

## STARTERS

**House Made Soup** 5.9 cup | 7.9 bowl  
Ask your server for today's selection.

**Truffle Fries** 8.9  
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

**Desert Fire Jalapeños** 8.9  
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

**Goat Cheese + Tomato Jam Bruschetta** 8.9  
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

**Hummus Duo** 8.9  
Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

**Crab Stuffed Mushrooms** 10.9  
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

**Guacamole** 10.9  
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** 13.9  
Crab meat, melted cheese, remoulade. GFO

**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 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

**Southwest Chicken** 8.9  
House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF

**Vine-Ripened Tomato** 8.9  
Organic greens, vine-ripened tomatoes, red onion, feta, basil. House made balsamic 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+

**Strawberry Beet** 11.9  
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

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

## ARTISAN SANDWICHES + WRAPS

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

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

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

**Caribbean Crab Sandwich** 14.9  
House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, 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

**Cheeseburger** 12.9  
7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO Add cherry-wood bacon +2

**Hangover Burger** 15.9  
7 oz. Wagyu beef\*, American cheese, bacon, over easy egg\*, house made sauce, caramelized onions, toasted potato bun. GFO

**STH Burger** 15.9  
7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

**The Beyond Burger** 15.9  
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

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

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

**Vegetable Hummus Wrap** 11.9  
Hummus, lettuce, tomato, cucumber, fresh mozzarella, balsamic glaze, spinach tortilla.

**Southwest Chicken Wrap** 13.9  
House made chicken tenders, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño cheddar tortilla.

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

Lex-Palomar 07.22 \*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.

# HANDHELDS

## SLIDERS

**Crab Cake**  
House made, remolaude, greens,  
red onions. With greens.  
14.9

**'Kobe Beef\*\***  
Wagyu beef, Vermont cheddar,  
house made sauce, caramelized  
onions. With greens.  
10

## TACOS

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

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

**Santa Fe Shrimp**  
Crispy shrimp tossed with  
house made picante aioli,  
jicama slaw, pineapple  
mango salsa, cilantro.  
With greens. GFO  
14

**Havana Pork**  
Pulled pork, serrano  
chile sauce, jicama slaw,  
diced cucumber.  
With greens.  
13

## FLATBREADS

**South Rim Shrimp**  
Shrimp, mozzarella,  
parmesan, fresh pico,  
avocado, cilantro. GFO  
9

**Meat Lovers**  
Italian fennel sausage,  
pepperoni, red onion,  
mozzarella, parmesan,  
fresh basil. GFO  
8

**BBQ Chicken**  
Chicken, BBQ sauce,  
melted mozzarella,  
red onion. GFO  
8

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

## 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).

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

**Grilled Chicken** 18.9  
8 oz. Side of BBQ.  
Choice of two house made sides. GF HH

**Golden Sea Bass (Corvina)** 21.9  
Certified sustainable. 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

**Crab Stuffed Shrimp** 24.9  
Large shrimp stuffed with jumbo lump crab  
meat, fresh spinach, lemon butter, garlic  
whipped potatoes. GF

**Norwegian Salmon\*** 24.9  
Organic, certified sustainable, fresh caught.  
Grilled with choice of topping and two  
house made sides. GF HH

**Black Angus Flat Iron Steak\*** 21.9  
8 oz. USDA Choice.  
Choice of two house made sides. GF

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

**Primavera** 15.9  
Mixed seasonal vegetables, fettuccine  
tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +8

**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.

## SIDES

All fresh made sides +4. All sides are GF.

**Organic Greens** +4  
**Grilled Asparagus** +4  
**Steamed Broccoli** +4  
**Shoestring French Fries** +4

**Fruit** +4  
**Garlic Whipped Potatoes** +4  
**Southwest Corn** +4  
**Roasted Brussels Sprouts** +4  
**Sweet Potato Fries** +5

