

STARTERS

House Made Soup

Clam Chowder | 6.5 cup | 8.5 bowl

Bread Basket

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

Truffle Fries**

Truffle oil, sea salt, parmesan. Truffled lemon aioli. GF | 9.9

Mediterranean Hummus Platter

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+ | 9.9

Guacamole**

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

Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF | 10.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 14.9

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 15.9

GREENS

Add Chicken or Shrimp +9. Add Steak* +11. Add Salmon +12.

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 6.5
GF HH V+ | Add feta or goat cheese +.75

Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO | 9.5

Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF | 9.9

Power

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF V | 12.9

Beet + Goat Cheese

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+ | 12.9

Julie's Farmer

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+ | 12.9

Salmon* Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF | 26.9

CLASSIC BRUNCH

Huevos Rancheros**

Corn tortilla, black bean puree, chorizo, guacamole, tomatoes, rancho sauce, feta, two eggs* over easy. GF | 14.9

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 10.9
Add bacon and egg* +4

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. Choice of side. GFO | 17.9
Gluten Free Bun +1

Steak + Egg Hash

8 oz. USDA Choice flat iron*, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO | 25.9

Shrimp + Grits

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. GF | 21.9
Add over easy egg* +2.

Nutella French Toast

Topped with fresh strawberries, bananas, whipped cream. V | 13.9

Southwest Steak Omelette

Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF | 13.9

Margherita Omelette

Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes. GF V | 12.9

Chesapeake Crab Benedict

Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 17.9

Sausage Benedict

Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 14.9

Bacon Eggs Benedict

Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 14.9

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Sweet potato fries and Roasted Brussels sprouts incur an upcharge.

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF | 39.9

Hand Cut NY Strip*

12 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 | 21.9

Crab Stuffed Shrimp

Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 28.9

Mahi Mahi

Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF | 27.9

Norwegian Salmon*

Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH | 26.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

HANDHELDS

Crab Cake Sliders

House made, remoulade, greens, red onion. With greens. | 16

'Kobe Beef** Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 13

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 14.9

STH Burger

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO | 17.9

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 17.9

Franchise opportunities available, visit sedonataphouse.com for more information.

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.

*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.

FLATBREADS

Meat Lovers

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

BBQ Chicken

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

Ricotta + Spinach

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V | 9.5

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 9.5

All sides are gluten free except the buttermilk biscuit

Organic Greens | 4.9

Garlic Whipped Potatoes | 4.9

Steamed Broccoli | 4.9

Grilled Asparagus | 4.9

Fruit | 4.5

STH Bacon Succotash | 4.9

Southwest Corn | 4.9

Sweet Potato Fries** | 6.5

Roasted Brussels Sprouts | 5.75

Shoestring French Fries** | 5.75

Cherry-wood Smoked Bacon | 4

Sage Sausage Patties | 4

Fresh Baked Buttermilk Biscuit | 2

Breakfast Potatoes | 2

SIDES + À LA CARTE

BEVERAGES

Coca-Cola Products | 3.5

Craft Root Beer | 3.5

French Press Coffee | 3.9 | 7.5

Mighty Leaf Teas | 3.5

Saratoga Water | 6

Sparkling or Still. 28 oz.

WINE

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

WHITE	RED	ROSE	SPARKLING
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington		
Lagaria Pinot Grigio	Venezie, Italy		
Brancott Sauvignon Blanc	Marlborough, New Zealand		
Duckhorn Sauvignon Blanc	North Coast, California		
Hess Select Chardonnay	Central Coast, California		
Raymond Reserve Selection Chardonnay	Napa Valley, California		
Michael David 'Freakshow' Red Blend	Lodi, California		
Cline Ancient Vines Zinfandel	Lodi, California		
Carlos Serres Old Vines Tempranillo	Rioja, Spain		
Joel Gott 815 Cabernet Sauvignon	Napa Valley, California		
Ancient Peaks Quarry Cabernet Sauvignon	Paso Robles, California		
Los Dos	Campo de Borja, Spain		
Figuere Mediterranee	Provence, France		
Mumm Napa Brut Prestige	Napa Valley, California		

