

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

Hummus Duo 9.9

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

Goat Cheese + Tomato Jam Bruschetta 9.9

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

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+

Southwest Chicken 12.9

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

Julie's Farmer 10.9

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

Salmon* Asparagus 16.9

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

Steakhouse 18.9

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

ARTISAN SANDWICHES + WRAPS

Served with choice of side. Gluten Free Bun +1.

Alpine Chicken 10.9

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

Cuban 10.9

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.

Hangover Burger 14.9

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

STH Burger 14.9

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

Cheeseburger 13.9

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, 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 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.

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.

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

HANDHELDS

SLIDERS

'Kobe Beef'
Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. GFO
11

Crab Cake
House made, remoulade, greens, red onion. With greens. GFO
12

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

TACOS

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

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

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

FLATBREADS

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

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

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

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

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

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.
Toppings include: Seasoned Butter, Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

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. GF

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

Devil's Pass Pasta 21.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.
Add Italian fennel sausage +2.

French Quarter Pasta 21.9
Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. GFO

Primavera Pasta 16.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +8

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

SIDES

All sides are GF.
+Indicates a premium side.

Organic Greens	+4	Sautéed Spinach	+4	+ Grilled Vegetables	+6
Garlic Whipped Potatoes	+4	Grilled Asparagus	+4	+ Sweet Potato Fries**	+6
Steamed Broccoli	+4	Fruit	+4	+ Roasted Brussels Sprouts	+6
Shoestring French Fries**	+4	Southwest Corn	+4		

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WINE

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

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 31
	Heinz Eifel Riesling	Germany	8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	39
	Sartori Di Verona Pinot Grigio	Veneto, Italy	7 27
	Barboursville Pinot Grigio	Charlottesville, Virginia	39
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
RED	Angeline Pinot Noir	California	8 31
	La Madeline Cabernet-Merlot	Pays d'Oc, France	31
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
	Zuccardi 'Serie A' Malbec	Mendoza, Argentina	39
	Cousiño-Macul Antiguas Reservas Merlot	Maipo Valley, Chile	8 31
	Cousiño-Macul Antiguas Reserva Cabernet Sauvignon	Maipo Valley, Chile	10 39
	Barboursville Cabernet Sauvignon	Virginia	39
ROSÉ	Los Dos	Campo de Borja, Spain	8 31
	Meiomi	California	35
	Fleur de Mer	Provence, France	45
	Dibon Cava Brut	Spain	44
SPARKLING	Maschio Prosecco	Veneto, Italy	9
	Mumm Sparkling Rosé	Napa Valley, California	49
	Mumm Napa Brut Prestige	Napa Valley, California	49

WINES OF INTEREST

Stinson Vineyards Sauvignon Blanc	Charlottesville, Virginia	36
La Crema Pinot Noir	Sonoma, California	54
Kenwood Jack London Merlot	Sonoma, California	46

RESERVE SELECTION

Beringer 'Private Reserve' Chardonnay	Napa Valley, California,	80
Erath Pinot Noir Resplendent	Oregon	52
Peju Cabernet Sauvignon	Napa Valley, California	90

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COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	6
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	6
Skinny Girl Tangerine POM Spritzer <i>clean + sweet</i> Skinny Girl Vodka, tangerine, POM juice, soda.	8
STH Mule <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	9
STH Orange Crush <i>citrusy + refreshing</i> Absolut Mandarin, Cointreau, fresh orange juice.	9
Prickly Pear Margarita <i>sweet + citrusy</i> Exofico Reposado, orange liqueur, prickly pear, fresh juices.	10
El Patron Margarita <i>smooth + citrusy</i> Patron Tequila, fresh juices, Grand Marnier float.	15
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	10
Smoked Old Fashioned <i>smoky + smooth</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14

T2T LEMON BASIL MARTINI
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.

 **#LETUSDOGOOD**

Red Rock <i>sweet + bold</i> Absolut Citron, Ciroc Red Berry, fresh juices.	10
Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	10
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Lemon Drop <i>tart + sweet</i> Absolut Citron, fresh lemon juice.	9
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	13
Lemon Basil Monsoon <i>smooth + citrusy</i> Jefferson Reserve Bourbon, lemon, basil, agave nectar.	10
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14

BEVERAGES

Coca-Cola Products	2.9
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	6.5
Mighty Leaf Teas	2.75
French Press Coffee	2.75

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber.	5
Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer.	5
Grapefruit Refresher Grapefruit, lime, blood orange, soda.	5
Cactus Lemonade Prickly pear, pineapple, lemonade.	5

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