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# WINE

HOUSE 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	<b>Stemmari Moscato</b>	Sicily, Italy	8   30
	<b>Relax Riesling</b>	Longuich, Germany	7   27
	<b>Chateau Ste. Michelle Dry Riesling</b>	Columbia Valley, Washington	8   31
	<b>Black Stallion Sauvignon Blanc</b>	Napa Valley, California	9   34
	<b>Oyster Bay Sauvignon Blanc</b>	Marlborough, New Zealand	8   30
	<b>Caposaldo Pinot Grigio</b>	Veneto, Italy	9   34
	<b>A-Z Pinot Grigio</b>	Oregon	8   30
	<b>Hess Select Chardonnay</b>	California	9   35
	<b>The Seeker Chardonnay</b>	California	8   30
RED	<b>MacMurray Ranch Pinot Noir</b>	California	12   46
	<b>Alamos Malbec</b>	Mendoza Argentina	8   30
	<b>Cusumano Merlot</b>	Italy	7   26
	<b>Conundrum Red Blend</b>	California	9   34
	<b>Columbia Crest 'Grand Estates' Merlot</b>	Columbia Valley, Washington	7   26
	<b>Z Alexander Brown 'Uncaged' Pinot Noir</b>	California	10   32
	<b>Black Stallion Cabernet Sauvignon</b>	California	13   41
	<b>Josh Cellars Cabernet Sauvignon</b>	California	10   38
	<b>Joel Gott 815 Cabernet Sauvignon</b>	California	12   40
	<b>1000 Stories Bourbon Barrel Aged Cabernet Sauvignon</b>	California	8   30
	ROSE	<b>'Whispering Angel'</b>	Provence, France
<b>Meoimi</b>		California	9   35
SPARKLING	<b>La Marca Prosecco Brut</b>	Italy	8   30
	<b>Mumm Sparkling Rosé</b>	Napa Valley, California	10   38
	<b>Bouvet Ladubay Signature Brut</b>	Loire Valley, France	12   40

## WINES OF INTEREST

<b>Sonoma-Cutrer 'The Cutrer' Chardonnay</b>	California	11   42
<b>Santa Margherita Pinot Grigio</b>	Italy	9   34
<b>Meiomi Pinot Noir</b>	California	12   46

## RESERVE SELECTION

<b>Moët &amp; Chandon Brut Impérial</b>	Champagne, France	90
<b>Cakebread Chardonnay</b>	California	115
<b>Duckhorn Merlot</b>	Napa Valley, California	80
<b>Stags Leap Cabernet Sauvignon</b>	Napa Valley, California	100
<b>Caymus Cabernet Sauvignon</b>	Napa Valley, California	140
<b>Kendall Jackson Reserve Cabernet Sauvignon</b>	Sonoma County, California	80

# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

**Sedona White Sangria** 7.5 | 15  
*sweet + citrusy*  
White wine, fresh juices.

**Sedona Red Sangria** 7.5 | 15  
*sweet + bold*  
Red wine, fresh juices.

**Xique-Xique** 10  
*clean + herbaceous*  
Pearl Cucumber Vodka,  
St. Germain, basil, fresh juices.

**Mojito** 9  
*refreshing + herbaceous*  
Bacardi Rum, fresh mint, lime, soda.

**STH Mule** 10  
*clean + spicy*  
Pearl Vodka, Q Ginger Beer, lime.

**STH Orange Crush** 9  
*citrusy + refreshing*  
Absolut Mandrin, Cointreau, fresh  
orange juice.

**Paloma** 9  
*citrusy + refreshing*  
Exotico Reposado, lime, Q grapefruit soda.

**Prickly Pear Margarita** 10  
*sweet + citrusy*  
Exotico Reposado, orange liqueur,  
prickly pear, fresh juices.

**El Patron Margarita** 13  
*smooth + citrusy*  
Patron, fresh juices, Grand  
Marnier float.

**Apache Fire Margarita** 11  
*hot + citrusy*  
Tanteo Tequila, Cointreau, agave nectar,  
jalapeño, cilantro, fresh juices.

**Classic Old Fashioned** 10  
*bold + smooth*  
Woodford Reserve Bourbon, Angostura  
bitters, Luxardo cherry.  
Add 'smoked option' +2

**Classic Manhattan** 12  
*bold + bitter*  
Bulleit Rye, Carpano Antica, bitters,  
Luxardo cherry.  
Add 'smoked option' +2

## BEVERAGES

**Coca-Cola Products** 3

**Craft Root Beer** 3.5

**Saratoga Water** 5  
28oz. Sparkling or Still

**Mighty Leaf Teas** 2.75

**French Press Coffee** 2.75

## T2T LEMON BASIL MARTINI

Tito's 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**

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

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

**Lemon Basil Monsoon** 10  
*smooth + citrusy*  
Old Forrester's 86 Bourbon, lemon,  
basil, agave nectar.

**The Sedona** 12  
*clean + bright*  
Our signature martini!  
Bombay Sapphire, St. Germain,  
fresh juices.

**Dirty Goose** 12  
*bold + briny*  
Grey Goose dirty martini,  
gorgonzola bleu cheese stuffed olives.

## SPIRIT FREE

Add vodka to any spirit free drink +6

**Marrakesh Mint** 3.9  
*clean + herbaceous*  
Marrakesh Mint Tea, lemon, mint,  
cucumber.

**Green Tea Mule** 3.9  
*clean + spicy*  
Green Dragon Tea, lime, POM juice,  
Q Ginger Beer.

**Grapefruit Refresher** 3.9  
*tart + sweet*  
Grapefruit, lime, blood orange, soda.

**Cactus Lemonade** 3.9  
*sweet + bright*  
Prickly pear, pineapple, lemonade.