

STARTERS

House Made Soup

Ask your server for today's selection. | 4.9 cup | 6.9 bowl

Bread Basket

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

Edamame

Steamed and tossed with smoked sea salt. GF HH V+ | 7.9

Truffle Fries**

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 8.9

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

Classic Hummus

Herbed oil, feta, cucumber, flatbreads. GFO | 9.9

Guacamole**

Hand crafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 9.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. 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, guacamole, fresh pico. GF | 14.9

Fried Calamari**

Fresh, lightly breaded, pepperoncini. Tomato sauce. GF | 15.9

Southwest Roasted Wings

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

GREENS

Add Chicken or Shrimp +8. Add Steak* +10

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 5.9
GF HH V+ | 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 | 7.9

Strawberry Beet

Fresh strawberries, roasted beets, organic greens, candied pecans, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+ | 9.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF 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 | 12.9

Steakhouse

8 oz. USDA Choice Flat Iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 23.9

Salmon Asparagus

Organic, certified sustainable, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 17.9

ARTISAN SANDWICHES

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

Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 14.9

Cuban

Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. GFO | 12.9

Caribbean Crab Sandwich

House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO | 14.9

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 15.9

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 13.9

Alpine Burger

7 oz. Wagyu beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. GFO | 15.9

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO | 15.9

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 15.9

Vegan Burger

Plant-based veggie burger, hand crafted 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+ | 15.9

Crispy Chicken** Sandwich

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. 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+ | 16.9
Add chicken or shrimp +8

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.

French Quarter

Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. | 21.9

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Premium Sides +2

Hand Cut Filet Mignon*

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

Hand Cut NY Strip*

11 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 31.9

Black Angus Flat Iron Steak*

8 oz. USDA Choice. Choice of two house made sides. GF | 23.9

Grilled Chicken

Choice of two house made sides. Side of BBQ. GF HH | 19.9

Chicken Marsala

Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 21.9

Chuckawalla Chicken

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 21.9

Salmon

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

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 24.9

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF | 25.9

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
20% Gratuity Added to parties of 8+. 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 Tacos
Broiled mahi mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 13 (2) 17 (3)

Southwest Steak Tacos
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 13 (2) 17 (3)

Havana Pork Tacos
Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens. | 14 (2) 18 (3)

Chipotle Chicken Tacos
Grilled chicken, caramelized onions, fresh pico, chipotle aioli, cilantro. With greens. | 14 (2) 18 (3)

Santa Fe Shrimp Tacos**
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 15 (2) 19 (3)

SLIDERS + FLATBREADS

'Kobe Beef'* Sliders
Wagyu beef, cheddar cheese, house made sauce, caramelized onions. With greens. | 12 (2) 16 (3)

Crab Cake Sliders
House made, remoulade, greens, red onions. With greens. | 14 (2) 18 (3)

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

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

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

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

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

All sides are gluten free. +Indicates a premium side.

Organic Greens | 4
Garlic Whipped Potatoes | 4
Steamed Broccoli | 4
Shoestring French Fries** | 4
Steamed Spinach | 4

Grilled Asparagus | 4
STH Bacon Succotash | 4
Southwest Corn | 4
Fruit | 4
Caprese | 4

Spanish Rice | 4
+ Sweet Potato Fries** | 6
+ Roasted Brussels Sprouts | 6

SIDES

Coca-Cola Products | 3.5
Craft Root Beer | 4

French Press Coffee | 3.5
Mighty Leaf Teas | 3.5

Saratoga Water | 6.5
Sparkling or Still. 28 oz.

BEVERAGES

WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon.

WHITE

Villa Pozzi Moscato	Sicily, Italy	8 31
Heinz Eifel Riesling	Germany	10 38
Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
Sartori Di Verona Pinot Grigio	Veneto, Italy	8 31
Conundrum White Blend	California	10 38
Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
Hess Select Chardonnay	Monterey, California	9 33

RED

Etude Lyric Pinot Noir	California	11 42
Meiomi Pinot Noir	California	42
Alexander Valley Vineyards Zinfandel	Alexander Valley, California	12 42
Trapiche Malbec, Oak Cask	Mendoza, Argentina	9 33
Michael David 'Freakshow' Red Blend	Lodi, California	11 43
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	9 33
Markham Six Stack Merlot	North Coast, California	52
Josh Cellars Cabernet Sauvignon	California	9 33
Joel Gott 815 Cabernet Sauvignon	California	12 42

ROSE

Los Dos	Campo de Borja, Spain	8 31
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SPARKLING

Wycliff Brut	California	7 27
Wycliff Sparkling Rosé	California	7 27
Dibon Cava Brut	Spain	44
Josh Prosecco Split	Italy	9
Mumm Sparkling Rosé	Napa Valley, California	54
Mumm Napa Brut Prestige	Napa Valley, California	54

LOCAL WINES OF INTEREST

King Family Verde	Crozet, Virginia	10 39
King Family Viognier	Crozet, Virginia	62
King Family Crosé	Crozet, Virginia	13 45
Michael Shaps Cabernet Franc	Charlottesville, Virginia	54
Michael Shaps Petit Verdot	Charlottesville, Virginia	54
Barboursville Cabernet Sauvignon	Barboursville, Virginia	39

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

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

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

STH Mule
Pearl Vodka, Q Ginger Beer, lime. | 11

Orange Crush
citrusy + refreshing
Absolut Mandrin, Cointreau, fresh orange juice. | 10

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

Blood Orange Margarita
sweet + citrusy
Exotico Reposado, triple sec, blood orange, lime. | 11

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

Ultimate Gin + Tonic
smooth + citrusy
Hendrick's Gin, fresh rosemary, Q tonic. | 13

Fireside Chat
smooth + savory
Bowman Brothers Small Batch Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters. | 14

Smoked Old Fashioned
smoky + smooth
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

Father's Old Fashioned
bold + smooth
Bowman Brothers Small Batch Bourbon, aged maple syrup, angostura bitters. | 14

T2T LEMON BASIL
Pearl vodka, fresh lemon, basil. | 12.9

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
sweet + bold
Absolut Citron, Ciroc Red Berry, fresh juices. | 10

Pomegranate Blueberry
sweet + fruity
Pearl Blueberry, blood orange, POM juice. | 11

Havana Coconut
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 11

Lemon Drop
tart + sweet
Absolut Citron, fresh lemon juice. | 11

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

Lemon Basil Monsoon
smooth + citrusy
Jefferson Reserve Bourbon, lemon, basil, agave nectar. | 14

Espresso
bold + smooth
Tito's handmade Vodka, cold brew double espresso, Kahlua. | 12

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

SPIRIT FREE

Add vodka to any spirit free drink +6

Cactus Lemonade 5
sweet + bright
Prickly pear, pineapple, lemonade.

Blueberry Blitz
sweet + bright
Blueberry, Sprite, lime. | 5

Apple Crisp
sweet + spicy
Fresh pressed apple cider, cinnamon, ginger beer, lime. | 5

Strawberry Basil Refresher
sweet + refreshing
Strawberries, basil, lemon. | 5