Cakebread Chardonnay | California | 115 |
| Caymus Cabernet Sauvignon | Napa Valley, California | 140 |

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria
bright + citrusy
White wine, fresh juices. glass 10 | carafe 24

Sedona Red Sangria
sweet + bold
Red wine, brandy, fresh juices. glass 10 | carafe 24

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

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

Orange Crush
citrusy + refreshing
Absolut Mandrin Vodka, Cointreau, fresh orange juice. | 12

Paloma
citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda. | 13

The Greyhound
citrusy + bright
Tito’s handmade Vodka, elderflower, fresh grapefruit. | 14

Skinny Goose Spritzer
clean + crisp
Grey Goose L’Orange Vodka, fresh muddled orange, soda. | 14
100 calories, no added sugar

Prickly Pear Margarita
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 14

El Patron Margarita
smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float. | 15

Smoked Old Fashioned
bold + smoky
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 15

COCKTAILS

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.



#LETUSDOGOOD

Red Rock
bright + sweet
Absolut Citron Vodka, Ciroc Red Berry Vodka, fresh juices. | 11

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

Havana Coconut
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 14

The Sedona
clean + bright
Our signature martini!
Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 14

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