

STARTERS

House Made Soup

New England Clam Chowder 5.5 cup | 7.5 bowl

Truffle Fries 7.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Guacamole 8.9

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH V+

Desert Fire Jalapeños 9.9

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Mediterranean Hummus Platter 9.9

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Canyon Crab Flatbread 14.5

Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna* 14.9

Seared rare, seaweed salad, Asian sauce.

GREENS

Add Chicken or Shrimp +8. Add Steak* +10. Add Salmon* +11. Add Crab Cake or Crab Meat +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 8.5

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 8.9

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

Power 11.9

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF

Beet + Goat Cheese 11.9

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

Julie's Farmer 11.9

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

Salmon* Asparagus 21.9

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

CLASSIC BRUNCH

Huevos Rancheros 13.5

Corn tortilla, black bean puree, chorizo, guacamole, tomatoes, ranchero sauce, feta, two eggs* over easy. GF

Nutella French Toast 13.5

Topped with fresh strawberries, bananas, whipped cream. V

Hangover Burger 17.5

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

Steak + Egg Hash 18.9

8 oz. USDA Choice Flat Iron*, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO

Shrimp + Grits 20.9

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF Add over easy egg* +2.

Avocado Toast 9.9

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

Southwest Steak Omelette 12.9

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF

Margherita Omelette 11.9

Tomatoes, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V

Chesapeake Crab Benedict 17.9

Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Sausage Benedict 12.9

Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Bacon Eggs Benedict 11.9

Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

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

HANDHELDS

Crab Cake Sliders 14

House made, remolaude, greens, red onions. With greens.

Kobe Beef* Sliders 10

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

Prime Rib 15.9

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

Cheeseburger 12.9

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

Add cherry-wood smoked bacon +2

STH Burger 16.9

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

South Rim Shrimp Flatbread 9

Shrimp, mozzarella, parmesan. fresh pico, avocado, cilantro. GFO

Italiano Flatbread 8

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

BBQ Chicken Flatbread 8

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

Margherita Flatbread 8

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

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* 35.9

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

Hand Cut NY Strip* 35.9

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

Black Angus Flat Iron Steak* 21.9

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

Grilled Chicken 17.9

8 oz. Side of BBQ. Choice of two house made sides. GF HH

Crab Stuffed Shrimp 26.9

Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Mahi Mahi 24.9

Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Norwegian Salmon* 24.9

Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

SIDES + Á LA CARTE

All sides are GF except Buttermilk Biscuit.

Organic Greens	+4	Fruit	+4	Cherry-wood Smoked Bacon	+3
Grilled Asparagus	+4	Southwest Corn	+4	Sage Sausage Patties	
Steamed Broccoli	+4	STH Bacon Succotash	+4		+4
Garlic Whipped Potatoes	+4	Shoestring French Fries	+4.9	Fresh Baked Buttermilk Biscuit**	+2
		Sweet Potato Fries	+5.5	Breakfast Potatoes	+2

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*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. If you have a food allergy, please speak to the owner, manager, chef or your server.

WINE

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

WHITE	Chateau Ste. Michelle Dry Riesling	Columbia Valley, WA	34
	Banfi Le Rime Pinot Grigio	Tuscana, Italy	36
	Lagaria Pinot Grigio	Venezie, Italy	9 34
	Brancott Sauvignon Blanc	Marlborough, New Zealand	10 38
	Emmolo Sauvignon Blanc	Napa Valley, CA	11 42
	Hess Select Chardonnay	Central Coast, CA	10 38
	Raymond Reserve Selection Chardonnay	Napa Valley, CA	14 55
RED	Calera Pinot Noir	Central Coast, CA	48
	'Decoy' Pinot Noir	California	44
	Cline Ancient Vines Zinfandel	Lodi, CA	10 38
	Michael David 'Freakshow' Red Blend	Lodi, CA	36
	Charles & Charles Cabernet Sauvignon Syrah	Columbia Valley, WA	10 36
	Joel Gott 815 Cabernet Sauvignon	Napa Valley, CA	12 48
ROSE	Los Dos	Campo de Borja, Spain	8 32
SPARKLING	Gruet Sparkling Rosé	New Mexico	39
	Mumm Napa Brut Prestige	Napa Valley, CA	45

WINES OF INTEREST

Groth Chardonnay	Napa Valley, CA	65
Trinchero Mary's Vineyard Sauvignon Blanc	Napa Valley, CA	45
Dutton Goldfield Pinot Noir	Russian River Valley, CA	68
Prisoner 'Unshackled' Red Blend	Napa Valley, CA	56
Iron + Sand Cabernet Sauvignon	Paso Robles, CA	48
Mount Vedeer Cabernet Sauvignon	Napa Valley, CA	68

RESERVE SELECTION

Laurent Perrier	Champagne, France	85
Beringer Knights Valley Cabernet Sauvignon	Napa Valley, CA	78
Stone Street Estate Cabernet Sauvignon	Alexander Valley, CA	84
Orin Swift '8 Years in the Desert' Red Blend	Napa Valley, CA	75
Veve Clicquot 'Yellow Label'	Champagne, France	98

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	8 15
Sedona Red Sangria <i>sweet + bold</i> Red wine, fresh juices.	8 15
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	12
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	13
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	13
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14
Classic Negroni <i>bitter + citrusy</i> Tanqueray Gin, Campari, Carpano Antica.	13
STH Spritz <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	13
Smoked Old Fashioned <i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	15

T2T LEMON BASIL MARTINI

citrusy + clean
Pearl vodka, fresh lemon, and 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

Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	13
Lemon Drop <i>sweet + fruity</i> Absolut Citron, lemon.	13
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	13
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	13
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14

BEVERAGES

Coca-Cola Products	3
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	2.75
French Press Coffee	4.9

SPIRIT FREE

Add vodka to any spirit free drink +6

Strawberry Basil Refresher <i>sweet + refreshing</i> Fresh strawberries, basil, lemon,	4.9
Green Tea Mule <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	4.9
Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	4.9
Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	4.9