

STARTERS

House Made Soup

New England Clam Chowder or Tomato Basil
6.9 cup | 8.9 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 | 9.9

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle.
V | 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 | 9.9

Spicy Thai Shrimp

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

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 13.9

Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, cilantro, flatbreads. GFO | 14.9

Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 15.9

Canyon Nachos**

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF | 14.9

GREENS

Add Chicken or Shrimp +6. Add Steak* +10

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 7.9
GF HH V+ | Add feta or goat cheese +.75

Caesar*

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 7.9

Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 7.9

Julie's Farmer 10.9

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+ | 10.9

Southwest Chicken

House made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF | 15.9

Salmon* Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 18.9

ARTISAN SANDWICHES

All sandwiches and burgers are served with choice of side. Gluten Free Bun +1. Add cherry-wood bacon +2.

Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 12.9

Crispy Chicken Sandwich

Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 12.9

Caribbean Crab Sandwich

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

Prime Rib Sandwich

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

STH Burger

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

Hangover Burger

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

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 14.9

The Beyond Burger

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

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 19.9
Add chicken or shrimp +6

Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. | 22.9
Add Italian fennel sausage +2.

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms. | 21.9

French Quarter

Andouille sausage and shrimp over fettuccine tossed in a slightly spicy alfredo sauce with sautéed mushrooms. | 22.9

SIMPLY WOOD GRILLED

Toppings for fish include: Herb Butter, Pineapple Mango Salsa (HH), Chimichurri (HH) or Lemon Butter +1
Premium Sides +1

Hand Cut Filet Mignon*

8 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 36.9

Hand Cut Ribeye*

14 oz. USDA Choice. Topped with seasoned butter. Choice of two house made sides. GF | 36.9

Hand Cut NY Strip*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 34.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 24.9

Grilled Chicken

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

Seasonal Catch*

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

Salmon*

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

HOUSE SPECIALTIES

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

Chicken Marsala

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 22.9

Roman Parmesan Crusted Chicken

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes. | 21.9

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 26.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 22.9

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF | market

20% Gratuity is added to parties of 6 or more. Thank you for taking care of your server.

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option
Franchise opportunities available, Visit sedonataphouse.com for more information.

*Contains raw or undercooked ingredients. 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, and sesame.

TN 07.16.24

TACOS + SLIDERS

Acapulco Fish Tacos

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 14

Santa Fe Shrimp** Tacos

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

Southwest Steak Tacos

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 14

'Kobe Beef** Sliders

Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 11

Salmon* Sliders

Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens. | 14

Crab Cake Sliders

House made, remoulade, greens, red onion. With greens | 14

FLATBREADS

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 9

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO | 9

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 10.9

Goat Cheese + Basil

Goat cheese, mozzarella, parmesan, fresh basil. GFO V | 9
Option to add sun-dried tomatoes.

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 9

All sides are gluten free.

