



STARTERS

House-made Soup
Ask your server for today’s selection. | 4.9 cup | 6.9 bowl

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

Edamame
Steamed and tossed with smoked sea salt.
GF HH V+ | 7.9

Truffle Fries**
Truffle oil, sea salt, parmesan, truffled lemon aioli. GF | 8.9

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

Classic Hummus
Herbed oil, feta, cucumber, flatbreads. GFO | 9.9

Guacamole**
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.
GF HH VO+ | 9.9

Canyon Crab Flatbread
Crab meat, melted cheese, remoulade. GFO | 13.9

Fried Oysters**
Dusted, flash fried, house-made picante aioli, cocktail sauce. GF | 16.9

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, handcrafted guacamole, fresh pico. GF | 14.9

Fried Calamari**
Fresh, lightly breaded, pepperoncini. Tomato sauce. GF | 15.9

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

GREENS

Add chicken or shrimp +8. Add steak* +10

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 | 7.9

Strawberry Beet
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles.
House-made strawberry vinaigrette. GFO V VO+ | 9.9

Julie’s Farmer
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 10.9

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

Ahi Tuna**
Seared rare*, romaine hearts, microgreens, radishes, chili-marinated edamame, cucumber, avocado, peanuts.
House-made ponzu wasabi vinaigrette. GFO | 20.9

Steakhouse
8 oz. USDA Choice Black Angus flat iron*, chopped lettuces, tomatoes, red onion, walnuts, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 23.9

Salmon* Asparagus
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 17.9

ARTISAN SANDWICHES

Served with choice of side. Gluten-free bun +1.

Alpine Chicken Sandwich
Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 14.9

Cuban
Slow-roasted 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 | 14.9

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

Cheeseburger
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 13.9

Alpine Burger
7 oz. Wagyu beef*, Alpine swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO | 15.9

Hangover Burger
7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house-made sauce, caramelized onions, toasted potato bun. GFO | 15.9

STH Burger
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. GFO | 15.9

Vegan Burger
Plant-based veggie burger, handcrafted 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+ | 15.9

Crispy Chicken Sandwich
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 14.9

PASTA

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.

French Quarter
Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms. GFO VO | 21.9

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

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. Braveheart Black Angus Beef® Premium sides +2

Hand Cut Filet Mignon*
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 34.9

Hand Cut NY Strip*
11 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 31.9

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

Steak Frites
8 oz. USDA Choice Black Angus flat iron*, sliced and topped with herb butter. Shoestring French fries. GF | 20.9

Chicken Marsala
Topped with our house-made marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 22.9

Chuckawalla Chicken
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 22.9

Salmon*
Certified sustainable. Choice of topping and two house-made sides. GF HH | 25.9

Crab-Stuffed Shrimp
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 24.9

Shrimp + Grits
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF | 18.9
Add over-easy egg* +2

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
20% Gratuity Added to parties of 8+. Thank you for taking care of your server.

*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

Acapulco Fish Tacos
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens. GFO | 13 (2) 17 (3)

Southwest Steak Tacos
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 13 (2) 17 (3)

Havana Pork Tacos
Slow-roasted pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens. | 14 (2) 18 (3)

Chipotle Chicken Tacos
Grilled chicken, caramelized onions, fresh pico, chipotle aioli, cilantro. With greens. | 14 (2) 18 (3)

Santa Fe Shrimp Tacos**
Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. With greens. GFO | 15 (2) 19 (3)

SLIDERS + FLATBREADS

‘Kobe Beef’ Sliders**
Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 12 (2) 16 (3)

Crab Cake Sliders
House-made, remoulade, greens, red onions. With greens. | 14 (2) 18 (3)

Italiano Flatbread
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 8.9

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

Buffalo Chicken Flatbread
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. GFO | 8.9

BBQ Chicken Flatbread
Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 8.9

Goat Cheese + Basil Flatbread
Goat cheese, mozzarella, parmesan, fresh basil. GFO V | 7.9

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

SIDES

All sides are gluten-free. (+) indicates a premium side.

