



STARTERS

House-made Soup

Ask your server for today’s selection. 4.9 cup | 7.9 bowl

Edamame

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

Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled lime cilantro sauce. Hot + spicy. GF | 9.9

Mediterranean Hummus Platter

Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 11.9

Guacamole**

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

Truffle Fries**

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

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 11.9

Chicken + Black Bean Tostada

Tortillas**, grilled chicken, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF VO | 11.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 14.9

Spicy Thai Shrimp

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 13.9

Southwest Roasted Wings

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

Canyon Nachos**

Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico. GF | 15.9

GREENS

Add chicken or shrimp +9. Add steak* +15. Add salmon* +18. Add filet* +29

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+ | 7.9
Add feta or goat cheese +.75

Caesar

Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO | 9.9

Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 9.9

Julie’s Farmer

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

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 | 14.9

Steakhouse

8 oz. USDA Choice flat iron*, chopped lettuces, tomatoes, red onion, walnuts, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 25.9

Salmon* + Asparagus

Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 25.9

HANDHELDS

Burgers + sandwiches are served with choice of side. Add cherrywood bacon +3. Gluten-Free Bun +1.

Alpine Chicken Sandwich

Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, 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 | 16.9

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 17.9

Caribbean Crab Sandwich

House-made jumbo lump crab cake, greens, tomato, pineapple-mango salsa, remoulade, toasted potato bun. GFO | 18.9

The Cowboy

Slow-roasted pulled pork, pepper jack + parmesan cheese, maple-ginger BBQ sauce, jalapeño cornbread. GFO | 15.9

Cheeseburger

7 oz. Wagyu Beef*, romaine, tomato, red onion, pickles, choice of cheese, 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 | 17.9

Hangover Burger

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

The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. GFO VO+ | 17.9

Cuban

Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. GFO | 16.9

‘Kobe Beef’** Sliders

Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 15.9

Acapulco Fish Tacos

Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens. GFO | 16.9

Southwest Steak Tacos

Seasoned tender steak, black bean salsa, caramelized 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 | 16.9

FLATBREADS

Add sausage +2. Add jalapeños, pepperoni or bacon +1 each

Margherita

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

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 10.9

BBQ Chicken

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

SIMPLY WOOD GRILLED

Premium sides +2. Toppings for fish include: Herb Butter, Lemon Butter, Lemon-Basil Butter, Pineapple-Mango Salsa (HH) or Chimichurri (HH).

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 Ribeye*

12 oz. USDA Choice. Topped with seasoned butter. Choice of two house-made sides. GF | 41.9

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 | 22.9

Seasonal Catch

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

Salmon*

Certified sustainable. Choice of topping and two house-made sides. GF HH | 26.9

PREMIUM TOPPINGS

All toppings are gluten-free.

Marsala | 5

Wild Man | 5

Bourbon-Pineapple Glaze | 4

Caramelized Onions | 2

Sautéed Mushrooms | 2

Citrus Tomato Garlic with Feta | 4

Crab-Stuffed Shrimp (3) | 15.9

Seared Scallops (3) | 14.9

Shrimp Scampi | 9

Seared Shrimp | 9

Jumbo Lump Crab Cake | 11.9

Franchise opportunites available; single, regional and state development. Visit [sedonataphouse.com](https://www.sedonataphouse.com) for more information.

GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 5 or more. Thank you for taking care of your server.

*Contains raw or undercooked ingredients. 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.

PASTA

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO V VO+ | 17.9
Add chicken or shrimp +9
Add steak* +15 or salmon* +18

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. GFO VO | 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 | 22.9
Add Italian fennel sausage +2

French Quarter

Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms. GFO VO | 23.9

Seaside

Pan seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO | 27.9

HOUSE SPECIALTIES

Chicken Marsala

Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 25.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 25.9

Smoky BBQ Beef Short Ribs

Slow-roasted wood grilled Angus beef short ribs, maple-ginger BBQ sauce. Garlic whipped potatoes and jicama slaw. | 29.9

Bourbon Salmon*

Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF | 28.9

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house-made remoulade. Garlic whipped potatoes and Southwest corn. GF | 29.9

Crab-Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 30.9

Walleye Piccata*

Lightly breaded + pan seared, topped with lemon-caper butter. Garlic whipped potatoes and grilled asparagus. | market

All sides are gluten-free. Sweet potato fries, grilled asparagus and roasted Brussels sprouts are premium sides.

