



LUNCH

STARTERS

House-made Soup
Ask you server for today’s selection. | 4.9 cup | 8.9 bowl

Bread Basket
Ciabatta bread rolls, house-made whipped honey butter, herbed oil. | 5.9

Edamame
Steamed and tossed with smoked sea salt. GF | 6.9

Truffle Fries**
Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 9.9

Goat Cheese + Tomato Jam Bruschetta
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 10.9

Crab-Stuffed Mushrooms
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 12.9

Guacamole**
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

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 | 14.9

GREENS

Add Chicken +8 or Shrimp +9. Add Steak* or Salmon* +14

Sedona House
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+ | 6.9
Add feta or goat cheese +.75

Caesar
Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO | 8.9

Gorgonzola Chopped
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 8.9

Strawberry + Beet
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry vinaigrette. GF V VO+ | 12.9

Julie’s Farmer
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 12.9

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 | 14.9

Steakhouse
8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 22.9

Salmon* Asparagus
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 25.9

ARTISAN SANDWICHES

Served with choice of side. Gluten-free bun +1. Sweet potato fries** and roasted Brussels sprouts incur an upcharge..

Alpine Chicken
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 16.9

Prime Rib
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 16.9

Cheeseburger
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 16.9

STH Burger
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. GFO | 17.9

Hangover Burger
7 oz. Wagyu beef*, American cheese, bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. GFO | 17.9

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

Crispy Chicken
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 16.9

Cuban
Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. GFO | 14.9

PASTA

Gluten-free upon request. Vegetarian options available

Primavera
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ | 18.9
Add chicken +8 or shrimp +9

Devil’s Pass
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. | 23.9
Add Italian fennel sausage +2.

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. Braveheart Black Angus Beef®. Sweet potato fries** and roasted Brussels sprouts incur an upcharge.

Hand-Cut Filet Mignon*
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 37.9

Hand-Cut NY Strip*
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 37.9

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 | 21.9

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

Seasonal Catch
Certified sustainable. Choice of topping and two house-made sides. GF | market

Salmon*
Certified sustainable. Choice of topping and two house-made sides. GF HH | 26.9

TOPPINGS

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

PREMIUM TOPPINGS

Thai Glaze | 2
Marsala | 5
Chuckawalla | 3

Caramelized Onions | 3
Sautéed Mushrooms | 3

Seared Shrimp | 9
Shrimp Scampi | 10

Jumbo Lump Crab Cake | 10
Crab Stuffed Shrimp (3) | 10

Franchise opportunities available, visit sedonataphouse.com for more information.
GF = Gluten-free GFO = Gluten-free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 8 or more. 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

Acapulco Fish

Broiled mahi mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens. GFO | 15

Santa Fe Shrimp**

Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. With greens. GFO | 15

Southwest Steak

Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 15

Meat Lovers

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 12.9

Buffalo Chicken

Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. | 12.9

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 10.9

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 10.9

SLIDERS

‘Kobe Beef’**

Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 12.9 (2) 16.9 (3)

SIDES

Organic Greens | 4.9

Garlic Whipped Potatoes | 4.9

Steamed Broccoli | 4.9

Shoestring French Fries** | 4.9

Grilled Asparagus | 4.9

Southwest Corn | 4.9

Fruit | 4.9

Steamed Spinach | 4.9

Sweet Potato Fries** | 6.9

Roasted Brussels Sprouts | 6.9

BEVERAGES

Coca-Cola Products | 3.5

Craft Sodas | 4

Boylan’s Cream Soda, Orange or Grape

Abita Root Beer

French Press Coffee | 3.9 small | 7.9 large

Artisan Teas | 3.5

Saratoga Water | 7.5

Sparkling or Still. 28 oz.

WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel, Sparkling

WHITE

Villa Pozzi Moscato

Sicily, Italy

8 | 32

Chateau Ste. Michelle Dry Riesling

Columbia Valley, Washington

8 | 31

Brancott Sauvignon Blanc

Marlborough, New Zealand

9 | 35

Joel Gott Unoaked Chardonnay

California

11 | 44

Bezel Chardonnay by Cakebread

San Luis Obispo Coast,
California

14 | 56

RED

Acrobat Pinot Noir

Oregon

13 | 52

Alta Vista Vive Malbec

Mendoza, Argentina

8 | 31

Columbia Crest ‘Grand Estates’ Merlot

Columbia Valley, Washington

8 | 31

Double Trouble Red Blend

Washington

9 | 36

by Charles & Charles

Bonanza Cabernet Sauvignon by Caymus

California

10 | 40

Josh Craftsmen Select Cabernet Sauvignon

California

13 | 52

ROSÉ

Bieler Père & Fils, Sabine

Provence, France

10 | 40

SPARKLING

Maschio Prosecco

Veneto, Italy

9 | 36

RESERVE

J Vineyards California Cuvee Sparkling

California

52

Möet & Chandon Brut Impérial

Champagne, France

72

Caymus Cabernet Sauvignon

Napa Valley, California

120

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria

bright + citrusy

White wine, fresh juices.

glass 9 | carafe 20

Sedona Red Sangria

sweet + bold

Red wine, brandy, fresh juices.

glass 9 | carafe 20

Build Your Own Mule

clean + spicy

Q Ginger Beer, lime. | 11

STH Mule

Pearl Vodka

Irish Mule

Jameson Irish Whiskey

Gin Buck

Tanqueray Gin

Bourbon Buck

Jim Beam Bourbon

Mexican Buck

Exotico Reposado Tequila

Mojito

clean + refreshing

Bacardi Rum, fresh mint, lime, soda. | 11

Prickly Pear Margarita

sweet + citrusy

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 12

Paloma

smooth + refreshing

Exotico Reposado Tequila, lime, Q grapefruit soda. | 11

El Patron Margarita

smooth + citrusy

Patrón Tequila, fresh juices, Grand Marnier float. | 16

Smoked Old Fashioned

bold + smoky

Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

Smoked Manhattan

bitter + smoky

Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke. | 15

COCKTAILS

T2T LEMON BASIL

Pearl Vodka, fresh lemon, basil. | 12

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

bright + sweet

Absolut Citron Vodka, Ciroc Red Berry, fresh juices. | 11

Pomegranate Blueberry

sweet + fruity

Pearl Blueberry Vodka, blood orange, POM juice. | 11

Havana Coconut

sweet + tropical

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 11

The Sedona

clean + bright

Our signature martini!

Bombay Sapphire Gin, St. Germain

Elderflower, fresh juices. | 14

Dirty Goose

bold + briney

Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives. | 15

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint

clean + herbaceous

Marrakesh Mint Tea, lemon, mint, cucumber. | 6

Strawberry Basil Refresher

sweet + refreshing

Fresh strawberries, basil, lemon | 6

Blueberry Blitz

sweet + bright

Blueberry, Sprite, lime | 6

Cactus Lemonade

sweet + bright

Prickly pear, pineapple, lemonade. | 6