



LUNCH

STARTERS

- House-made Soup**
New England clam chowder
4.9 cup | 8.9 bowl
- Bread Basket**
Ciabatta bread rolls, house-made whipped honey butter, herbed oil. V | 4.9
- Classic Hummus**
Herbed oil, feta, cucumber, flatbreads. GFO V VO+ | 7.9
- 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 + spicy. GF | 9.9
- Goat Cheese + Tomato Jam Bruschetta**
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 9.9

- Crab-Stuffed Mushrooms**
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 10.9
- Buffalo Cauliflower****
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery. GF | 10.9
- Guacamole****
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9
- 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 | 13.9

- Spicy Thai Shrimp**
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 13.9
- Canyon Nachos****
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico. GF VO | 14.9
- Prince Edward Island Mussels**
Tomatoes, red onion, garlic, lemon basil sauce. GFO | 15.9
- Thai Glazed Wings****
About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. | 15.9
Option for Southwest roasted style.
- Gorgonzola Shrimp**
Seared large shrimp, lobster brandy cream sauce, gorgonzola. Grilled garlic crostini. GFO | 16.9

GREENS

Add chicken or shrimp +8. Add steak* or salmon* +14

- Sedona House**
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+ | 5.9
Add feta or goat cheese +.75
- Caesar**
Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO | 6.9
- Gorgonzola Chopped**
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 6.9
- Strawberry + Beet**
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry vinaigrette. GFO V VO+ | 9.9
- Julie's Farmer**
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 11.9
- Mediterranean**
Organic greens, romaine hearts, English cucumber, Kalamata olives, red onion, ripe + sun-dried tomatoes, heart of palm, prosciutto, feta. House-made balsamic vinaigrette. GF VO | 13.9

- 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 | 12.9
Substitute crispy chicken +4
- Salmon* Asparagus**
Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 25.9

ARTISAN SANDWICHES + WRAPS

Served with choice of side. Gluten-free bun +1. Add cherrywood smoked bacon or turkey bacon +2.

- Alpine Chicken Sandwich**
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 15.9
- Cuban**
Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. GFO | 12.9
- Crispy Chicken Sandwich**
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 15.9
- Southwest Chicken Wrap**
House-made chicken tenders**, Southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla. | 16.9
- Cheeseburger**
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, 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 | 17.9
- STH Burger**
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. GFO | 17.9

- Vegan Burger**
Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. GFO V+ | 16.9
- The Beyond Burger**
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. GFO VO+ | 16.9
- Prime Rib Sandwich**
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 16.9

PASTA

Gluten-free upon request. Vegetarian options available.

- Beyond Bolognese**
Plant-based Beyond Beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil. V+ | 18.9
- Shrimp Primavera**
Mixed seasonal vegetables, fettuccine tossed in a herb lemon-wine sauce. VO | 18.9
- 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

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. Braveheart Black Angus Beef® Premium sides +1.5

- Hand-Cut NY Strip***
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 37.9
- Hand-Cut Filet Mignon***
7 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 | 20.9
- Crab-Stuffed Shrimp**
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 24.9
- Fish + Chips****
Battered + fried mahi mahi, lemon, house-made tartar sauce. Shoestring French fries. GF | 17.9
- Seasonal Catch**
Certified sustainable. Seasonal topping and two house made sides. GF | market
- Salmon***
Certified sustainable. Choice of topping and two house-made sides. GF HH | 25.9

TOPPINGS

Seasoned Butter Herb Butter Lemon Butter Pineapple Mango Salsa (HH) Chimichurri (HH) Wild Man +5

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. Franchise opportunities available at www.sedonataphouse.com

*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.
**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

SLIDERS

Crab Cake
House-made, remoulade, greens, red onion. With greens. | 14.9

‘Kobe Beef’
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens. | 11.9

FLATBREADS

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

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

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

Buffalo Chicken
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. GFO | 8.9

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 8.9

TACOS

Acapulco Fish
Broiled mahi mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens. GFO | 14.9

Southwest Steak
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 16.9

Salsa Verde Chicken
Braised chicken, salsa verde crema, feta, radish, red onion, cilantro, lime. With greens. GFO | 15.9

Santa Fe Shrimp**
Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. With greens. GFO | 14.9

All sides are gluten-free except couscous. Sweet potato fries** and roasted Brussels sprouts are premium sides.

