

## 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. | 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 lime cilantro sauce. Hot and spicy. GF | 8.9

### 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\*\*

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

### Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

### 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 | 14.9

### Canyon Nachos\*\*

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

### Fried Oysters\*\*

Dusted, flash fried, house made picante aioli, house made cocktail sauce. 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. | 5.9 GF HH V+ | 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 | 6.9

### Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 9.9

### Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH VO+ | 10.9

### Southwest Chicken

House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF | 12.9

### Steakhouse

8 oz. USDA Choice Flat Iron steak\*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 22.9

### Salmon Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 16.9

## ARTISAN SANDWICHES

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

### Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 13.9

### Cuban

Smoked 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

### The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+ | 14.9

### 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 | 14.9

### Prime Rib Sandwich

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

### Crispy Chicken\*\* Sandwich

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

### The Cowboy

Slow roasted pulled pork, pepper jack cheese, smoky BBQ, jalapeño bread. GFO | 14.9

## 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 +8

### Devil's Pass

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

### French Quarter

Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. | 21.9

## ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Premium Sides +2

### Hand Cut Filet Mignon\*

6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 29.9

### Hand Cut NY Strip\*

11 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 29.9

### Black Angus Flat Iron Steak\*

8 oz. USDA Choice. Choice of two house made sides. GF | 22.9

### Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 19.9

### Chicken Marsala

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 21.9

### Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 21.9

### Norwegian Salmon

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

### Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 23.9

### Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 25.9

## TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

Franchise opportunities available, 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  
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 + SLIDERS

## Acapulco Fish Tacos

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 13

## Santa Fe Shrimp\*\* Tacos

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 15

## Southwest Steak Tacos

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 13

## 'Kobe Beef\*\* Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 11

## Crab Cake Sliders

House made, remoulade, greens, red onions. With greens. | 12

## Salmon Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 13

# FLATBREADS

## South Rim Shrimp

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

## Italiano

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

## BBQ Chicken

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

## Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO | 7.9

## Margherita

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

Sautéed Spinach | 4

Grilled Asparagus | 4

Fruit | 4

Southwest Corn | 4

Green Beans | 4

Caprese | 4

+ Sweet Potato Fries\*\* | 6

+ Roasted Brussels Sprouts | 6

# BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 4

French Press Coffee | 3.5

Mighty Leaf Teas | 3.5

Saratoga Water | 6.5

Sparkling or Still. 28 oz.

# WINE

HOUSE | 6 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
Kenwood 'Yulupa' Chardonnay	Monterey, California	8   31
Hess Select Chardonnay	Monterey, California	9   33

RED

Etude Lyric Pinot Noir	California	11   42
Meiomi Pinot Noir	California	42
Alexander Valley Vineyards Zinfandel	Alexander Valley, California	12   42
Trapiche Malbec, Oak Cask	Mendoza, Argentina	9   33
Michael David 'Freakshow' Red Blend	Lodi, California	11   43
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	9   33
Markham Six Stack Merlot	North Coast, California	52
Josh Cellars Cabernet Sauvignon	California	9   33
Joel Gott 815 Cabernet Sauvignon	California	12   42

ROSE

Los Dos	Campo de Borja, Spain	8   31
Meiomi	California	43

SPARKLING

Wycliff Brut	California	7   27
Wycliff Sparkling Rosé	California	7   27
Dibon Cava Brut	Spain	44
Josh Prosecco Split	Italy	9
Mumm Sparkling Rosé	Napa Valley, California	54
Mumm Napa Brut Prestige	Napa Valley, California	54

## LOCAL WINES OF INTEREST

King Family Verde	Crozet, Virginia	10   39
King Family Viognier	Crozet, Virginia	62
Stinson Vineyards Sauvignon Blanc	Charlottesville, Virginia	42
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, hand crafted.

# COCKTAILS

## Sedona White Sangria

*sweet + citrusy*  
White wine, fresh juices.  
glass 8 | 19

## Sedona Red Sangria

*sweet + bold*  
Red wine, fresh juices.  
glass 8 | 19

## Build Your Own Mule

*clean + spicy*  
Q Ginger Beer, lime. | 10  
STH Mule Pearl Vodka  
Irish Mule Jameson Irish Whiskey  
Gin Buck Tanqueray Gin  
Bourbon Buck Jim Beam Bourbon  
Mexican Buck Exotico Reposado Tequila

## STH Orange Crush

*citrusy + refreshing*  
Absolut Mandrin, Cointreau, fresh orange juice. | 9

## Prickly Pear Margarita

*sweet + citrusy*  
Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 10

## El Patron Margarita

*smooth + citrusy*  
Patron, fresh juices, Grand Marnier float. | 15

## Ultimate Gin + Tonic

*smooth + citrusy*  
Hendrick's Gin, fresh rosemary, Q tonic. | 10

## Smoked Old Fashioned

*smoky + smooth*  
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 13

## Smoked Manhattan

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

## 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.



#LETUSDOGOOD

## Red Rock

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

## Pomegranate Blueberry

*sweet + fruity*  
Pearl Blueberry, blood orange, POM juice. | 10

## Havana Coconut

*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 10

## Lemon Drop

*tart + sweet*  
Absolut Citron, fresh lemon juice. | 10

## The Sedona

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

## Lemon Basil Monsoon

*smooth + citrusy*  
Jefferson Reserve Bourbon, lemon, basil, agave nectar. | 10

## Dirty Goose

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

## SPIRIT FREE

Add vodka to any spirit free drink +6

## Cactus Lemonade 5

*sweet + bright*  
Prickly pear, pineapple, lemonade.

## Blueberry Blitz

*sweet + bright*  
Blueberry, Sprite, lime. | 5

## Marrakesh Mint 5

*clean + herbaceous*  
Marrakesh Mint Tea, lemon, mint, cucumber. | 5

## Strawberry Basil Refresher

*sweet + refreshing*  
Strawberries, basil, lemon. | 5