

STARTERS

House Made Soup

Ask your server for today's selection. 4.9 cup | 6.9 bowl

Edamame

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

Truffle Fries**

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

Desert Fire Jalapeños

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

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 9.9

Guacamole**

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

Mediterranean Hummus Platter

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 10.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Smoked Salmon Dip

House made, fresh dill, lemon zest. Flatbreads. 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 | 14.9

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, guacamole, fresh pico. GF | 15.9

GREENS

Add Chicken or Shrimp +9. Add Steak* +14. Add Salmon* +16. Add Filet* +25

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

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 11.9

Southwest Chicken

House made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF | 14.9

Salmon* Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 24.9

HANDHELDS

Burgers + sandwiches are served with choice of side. Add cherry-wood bacon +2. Gluten Free Bun +1.

Alpine Chicken Sandwich

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

Crispy Chicken Sandwich**

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 15.9

Prime Rib Sandwich

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

Caribbean Crab Sandwich

House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO | 17.9

Cheeseburger

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

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO | 16.9

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO | 16.9

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 chese, smoky BBQ, jalapeño bread. GFO | 15.9

'Kobe Beef** Sliders

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 13.9

Acapulco Fish Tacos

Broiled mahi mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 13.9

Southwest Steak Tacos

Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 14.9

Santa Fe Shrimp** Tacos

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 14.9

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 | 8.9

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 9.9

BBQ Chicken

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

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH) Premium Sides +1.5

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

Hand Cut Ribeye

12 oz. USDA Choice. Topped with seasoned butter. Choice of two house made sides. GF | 36.9

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 | 22.9

Seasonal Catch market

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF | market

Salmon*

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 24.9

PREMIUM TOPPINGS

Marsala | 4
Wild Man | 4
Bourbon Pineapple Glaze | 4
Caramelized Onions | 2
Sautéed Mushrooms | 2

Citrus Tomato Garlic with Feta | 4
Crab Stuffed Shrimp (3) | 14.9
Seared Scallops (3) | 14.9
Shrimp Scampi | 9
Seared Shrimp | 8
Jumbo Lump Crab Cake | 10.9

Franchise opportunities available; single, regional and state development. 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 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

Gluten Free Upon Request. Vegetarian Options Available

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 16.9
Add chicken or shrimp +9
Add Steak* +14 or Salmon* +16

French Quarter

Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms. | 22.9

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 20.9

Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. | 22.9
Add Italian fennel sausage +2.

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®

Chicken Marsala

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 24.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 24.9

Smoky BBQ Beef Short Rib

Slow roasted wood grilled Angus beef short rib, smoky BBQ sauce. Garlic whipped potatoes and jicama slaw. | 29.9

Bourbon Salmon*

Organic, certified sustainable, fresh caught. House made bourbon pineapple glaze. Garlic whipped potatoes and steamed broccoli. | 26.9

Walleye Piccata*

Lightly breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and grilled asparagus. | 26.9

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF | 27.9

Crab Stuffed Shrimp

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

HOUSE SPECIALTIES

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

Sautéed Spinach | 4.5

Southwest Corn | 4.5

Spanish Rice | 4.5

Fruit | 4.5

Grilled Asparagus | 6

Sweet Potato Fries** | 6

Roasted Brussels Sprouts | 6

SIDES

Coca-Cola Products | 4

Local Craft Sodas | 5 ask your server for today's selection

French Press Coffee | 4

Mighty Leaf Teas | 4

Aqua Panna | 5 750 ml, still

San Pellegrino | 5 750 ml, sparkling

WINE

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

WHITE

Ruffino Moscato d'Asti	Piedmont, Italy	10 38
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
Hahn Chardonnay	California	11 43
La Crema Chardonnay	Sonoma Coast, California	12 46

RED

Portlandia Pinot Noir Vintage Select	Willamette Valley, Oregon	11 43
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
Franciscan Cabernet Sauvignon	Monterey, California	10 38
'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13 51
Caymus 'Conundrum' Red Blend	Napa Valley, California	12 46
Threadcount Red Blend by Napa Quilt	California	12 46

ROSE

Chateau Campuget	Costieres de Nimes, France	10 38
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SPARKLING

Ruffino Prosecco split	Italy	11
La Marca Prosecco	Treviso, Italy	34
Chandon Brut	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, hand crafted.

Sedona White Sangria

bright + citrusy

White wine, fresh juices. | 9

Sedona Red Sangria

sweet + bold

Red wine, brandy, fresh juices. | 9

Xique-Xique

clean + herbaceous

Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 11

STH Mule

clean + spicy

Pearl Vodka, Q Ginger Beer, lime. | 9

Baked Irish Apple

bold + spicy

Tullamore Dew Irish Whiskey, fresh pressed apple cider, lemon, cinnamon. | 12

Lavender Blush Gimlet

floral + refreshing

Hendrick's Gin, lavender, lime. | 11

Prickly Pear Margarita

sweet + citrusy

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 12

La Primera Margarita

smooth + citrusy

Herradura Silver, fresh juices, Grand Marnier float. | 13

Applejack Sazerac

bold + fruity

Laird's Applejack Brandy, bourbon barrel aged maple syrup, Peychaud's bitters. | 12

Fireside Chat

smooth + savory

Bowman Brothers Bourbon, sweet vermouth, fresh pressed apple cider, fresh juices, orange bitters | 13

Smoked Old Fashioned

smoky + smooth

Woodford Reserve Bourbon, Angostura 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.



#LETUSDOGOOD

Pomegranate Blueberry

sweet + fruity

Pearl Blueberry, 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, St. Germain, fresh juices. | 13

SPIRIT FREE

Cactus Lemonade

sweet + bright

Prickly pear, pineapple, lemonade. | 6

Apple Crisp

sweet + spicy

Fresh pressed apple cider, cinnamon, Q ginger beer, lime | 6

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