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

Seasonal Squash Couscous | 4.5
Grilled Asparagus | 4.5
Haricots Verts | 4.5
STH Bacon Succotash | 4.5

Fruit | 4
Steamed Spinach | 4.5
Sweet Potato Fries** | 6
Roasted Brussels Sprouts | 6

SIDES

Coca-Cola Products | 3.5
Craft Sodas | 4

French Press Coffee | 5.5
whole milk, half + half, or almond milk
Artisan Teas | 3.25

Saratoga Water | 7.5
Sparkling or Still. 28 oz.

BEVERAGES

WINE

HOUSE | 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

| | | | |
|-------|--|-----------------------------------|---------|
| WHITE | Villa Pozzi Moscato | Terre Siciliane, IGT, Italy | 8 32 |
| | Chateau Ste. Michelle Dry Riesling | Columbia Valley, Washington | 8 32 |
| | Banfi Artist Series Banfi Le Rime Pinot Grigio | Tuscany, Italy | 9 36 |
| | Stoneleigh Sauvignon Blanc | Marlborough, New Zealand | 10 40 |
| | 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 |
| | Trapiche Malbec, Oak Cask | Mendoza, Argentina | 9 36 |
| | Double Trouble Red Blend by Charles & Charles | Washington | 9 36 |
| | Bonanza Cabernet Sauvignon by Caymus | California | 10 40 |
| ROSÉ | Josh Craftsmen Select Cabernet Sauvignon | California | 13 52 |
| | Bieler Père & Fils, Sabine | Provence, France | 10 40 |
| | Finca Nueva | Rioja, Spain | 12 48 |
| | Maschio Prosecco | Italy | 9 36 |

WINES OF INTEREST

| | | |
|---|---------------------------|----|
| J Vineyards California Cuvee Sparkling | California | 52 |
| Barboursville Pinot Grigio | Charlottesville, Virginia | 44 |
| Barboursville Cabernet Sauvignon | Charlottesville, Virginia | 44 |

RESERVE

| | | |
|---|-------------------------|-----|
| Moët & Chandon Brut Impérial | Champagne, France | 90 |
| Caymus Cabernet Sauvignon | Napa Valley, California | 120 |

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria
bright + citrusy
White wine, fresh juices. glass 8 | carafe 17

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

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

Mojito
clean + refreshing
Bacardi Rum, fresh mint, lime, soda. | 10

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

Orange Crush
citrusy + refreshing
Absolut Mandarin Vodka, Cointreau, orange juice. | 9

Paloma
citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda. | 10

The Greyhound
citrusy + bright
Tito's Handmade Vodka, St. Germain Elderflower, grapefruit, rose. | 10

STH Aperol Spritz
bright + bitter
Prosecco, Aperol, Solerno blood orange, orange bitters, soda. | 12

Prickly Pear Margarita
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 11

El Patrón Margarita
smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float. | 15

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

COCKTAILS

T2T LEMON BASIL
Pearl Vodka, fresh lemon, 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.



Red Rock
bright + sweet
Absolut Citron Vodka, Ciroc Red Berry, fresh juices. | 10

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

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

Watermelon
clean + refreshing
Tito's Handmade Vodka, lime, watermelon. | 11

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

Dirty Goose
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives. | 12

SPIRIT-FREE
Add vodka to any spirit-free drink +7

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

Grapefruit Refresher
Grapefruit, lime, blood orange, soda. | 6

Strawberry Basil Refresher
Fresh strawberries, basil, lemon. | 6

Cactus Lemonade
Prickly pear, pineapple, lemonade. | 6