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

Steamed Spinach | 4.5
Southwest Corn | 4.5
Spanish Rice | 4.5
Fruit | 4.5

Grilled Asparagus | 6.5
Sweet Potato Fries** | 6.5
Roasted Brussels Sprouts | 6.5

SIDES

BEVERAGES

Coca-Cola Products | 4
Local Craft Sodas | 6 ask your server for today's selection

French Press Coffee | 6
Artisan Teas | 4

Acqua Panna | 6 750 ml, still
San Pellegrino | 6 750 ml, sparkling

WINE

HOUSE | 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

WHITE

Villa Pozzi Moscato	Terre Siciliane, IGT, Italy	11 43
Santa Cristina Pinot Grigio	Delle Venezie, Italy	10 38
Chateau Grand Traverse Riesling	Old Mission Peninsula, MI	9 34
13° Sauvignon Blanc	New Zealand	10 38
Joel Gott Unoaked Chardonnay	California	11 43
Bezel Chardonnay by Cakebread	San Luis Obispo Coast, California	60

RED

Meiomi Pinot Noir	Central Coast, California	15 60
Ruffino Aziano Chianti	Tuscany, Italy	15 60
Dona Paula Malbec	Mendoza, Argentina	9 34
14 Hands Merlot	Columbia Valley, California	9 34
Bonanza Cabernet Sauvignon by Caymus	California	12 46
Josh Craftsmen Select Cabernet Sauvignon	California	10 38
‘Decoy’ by Duckhorn Cabernet Sauvignon	Sonoma, California	13 51
Caymus ‘Conundrum’ Red Blend	Napa Valley, California	12 46
Double Trouble Red Blend by Charles & Charles	Washington	10 38

ROSÉ

Bieler Père & Fils, Sabine	Provence, France	12 46
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SPARKLING

Maschio Prosecco split	Italy	11
La Marca Prosecco	Treviso, Italy	34
J Vineyards California Cuvee Sparkling	California	55
Chandon Brut Rosé split	California	11
Mawby ‘Sex’ Brut Rosé	Michigan	34

RESERVE

Veuve Clicquot Brut	Champagne, France	90
Napa Valley ‘Quilt’ Cabernet Sauvignon	Napa Valley, California	60
Crossbarn Cabernet Sauvignon	Sonoma County, California	80
‘The Prisoner’ Cabernet Sauvignon	Napa Valley, California	90
Caymus Cabernet Sauvignon	Napa Valley, California	120

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria

bright + citrusy
White wine, fresh juices. | 9

Sedona Red Sangria

sweet + bold
Red wine, brandy, fresh juices. | 9

French 75

bright + citrusy
Tanqueray Gin, lemon, rosemary simple syrup, prosecco. | 13

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. | 10

Lavender Blush Gimlet

floral + refrehing
Hendrick’s Gin, lavender, lime. | 11

Classic Margarita Spritzer

sweet + refreshing
Exotico Reposado Tequila, orange liqueur, lime, soda. | 13

Prickly Pear Margarita

sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 13

La Primera Margarita

smooth + citrusy
Herradura Silver Tequila, fresh juices, Grand Marnier float. | 14

Smoked Old Fashioned

smoky + smooth
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

Classic Manhattan

bold + bitter
Bulleit Rye Whiskey, Carpano Antica Formula, bitters, Luxardo cherry. | 13

Smoked Manhattan

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

COCKTAILS

T2T LEMON BASIL

Pearl Vodka, fresh lemon, basil. | 11.9

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. | 12

Havana Coconut

sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 12

The Sedona

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

Liquid Courage

smooth + bright
Belle Isle Cold Brew Coffee Moonshine, Stoli Vanilla, Vodka, Licor 43, cold brew double espresso. | 12

SPIRIT FREE

Cactus Lemonade

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

Sparks Fly

sweet + bright
POM juice, grenadine, Sprite, edible glitter. | 6

Apple Crisp

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

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