

## STARTERS

**House Made Soup** 4.9 cup | 6.9 bowl  
Ask your server for today's selection.

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

**Truffle Fries\*\*** 9.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

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

**Goat Cheese + Tomato Jam Bruschetta** 9.9  
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

**Hummus Duo** 9.9  
Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO V

**Guacamole\*\*** 9.9  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+

**Spicy Thai Shrimp** 12.9  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

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

**Southwest Roasted Wings** 14.9  
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

## GREENS

Add Chicken or Shrimp +7. Add Steak\* +13. Add Salmon\* +15. Add Filet\* +24

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

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

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

**Vine-Ripened Tomato** 11.9  
Organic greens, vine-ripened tomatoes, red onion, feta, basil. House made balsamic vinaigrette. GF VO+

**Southwest Chicken** 11.9  
House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF

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

**Salmon\* Asparagus** 22.9  
Organic, certified sustainable Verlasso® salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

## HANDHELDS

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

**Alpine Chicken Sandwich** 12.9  
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

**Crispy Chicken Sandwich\*\*** 12.9  
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

**Prime Rib Sandwich** 13.9  
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

**Caribbean Crab Sandwich** 17.9  
House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO

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

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

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

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

**'Kobe Beef'\* Sliders** 12.9  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

**Acapulco Fish Tacos** 12  
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO

**Southwest Steak Tacos** 12  
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

**Primavera** 16.9  
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +7  
Add Steak\* +13

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

**Grilled Chicken Alfredo** 19.9  
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

**Devil's Pass** 21.9  
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.  
Add Italian fennel sausage +2.

## SIMPLY WOOD GRILLED

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

**Hand Cut Filet Mignon\*** 33.9  
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Black Angus Flat Iron Steak\*** 22.9  
8 oz. USDA Choice.  
Choice of two house made sides. GF

**Seasonal Catch** market  
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

**Hand Cut NY Strip\*** 34.9  
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

**Grilled Chicken** 19.9  
8 oz. Side of BBQ.  
Choice of two house made sides. GF HH

**Verlasso® Salmon** 23.9  
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

## PREMIUM TOPPINGS

**Marsala** +4  
**Wild Man** +4  
**Bourbon Glaze** +4  
**Sautéed Onions** +2  
**Sautéed Mushrooms** +2

**Citrus Tomato Garlic with Feta** +4  
**Crab Stuffed Shrimp (3)** +14.9  
**Shrimp Scampi** +8  
**Seared Shrimp** +7  
**Jumbo Lump Crab Cake** +10.9

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

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

\*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.

# HOUSE SPECIALTIES

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

## Chicken Marsala 21.9

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

## Chuckawalla Chicken 21.9

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

## Smoky BBQ Beef Short Rib 29.9

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

## Bourbon Salmon 25.9

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

## Crab Stuffed Shrimp 29.9

Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

## Sedona Crab Cakes 27.9

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

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

## Margherita 8.9

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

## Goat Cheese + Basil 8.9

Goat cheese, mozzarella, parmesan, fresh basil. GFO V

## Italiano 9.9

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

## Devils Canyon 8.9

House made white cheese sauce, andouille sausage, bacon, green onion. Side of sriracha. GFO

## BBQ Chicken 9.9

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

All sides are gluten free.

## Garlic Whipped Potatoes +3

## Steamed Broccoli +3

## Shoestring French Fries\*\* +3

## Sautéed Spinach +3

## Southwest Corn +3

## Fruit +3

## Grilled Asparagus +5

## Sweet Potato Fries\*\* +5

## Roasted Brussels Sprouts +5

## Coca-Cola Products +3

## Craft Sodas +4 *ask your server for today's selection*

## French Press Coffee +4

## Mighty Leaf Teas +3

## Aqua Panna +5 800 ml, still

## San Pellegrino +5 800 ml, sparkling

# WINE

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

WHITE

|                                 |                           |         |
|---------------------------------|---------------------------|---------|
| Ruffino Moscato d'Asti          | Piedmont, Italy           | 8   30  |
| Santa Cristina Pinot Grigio     | Delle Venezie, Italy      | 10   38 |
| Chateau Grand Traverse Riesling | Old Mission Peninsula, MI | 8   30  |
| 13° Sauvignon Blanc             | New Zealand               | 9   34  |
| Hess Select Chardonnay          | Monterey, California      | 10   38 |
| La Crema Chardonnay             | Sonoma Coast, California  | 12   46 |

RED

|  |                             |         |
|--|-----------------------------|---------|
| Elouan Pinot Noir                      | Oregon                      | 12   46 |
| Meiomi Pinot Noir                      | Central Coast, California   | 15   60 |
| Dona Paula Malbec                      | Mendoza, Argentina          | 8   30  |
| 14 Hands Merlot                        | Columbia Valley, California | 8   30  |
| Plungerhead Zinfandel                  | Lodi, 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 |

ROSÉ

|                  |                            |        |
|------------------|----------------------------|--------|
| Chateau Campuget | Costieres de Nimes, France | 9   34 |
|------------------|----------------------------|--------|

SPARKLING

|                         |                |    |
|-------------------------|----------------|----|
| Ruffino Prosecco split  | Italy          | 11 |
| La Marca Prosecco       | Treviso, Italy | 34 |
| Chandon Brut            | California     | 55 |
| Chandon Brut Rosé split | California     | 11 |

RESERVE

|  |                         |     |
|--|-------------------------|-----|
| Veuve Clicquot Brut                    | Champagne, France       | 90  |
| Napa Valley 'Quilt' Cabernet Sauvignon | Napa Valley, California | 60  |
| Caymus Cabernet Sauvignon              | Napa Valley, California | 120 |

# FLATBREADS

# SIDES

# BEVERAGES

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

## Sedona White Sangria 9

*bright + citrusy*

White wine, fresh juices.

## Sedona Pink Sangria 9

*sweet + crisp*

White wine, prickly pear, fresh juices.

## Sedona Red Sangria 9

*sweet + bold*

Red wine, brandy, fresh juices.

## Xique-Xique 10

*clean + herbaceous*

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

## STH Mule 9

*clean + spicy*

Pearl Vodka, Q Ginger Beer, lime.

## Tangerine POM Spritzer 10

*sweet + citrusy*

Tito's Vodka, tangerine, POM juice, soda.

## Prickly Pear Margarita 11

*sweet + citrusy*

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

## La Primera Margarita 13

*smooth + citrusy*

Herradura Silver, fresh juices, Grand Marnier float.

## Apache Fire Margarita 12

*hot + citrusy*

Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, lime.

## Smoked Old Fashioned 14

*smoky + smooth*

Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

## T2T LEMON BASIL

Pearl vodka, fresh lemon, and 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.



## Pomegranate Blueberry 10

*sweet + fruity*

Pearl Blueberry, blood orange, POM juice.

## Havana Coconut 10

*sweet + tropical*

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

## The Sedona 12

*clean + bright*

Our signature martini! Bombay Sapphire, St. Germain, fresh juices.

## SPIRIT FREE

Add vodka to any spirit free drink +6

## Cactus Lemonade 5

*sweet + bright*

Prickly pear, pineapple, lemonade.

## Blueberry Blitz 5

*sweet + bright*

Blueberry, Sprite, lime.

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