

## STARTERS

**House Made Soup** 4.9 cup | 6.9 bowl

**Edamame** 7.9

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

**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** 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 VO+

**Guacamole\*\*** 9.9

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

**Canyon Crab Flatbread** 13.9

Crab meat, melted cheese, remoulade. GFO

**Spicy Thai Shrimp** 13.9

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

**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 +8. 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** 10.9

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

**Southwest Chicken** 12.9

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

**Steakhouse** 22.9

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

**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** 13.9

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

**Cuban** 12.9

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

**Vegetable Hummus Wrap** 12.9

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

**Cheeseburger** 13.9

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

**STH Burger** 14.9

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

**Hangover Burger** 14.9

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

**The Beyond Burger** 14.9

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

**Prime Rib Sandwich** 14.9

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

**Crispy Chicken\*\* Sandwich** 14.9

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

**Southwest Chicken Wrap\*\*** 15.9

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

## 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 +8

**Devil's Pass** 22.9

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

**Grilled Chicken Alfredo** 19.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

**French Quarter** 21.9

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

## ENTRÉES

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

**Hand Cut Filet Mignon\*** 29.9

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

**Hand Cut NY Strip\*** 29.9

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

**Black Angus Flat Iron Steak\*** 22.9

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

**Grilled Chicken** 19.9

8 oz. Side of BBQ. Choice of two house made sides. GF HH

**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

**Norwegian Salmon** 24.9

Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

**Crab Stuffed Shrimp** 23.9

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

**Seared Scallops** 25.9

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

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

**Santa Fe Shrimp\*\* Tacos** 15  
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO

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

**'Kobe Beef'\* Sliders** 11  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

**Crab Cake Sliders** 12  
House made, remolaude, greens, red onions. With greens.

**Salmon Sliders** 13  
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.

# FLATBREADS

**South Rim Shrimp** 9.9  
Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO

**Italiano** 8.9  
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

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

**Goat Cheese + Basil** 7.9  
Goat cheese, mozzarella, parmesan, fresh basil. GFO

**Margherita** 7.9  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

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

**+ Grilled Vegetables** +6  
**+ Sweet Potato Fries\*\*** +6  
**+ Roasted Brussels Sprouts** +6

# SIDES

**Coca-Cola Products** +2.9  
**Craft Root Beer** +3.5

**French Press Coffee** +2.75  
**Mighty Leaf Teas** +2.75

**Saratoga Water** +6.5  
Sparkling or Still. 28 oz.

# BEVERAGES

# WINE

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

WHITE

<b>Villa Pozzi Moscato</b>	Sicily, Italy	8   31
<b>Heinz Eifel Riesling</b>	Germany	9   32
<b>Brancott Sauvignon Blanc</b>	Marlborough, New Zealand	9   35
<b>Barone Fini Pinot Grigio</b>	Trentino-Alto Adige, Italy	39
<b>Sartori Di Verona Pinot Grigio</b>	Veneto, Italy	8   31
<b>Barboursville Pinot Grigio</b>	Charlottesville, Virginia	39
<b>Kenwood 'Yulupa' Chardonnay</b>	Monterey, California	8   31

RED

<b>Etude Lyric Pinot Noir</b>	California	11   42
<b>Trapiche Malbec, Oak Cask</b>	Mendoza, Argentina	8   31
<b>Zuccardi 'Serie A' Malbec</b>	Mendoza, Argentina	39
<b>Michael David 'Freakshow' Red Blend</b>	Lodi, California	11   43
<b>Cousiño-Macul Antiguas Reservas Merlot</b>	Maipo Valley, Chile	8   31
<b>Cousiño-Macul Antiguas Reserva Cabernet Sauvignon</b>	Maipo Valley, Chile	10   39
<b>Barboursville Cabernet Sauvignon</b>	Virginia	39

ROSE

<b>Los Dos</b>	Campo de Borja, Spain	8   31
<b>Meiomi</b>	California	43
<b>Dibon Cava Brut</b>	Spain	44

SPARKLING

<b>Wycliff Brut</b>	California	7   27
<b>Maschio Prosecco</b>	Veneto, Italy	9
<b>Mumm Sparkling Rosé</b>	Napa Valley, California	54
<b>Mumm Napa Brut Prestige</b>	Napa Valley, California	54

## WINES OF INTEREST

<b>Stinson Vineyards Sauvignon Blanc</b>	Charlottesville, Virginia	42
<b>La Crema Pinot Noir</b>	Sonoma, California	54
<b>Kenwood Jack London Merlot</b>	Sonoma, California	46
<b>Markham Six Stack Merlot</b>	North Coast, California	52
<b>Château Pégau Cotes du Rhone Cuvee Maclura</b>	Cotes du Rhone, France	33

## RESERVE

<b>Beringer 'Private Reserve' Chardonnay</b>	Napa Valley, California,	80
<b>Erath Pinot Noir Resplendent</b>	Oregon	52

Fresh squeezed juice, fresh herbs, hand crafted.

# COCKTAILS

**Sedona White Sangria** 6  
*sweet + citrusy*  
White wine, fresh juices.

**Sedona Red Sangria** 6  
*sweet + bold*  
Red wine, fresh juices.

**Build Your Own Mule** 10  
*clean + spicy*  
Q Ginger Beer, lime.  
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** 9  
*citrusy + refreshing*  
Absolut Mandrin, Cointreau, fresh orange juice.

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

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

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

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

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

## T2T LEMON BASIL

Pearl vodka, fresh lemon, and 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.



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

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

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

**Lemon Basil Monsoon** 10  
*smooth + citrusy*  
Jefferson Reserve Bourbon, lemon, basil, agave nectar.

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

## SPIRIT FREE

Add vodka to any spirit free drink +6

**Cactus Lemonade** 5  
*sweet + bright*  
Prickly pear, pineapple, lemonade.

**Green Tea Mule** 5  
*clean + spicy*  
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

**Grapefruit Refresher** 5  
*tart + sweet*  
Grapefruit, lime, blood orange, soda.

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