

STARTERS -

House Made Soup

Ask your server for today's selection. | 5.9 cup | 7.9 bowl

Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. | 4.9

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 | 10.9

Hummus Duo

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+ | 9.9

Guacamole**

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

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 10.9

Devils Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro. Flatbreads. GFO | 13.9

Canvon 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

Canyon Nachos**

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh

GREENS-

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, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 11.9

Vine-Ripened Tomato

Organic greens, vine-ripened tomatoes, red onion, feta, basil. House made balsamic vinaigrette. GF VO+ | 9.9

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 Substitute crispy chicken** +4

Julie's Farmer

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

Add Chicken or Shrimp +8. Add Steak* +10

Salmon Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF | 18.9

ARTISAN SANDWICHES + WRAPS

Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 10.9

Cuban

Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. GFO | 9.9

Caribbean Crab Sandwich

House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO | 16.9

Crispy Chicken Sandwich** 14.9

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

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 9.9 Add bacon and egg +4

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 13.9 Add cherry-wood bacon +2

Hangover Burger

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

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, 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

Grilled Rockfish Sandwich** 15.9

Grilled rockfish, house cilantro-lime remoulade, pineapple mango salsa, greens, tomato, crispy fried onions, toasted potato bun. GFO | 15.9

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

Prime Rib Sandwich

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

Vegetable Hummus Wrap

Hummus, lettuce, tomato, cucumber, fresh mozzarella, balsamic glaze, spinach tortilla. | 12.9

Southwest Chicken Wrap

House made chicken tenders**, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tortilla. | 15.9

PASTA —

Primavera **Devil's Pass**

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 16.9 Add chicken or shrimp +8

Gluten Free Upon Request. Vegetarian Options Available

Chicken, penne pasta tossed with a slightly spicy cream sauce,

red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil, 123.9 Add Italian fennel sausage +2.

ENTRÉES -

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Choice of two house made sides. Choice of topping, if desired. 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 NY Strip*

8 oz. USDA Choice.

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 35.9

Black Angus Flat Iron Steak*

Choice of two house made sides. GF | 23.9

Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 20.9

Crab Stuffed Shrimp

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

Certified sustainable, fresh caught, arilled. Choice of topping and two house made sides. GF | 22.9

Norwegian Salmon

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 25.9

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

TOPPINGS

Franchise opportunities available, visit sedonataphouse.com for information.

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

*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.

Lex-New!

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.

Crab Cake Sliders

House made, remoulade, greens, red onion. With greens. | 14.9

'Kobe Beef'* Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 12.9

FLATBREADS

South Rim Shrimp

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

BBQ Chicken

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

Italiano

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

Ricotta + Spinach

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V | 8.9

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 8

All sides are gluten free.

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

Grilled Asparagus | 4.5 Southwest Corn | 4.5 Organic Greens | 4

Fruit | 4 **Sweet Potato Fries**** | 6 **Roasted Brussels Sprouts** | 6

BEVERAGES

SIDES

Coca-Cola Products | 3.5 Craft Root Beer | 4

French Press Coffee | 3.5 Mighty Leaf Teas | 3.5

Saratoga Water | 7 Sparkling or Still. 28 oz.

WINE —

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	Relax Rielsing Chateau Ste. Michelle Dry Riesling	Longuich, Germany	9 27
	Brancott Sauvignon Blanc	Columbia Valley, Washington	8 31 9 34
	Oyster Bay Sauvignon Blanc	Marlborough, New Zealand	
	Caposaldo Pinot Grigio	Marlborough, New Zealand	9 30
	Acrobat Pinot Gris	Veneto, Italy	9 34
	Hess Select Chardonnay	Oregon	9 30
	The Seeker Chardonnay	California	9 35
	The Seeker Chardonnay	California	9 30
	Irony Black Pinot Noir	Monteray, California	9 34
	Macmurray Ranch Pinot Noir	California	12 46
	Alamos Malbec	Mendoza Argentina	9 30
	Cusumano Merlot	Italy	9 26
	Michael David 'Petite Petit'	Lodi, California	13 41
\cap	Conundrum Red Blend	California	9 34
REC	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	7 26
	J. Lohr Syrah	Paso Robles, California	10 32
	Josh Cellars Cabernet Sauvignon	California	10 38
	Joel Gott 815 Cabernet Sauvignon	California	12 40
	1000 Stories Bourbon Barrel Aged	California	8 30
	Cabernet Sauvignon		
—	'Whispering Angel'	Provence, France	10 38
S	Chapoutier Belle	Provence, France	8 30
RO	Gloria Ferrer Blanc de Noirs	Carneros, California	64
SPARKLING			
	La Marca Prosecco Brut	Italy	8 30
	Moët & Chandon Brut Impérial	Champagne, France	90
	Bouvet Ladubay Signature Brut	Loire Valley, France	12 40

WINES OF INTEREST

Sonoma-Cutrer 'The Cutrer' Chardonnay	California	11 42
Santa Margherita Pinot Grigio	Italy	9 34
Meiomi Pinot Noir	California	12 46
Michael David 'Freakshow' Red Blend	Lodi, California	45

RESERVE

021112			
Cakebread Chardonnay	California	115	
Duckhorn Merlot	Napa Valley, California	80	
Stags Leap Cabernet Sauvignon	Napa Valley, California	100	
Caymus Cabernet Sauvignon	Napa Valley, California	140	
Stone Street Estate Cabernet Sauvignon	California	80	

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria

White wine, fresh juices. glass 8 | carafe 17

Sedona Red Sangria

Red wine, brandy, fresh juices. glass 8 | carafe 17

Xique-Xique

Pearl Cucumber Vodka, St. Germain, basil,

fresh juices. | 10

Mojito

refreshing

Bacardi Rum, fresh mint, lime, soda.

Pearl Vodka, Q Ginger Beer, lime. | 10

Orange Crush

Absolut Mandrin, Cointreau, fresh orange juice. | 9

Paloma

+ refreshing

Exotico Reposado, lime, Q grapefruit soda. | 9

The Greyhound

Tito's handmade Vodka, elderflower, fresh grapefruit. | 10

Skinny Goose Spritzer

Grey Goose L'Orange, fresh muddled orange, soda. | 9 100 calories, no added sugar

Skinny Girl Tangerine

Pom Spritzer

Skinny Girl Vodka, tangerine, POM juice,

Prickly Pear Margarita

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 10

El Patron Margarita

Patron, fresh juices, Grand Marnier float. | 13

Smoked Old Fashioned

Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 12

Smoked Manhattan

Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 14

COCKTAILS

T2T LEMON BASIL

Pearl vodka, fresh lemon, 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.



Red Rock

Absolut Citron, Ciroc Red Berry, fresh juices. | 10

Pomegranate Blueberry

Pearl Blueberry, blood orange, POM juice. | 10

Havana Coconut

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 10

Watermelon

Tito's handmade Vodka, lime juice,

The Sedona

Our signature martini!

Bombay Sapphire, St. Germain, fresh juices. | 12

Dirty Goose

Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 12

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint

Marrakesh Mint Tea, lemon, mint, cucumber. | 6

Green Tea MuleGreen Dragon Tea, lime, POM juice, Q Ginger Beer. | 6

Grapefruit Refresher Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6