

STARTERS

House Made Soup 4.9 cup | 6.9 bowl

Truffle Fries 7.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Edamame 7.9

Steamed and tossed with smoked sea salt. GF HH V+

**Goat Cheese + Tomato Jam
Bruschetta** 8.9

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

Desert Fire Jalapeños 8.9

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

Guacamole 8.9

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

Spicy Thai Shrimp 11.9

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

Canyon Crab Flatbread 12.9

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

Canyon Nachos 14.9

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

GREENS

Add Chicken or Shrimp +6. Add Salmon* +12, Add Steak* +10

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

Strawberry Beet 9.9

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

Julie's Farmer 9.9

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

Southwest Chicken 8.9

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

Salmon* Asparagus 14.9

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

Steakhouse 16.9

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

ARTISAN SANDWICHES

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

Alpine Chicken 9.9

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

Cuban 8.9

Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted artisan roll. GFO

Hangover Burger 14.9

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

STH Burger 14.9

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

Cheeseburger 11.9

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, 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

The Beyond Burger 13.9

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

Prime Rib 12.9

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

PASTA

Gluten Free Upon Request. Vegetarian Options Available

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.

Primavera 14.9

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

French Quarter 18.9

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

Franchise opportunities available, visit sedonataphouse.com for more information.

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

HANDHELDS

SLIDERS

<p>'Kobe Beef' Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. 9</p>	<p>Crab Cake House made, remoulade, greens, red onion. With greens. 11</p>	<p>Salmon Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. 13</p>	<p>Dixie Smoked pulled pork and house made jicama slaw. With greens. 9</p>
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TACOS

<p>Acapulco Fish Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO 11</p>	<p>Southwest Steak Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO 11</p>	<p>Santa Fe Shrimp Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO 14</p>
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FLATBREADS

<p>South Rim Shrimp Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO 7.9</p>	<p>Italiano Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO 7.9</p>	<p>BBQ Chicken Chicken, BBQ sauce, melted mozzarella, red onion. GFO 7.9</p>	<p>Margherita Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V 7.9</p>	<p>Goat Cheese + Basil Goat cheese, mozzarella, parmesan, fresh basil. GFO 7.9</p>
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ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®. Toppings include: Seasoned Butter, Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

<p>Hand Cut Filet Mignon* 29.9 6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF</p>	<p>Grilled Chicken 18.9 8 oz. Side of BBQ. Choice of two house made sides. GF HH</p>	<p>Norwegian Salmon* 23.9 Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH</p>
<p>Hand Cut NY Strip 29.9 11 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF</p>	<p>Chicken Marsala 19.9 8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF</p>	<p>Crab Stuffed Shrimp 23.9 Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF</p>
<p>Black Angus Flat Iron Steak* 20.9 8 oz. USDA Choice. Choice of two house made sides. GF</p>	<p>Chuckawalla Chicken 17.9 8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF</p>	<p>Seared Scallops 25.9 Large scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF</p>

SIDES

All sides are GF except Seasonal Squash Couscous.
**Indicates a premium side.

Organic Greens	+3	Grilled Asparagus	+3	Grilled Vegetables	+5
Garlic Whipped Potatoes	+3	Fruit	+3	Sweet Potato Fries**	+5
Steamed Broccoli	+3	Southwest Corn	+3	Roasted Brussels Sprouts**	+5
Shoestring French Fries	+3	Seasonal Squash Couscous	+3		

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the owner, manager, chef or your server.

WINE

HOUSE 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 31
	Heinz Eifel Riesling	Germany	8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	8 31
	Barboursville Pinot Grigio	Virginia	10 39
	Sartori Di Verona Pinot Grigio	Veneto, Italy	7 27
	Ærena Chardonnay	California	10 39
	Hess Select Chardonnay	California	32
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
RED	Angeline Pinot Noir	California	8 31
	La Madeline Cabernet-Merlot	Pays d'Oc, France	8 31
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
	Portillo Malbec	Mendoza, Argentina	39
	Zuccardi 'Serie A' Malbec	Mendoza, Argentina	10 39
	Cousiño-Macul Antiguas Reservas Merlot	Maipo Valley, Chile	8 31
	Cousiño-Macul Antiguas Reserva Cabernet Sauvignon	Maipo Valley, Chile	10 39
	Josh Cellars Cabernet Sauvignon	California	9 35
	Barboursville Cabernet Sauvignon	Virginia	10 39
ROSE	Los Dos	Campo de Borja, Spain	7 27
	Meiomi	California	9 35
	Fleur de Mer	Provence, France	45
	Dibon Cava Brut	Spain	44
SPARKLING	Maschio Prosecco	Veneto, Italy	9
	Mumm Sparkling Rosé	Napa Valley, California	49
	Mumm Napa Brut Prestige	Napa Valley, California	49
	Veuve Cliquot 'Yellow Label'	Champagne, France	90

WINES OF INTEREST

Stintson Vineyards Sauvignon Blanc	Charlottesville, Virginia	36
La Crema Pinot Noir	Sonoma, California	54
Kenwood Jack London Merlot	Sonoma, California	46

RESERVE SELECTION

Beringer 'Private Reserve' Chardonnay	Napa Valley, California,	80
Erath Pinot Noir Resplendent	Oregon	52
Peju Cabernet Sauvignon	Napa Valley, California	90

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	6
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	6
Skinny Girl Tangerine POM Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	8
STH Mule <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	9
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	9
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10
El Patron Margarita <i>smooth + citrusy</i> Patron Tequila, fresh juices, Grand Marnier float.	15
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	10
Smoked Old Fashioned <i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI

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.



#LETUSDOGOOD

Red Rock <i>sweet + bold</i> Absolut Citron, Ciroc Red Berry, fresh juices.	9
Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	9
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Lemon Drop <i>tart + sweet</i> Absolut Citron, fresh lemon juice.	9
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Lemon Basil Monsoon <i>smooth + citrusy</i> Jefferson Reserve Bourbon, lemon, basil, agave nectar.	10
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

BEVERAGES

Coca-Cola Products	2.5
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	4.5
Mighty Leaf Teas	2.75
French Press Coffee	2.75

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
Grapefruit Refresher Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade Prickly pear, pineapple, lemonade.	3.9