



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, hamdcrafted 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

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

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

ARTISAN SANDWICHES + WRAPS

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

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

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

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

Gluten-free upon request. Vegetarian options available.

ENTRÉES

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

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

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. 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.

SLIDERS

FLATBREADS

TACOS

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

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

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

COCKTAILS

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

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|-----------|--|-----------------------------------|--------------------|
| 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 |
| RED | Bezel Chardonnay by Cakebread | San Luis Obispo Coast, California | 14 56 |
| | 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 |
| ROSE | Josh Craftsmen Select Cabernet Sauvignon | California | 13 52 |
| | Bieler Père & Fils, Sabine Finca Nueva | Provence, France Rioja, Spain | 10 40 12 48 |
| SPARKLING | 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 Mandrin 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

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.

#LETUSDOGOOD

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