WINES OF INTEREST

Decoy Brut Cuvée	California	48
Gruet Sparkling Rosé	United States of America	39
Licia Albariño	DO Rias Baixas, Spain	45
Gundlach Bundschu Estate Vineyard Chardonnay	Sonoma Coast, Sonoma County	48
Charles Krug Chardonnay	Carneros, Napa Valley	48
Private Property Caraccioli Chardonnay	Santa Lucia Highlands, Monterey County	59
Evesham Wood Pinot Noir	Willamette Valley, Oregon	66
Talbott Kali Hart Pinot Noir	Monterey, California	48
Dusky Goose Rambeaux Pinot Noir	Willamette Valley, Oregon	75
Domaine Paul Autard Côtes du Rhone Rouge	Côtes du Rhone, France	48
Villa a Sesta Ripatella Chianti Superiore	Chianti, Tuscany	46
Uccelliera Rosso di Montalcino	Montalcino, Tuscany	64
Muga Rioja Reserva	Rioja, Spain	78
Ramey Claret	North Coast, California	76
The Herdsman Cabernet Sauvignon	Dunnigan Hills, California	49
Sailor's Grave Cabernet Sauvignon	Napa Valley, California	58
Gravel Bar Cabernet Sauvignon	Columbia Valley, Washington	60

RESERVE

Nicolas Feuillatte Reserve Exclusive Brut	Chouilly, Côte des Blancs, Champagne	80
Laurent Perrier Brut La Cuvée	Champagne, France	92
Veuve Clicquot Yellow Label Brut	Champagne, France	119
Dutton Goldfield Dutton Ranch Pinot Noir	Russian River, California	78
Goldeneye Pinot Noir	Anderson Valley, Sonoma County	92
Haden Fig Freedom Hill Vineyard Pinot Noir	Willamette Valley, Oregon	85
Sierra Cantabria Unica Reserva	Rioja, Spain	85
Orin Swift '8 Years in the Desert' California Red	Napa Valley, California	82
Justin Isosceles	Paso Robles, California	95
Clos Du Val Cabernet Sauvignon	Napa Valley, California	84
The Calling Cabernet Sauvignon	Alexander Valley, Sonoma County	78
Mullan Road Cellars Cabernet Sauvignon	Columbia Valley, California	78
Stags' Leap Winery Cabernet Sauvignon	Napa Valley, California	97
The Prisoner Cabernet Sauvignon	Napa Valley, California	90
Rodney Strong Brother's Single Vineyard Cabernet Sauvignon	Alexander Valley, Sonoma County	95
Orin Swift Papillion	Napa Valley, California	132

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria

sweet + citrusy

White wine, fresh juices. glass 8 | carafe 15

Sedona Red Sangria

sweet + bold

Red wine, fresh juices. glass 8 | carafe 15

Prickly Pear Margarita

sweet + citrusy

Exotico Reposado, orange liqueur, prickly pear, fresh juices. | 13

Peach Spritzer

sweet + refreshing

Bombay Sapphire gin, Peach schnapps, fresh juices. | 11

Bourbon, Basil + Blood Orange Bash

smooth + sweet

Bulleit Bourbon, basil, blood orange, bitters. | 15

Ultimate Gin + Tonic

smooth + citrusy

Hendrick's Gin, fresh rosemary, Q tonic. | 13

El Patron Margarita

smooth + citrusy

Patron, fresh juices, Grand Marnier float. | 14

Maple Bourbon Smash

smooth + citrusy

Knob Creek Smoked Maple Whiskey, orange, lemon, Bowman Brothers maple syrup. | 13

Classic Negroni

bitter + citrusy

Tanqueray Gin, Campari, Carpano Antica. | 13

STH Spritz

bright + bitter

Amaro Nonino, prosecco, soda. | 13

Smoked Old Fashioned

bold + smoky

Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke. | 14

T2T LEMON BASIL

citrusy + clean

Pearl vodka, fresh lemon, 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.



Pomegranate Blueberry

sweet + fruity

Pearl Blueberry, blood orange, POM juice. | 13

Lemon Drop

sweet + fruity

Absolut Citron, lemon. | 13

Havana Coconut

sweet + tropical

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 13

The Sedona

clean + bright

Our signature martini! Bombay Sapphire, St. Germain, fresh juices. | 13

Dirty Goose

bold + briny

Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | 14

SPIRIT FREE

Add vodka to any spirit free drink +6

Strawberry Basil Refresher

sweet + refreshing

Fresh strawberries, basil, lemon. | 6

Green Tea Mule

clean + spicy

Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 6

Grapefruit Refresher

tart + sweet

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

sweet + bright

Prickly pear, pineapple, lemonade. | 6