Garlic Whipped Potatoes | 5

Steamed Broccoli | 5

Shoestring French Fries** | 5

Grilled Asparagus | 5

Southwest Corn | 5

Fruit | 5

Roasted Brussels Sprouts | 5

Sweet Potato Fries** | 6

SIDES

Coca-Cola Products | 3.75

Craft Root Beer | 4

French Press Coffee | 4

Mighty Leaf Teas | 3.9

Mountain Valley Water | 4 500ml | 6 1L

Sparkling or Still

WINE

HOUSE | 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Villa Pozzi Moscato

Chateau St. Michelle 'Dry' Riesling

Sartori Di Verona Pinot Grigio

Barone Fini Pinot Grigio

Brancott Sauvignon Blanc

Kim Crawford Sauvignon Blanc

Hess Chardonnay

La Crema Chardonnay

Sicily, Italy

Columbia Valley, Washington

Veneto, Italy

Trentino-Alto Adige, Italy

Marlborough, New Zealand

New Zealand

Monterey, California

Sonoma Coast, California

9 | 31

9 | 31

8 | 27

9 | 31

10 | 35

10 | 40

10 | 35

9 | 31

RED

Angeline Pinot Noir

Meiomi Pinot Noir

Trapiche Malbec, Oak Cask

Zuccardi 'Serie A' Malbec

Caymus 'Conundrum' Red Blend

Columbia Crest 'Grand Estates' Merlot

J. Lohr Syrah

Joel Gott 815 Cabernet Sauvignon

Josh Cellars Cabernet Sauvignon

Duckhorn 'Decoy' Cabernet Sauvignon

Mount Veeder Cabernet Sauvignon

California

California

Mendoza, Argentina

Mendoza, Argentina

California

Columbia Valley, Washington

California

California

California

California

Napa Valley, California

9 | 31

12 | 39

9 | 31

11 | 39

11 | 40

9 | 31

10 | 40

14 | 51

10 | 35

10 | 40

11 | 45

ROSE

Le Campuget

Château D'esclans Whispering Angel

France

Côtes de Provence, France

9 | 35

11 | 40

SPARKLING

Chic Sparkling Cava Rosé

Maschio Prosecco

La Marca Prosecco Brut

Mumm Napa Brut Prestige

Catalonia, Spain

Veneto, Italy

Veneto, Italy

Napa Valley, California

29

9

8 | 40

49

RESERVE

Orin Swift 8 Years in the Desert

Sequoia Grove Cabernet Sauvignon

California

Napa Valley, California

90

90

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria

bright + citrusy

White wine, fresh juices. | glass 8 | carafe 18

Sedona Red Sangria

sweet + bold

Red wine, fresh juices. | glass 8 | carafe 18

Build Your Own Mule

clean + spicy

Q ginger beer, lime. | 13

STH Mule Pearl Vodka

American Mule Tito's Vodka

Bourbon Buck Jim Beam Bourbon

Mexican Buck Jose Cuervo Tequila

Xique-Xique

clean + herbaceous

Pearl Cucumber Vodka, St. Germain, basil, fresh juices. | 12

Paloma

citrusy + refreshing

Exotico Reposado Tequila, lime, Q grapefruit soda. | 12

Margarita Spritzers

clean + citrusy

Exotico Reposado Tequila, fresh juices | 13

Flavor options: Classic, Tangerine, Blood Orange, Prickly Pear, Pomegranate.

Prickly Pear Margarita

sweet + citrusy

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 14

El Patron Margarita

smooth + citrusy

Patron, fresh juices, Grand Marnier float. | 14

Apache Fire Margarita

hot + citrusy

Tanteo Tequila, Cointreau, agave, jalapeño, cilantro, lime. | 14

NY Sour

bold + citrusy

Bulleit Bourbon, lemon, Warre's tawny port float. | 13

Pisco Sour

bitter + citrusy

Pisco Porton, lime, egg white foam*. | 12

Classic Negroni

bitter + citrusy

Tanqueray, Carpano Antica, Campari. | 12
option for grapefruit

STH Spritz

bright + bitter

Amaro Nonino, prosecco, soda. | 13

Classic Old Fashioned

bold + smooth

Jefferson Reserve Bourbon, Angostura bitters, Luxardo cherry. | 14

Smoked Old Fashioned

smoky + smooth

Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

T2T LEMON BASIL

Pearl vodka, fresh lemon, basil. | 11

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

sweet + fruity

Pearl Blueberry, blood orange, POM juice. | 13

Havana Coconut

sweet + tropical

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 13

Lemon Drop

citrusy + sweet

Absolut Citron, lemon. | 13

The Sedona

clean + bright

Our signature martini! Bombay Sapphire, St. Germain, fresh juices. | 14

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade

sweet + bright

Prickly pear, pineapple, lemonade. | 4.25

Strawberry Basil Refresher

sweet + refreshing

Fresh strawberries, basil, lemon. | 4.25

Green Tea Mule

clean + spicy

Green dragon tea, lime, POM juice, Q ginger beer. | 4.25