Organic Greens | 4
Garlic Whipped Potatoes | 4
Steamed Broccoli | 4
Shoestring French Fries** | 4
Steamed Spinach | 4

Grilled Asparagus | 4
STH Bacon Succotash | 4
Southwest Corn | 4
Fruit | 4
Caprese | 4

Spanish Rice | 4
+ Sweet Potato Fries** | 6
+ Roasted Brussels Sprouts | 6

BEVERAGES

Coca-Cola Products | 3.5
Craft Root Beer | 4

French Press Coffee | 3.5
Artisan Teas | 3.5

Saratoga Water | 6.5
Sparkling or Still. 28 oz.

WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE

Villa Pozzi Moscato	Sicily, Italy	8 31
Heinz Eifel Riesling	Germany	10 38
Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
Sartori Di Verona Pinot Grigio	Veneto, Italy	8 31
Conundrum White Blend	California	10 38
Joel Gott Unoaked Chardonnay	California	10 39
Bezel Chardonnay by Cakebread	San Luis Obispo Coast, California	13 49

RED

Acrobat Pinot Noir	Oregon	13 49
Alexander Valley Vineyards Zinfandel	Alexander Valley, California	12 42
Trapiche Malbec, Oak Cask	Mendoza, Argentina	9 33
Double Trouble Red Blend by Charles & Charles	Washington	9 36
Columbia Crest ‘Grand Estates’ Merlot	Columbia Valley, Washington	9 33
Bonanza Cabernet Sauvignon by Caymus	California	10 39
Josh Craftsmen Select Cabernet Sauvignon	California	11 42

ROSÉ

Bieler Père & Fils, Sabine	Provence, France	10 39
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SPARKLING

Maschio Prosecco	Italy	9 36
Mumm Sparkling Rosé	Napa Valley, California	54
Mumm Napa Brut Prestige	Napa Valley, California	54
J Vineyards California Cuvee Sparkling	California	49

LOCAL WINES OF INTEREST

King Family Verde	Crozet, Virginia	10 39
King Family Viognier	Crozet, Virginia	62
King Family Crosé	Crozet, Virginia	13 45
Michael Shaps Cabernet Franc	Charlottesville, Virginia	54
Michael Shaps Petit Verdot	Charlottesville, Virginia	54
Barboursville Cabernet Sauvignon	Barboursville, Virginia	39

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria
sweet + citrusy
White wine, fresh juices. | 8

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

STH Mule
Pearl Vodka, Q Ginger Beer, lime. | 11

Orange Crush
citrusy + refreshing
Absolut Mandrin Vodka, Cointreau, fresh orange juice. | 10

Prickly Pear Margarita
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 11

Blood Orange Margarita
sweet + citrusy
Exotico Reposado Tequila, triple sec, blood orange, lime. | 11

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

Ultimate Gin + Tonic
smooth + citrusy
Hendrick’s Gin, fresh rosemary, Q tonic. | 13

Fireside Chat
smooth + savory
Bowman Brothers Small Batch Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. | 14

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

Smoked Old Fashioned
smoky + smooth
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

Father’s Old Fashioned
bold + smooth
Bowman Brothers Small Batch Bourbon, aged maple syrup, angostura bitters. | 14

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

COCKTAILS

T2T LEMON BASIL
Pearl Vodka, fresh lemon, basil. | 12.9

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
sweet + bold
Absolut Citron Vodka, Ciroc Red Berry Vodka, fresh juices. | 10

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 Drop
tart + sweet
Absolut Citron Vodka, fresh lemon juice. | 11

The Sedona
clean + bright
Our signature martini!
Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 13

Lemon Basil Monsoon
smooth + citrusy
Jefferson Reserve Bourbon, lemon, basil, agave nectar. | 14

Espresso
bold + smooth
Tito’s handmade Vodka, cold brew double espresso, Kahlua. | 12

Dirty Goose
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 14

Apple Crisp
sweet + spicy
Fresh-pressed apple cider, cinnamon, ginger beer, lime. | 6

Strawberry Basil Refresher
sweet + refreshing
Strawberries, basil, lemon. | 6