

STARTERS

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

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

Truffle Fries** 9.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Desert Fire Jalapeños 9.9
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

Mediterranean Hummus Platter 9.9
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH 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 VO+

Spicy Thai Shrimp 13.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Devil's Pass Dip 13.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro, flatbreads. GFO

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 +8. Add Steak* +12

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

Tomato Burrata 10.9
Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO

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

Julie's Farmer 11.9
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

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

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

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

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

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

STH Burger 16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

The Beyond Burger 16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

Cuban 11.9
Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted artisan roll. GFO

Prime Rib Sandwich 14.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

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

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.

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Premium Sides +1.5

Hand Cut Filet Mignon* 34.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut NY Strip* 35.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 23.9
8 oz. USDA Choice.
Choice of two house made sides. GF

Grilled Chicken 20.9
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

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

Golden Sea Bass (Corvina) 21.9
Certified sustainable. Grilled with choice of topping and two house made sides. GF

Norwegian Salmon* 25.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

TOPPINGS

Seasoned Butter Herb Butter Lemon Butter Lemon Basil Butter Pineapple Mango Salsa (HH) Chimichurri (HH)

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

*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

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

Crab Cake Sliders 15
House made, remolaude, greens, red onions. With greens.

'Kobe Beef'* Sliders 12
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

FLATBREADS

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

Meat Lovers 9.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO

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

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

SIDES

All sides are gluten free.

Organic Greens +4.5
Garlic Whipped Potatoes +4.5
Steamed Broccoli +4.5
Shoestring French Fries** +4.5

Grilled Asparagus +4.5
Southwest Corn +4.5
Fruit +4

Sweet Potato Fries** +6
Roasted Brussels Sprouts +6

BEVERAGES

Coca-Cola Products +3.5
Craft Root Beer +4

French Press Coffee +3.25
Mighty Leaf Teas +3.25

Saratoga Water +7.5
Sparkling or Still. 28 oz.

WINE

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

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

RESERVE

Moët & Chandon Brut Impérial	Champagne, France	90
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
Kendall Jackson Reserve Cabernet Sauvignon	Sonoma County, California	80

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria 8 | 17
sweet + citrusy
White wine, fresh juices.

Sedona Red Sangria 8 | 17
sweet + bold
Red wine, fresh juices.

Xique-Xique 11
clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices.

Mojito 10
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 10
citrusy + refreshing
Exotico Reposado, lime, Q grapefruit soda.

Prickly Pear Margarita 11
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 11
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

T2T LEMON BASIL

Pearl vodka, fresh lemon, and basil.
10.9

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.



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

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

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint 6
clean + herbaceous
Marrakesh Mint Tea, lemon, mint, cucumber.

Green Tea Mule 6
clean + spicy
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

Grapefruit Refresher 6
tart + sweet
Grapefruit, lime, blood orange, soda.

Cactus Lemonade 6
sweet + bright
Prickly pear, pineapple, lemonade.