

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, fresh garlic, 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* +14. Add salmon* +15.

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, fresh caught. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH | 26.9

CLASSIC BRUNCH

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

Hot Honey Chicken Biscuit

Crispy chicken breast coated in hot honey glaze, maple syrup, fresh baked buttermilk. Choice of side. | 21.9

Biscuits + Gravy

Classic house made sausage gravy over freshly baked buttermilk biscuits. Two eggs* prepared to order. | 13.9

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

Chesapeake Crab Benedict

Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 18.9

Bacon Eggs Benedict

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

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

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

Seasonal Catch*

Certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF | market

Salmon*

Organic, certified sustainable, fresh caught, grilled. Choice of topping and two house made sides. GF HH | 27.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

HANDHELDS

'Kobe Beef'* Sliders

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

Salmon* Sliders

Organic, certified sustainable salmon*, greens, tomato, red onion, chimi aioli. With greens. | 18

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

Caesar Wrap

Romaine, corn, parmesan, tortilla strips, house made Caesar dressing. | 14.9
Add chicken +4

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.

CHANTILLY 01.27.25

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

Spanish Rice | 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

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.

BEVERAGES

WINE

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

WINE TYPE	WINE NAME	ORIGIN	PRICE
WHITE	Zenato Delle Venezie Pinot Grigio	Veneto, Italy	10 36
	Brancott Sauvignon Blanc	Marlborough, New Zealand	10 38
	Duckhorn Sauvignon Blanc	North Coast, California	13 50
	Hess Select Chardonnay	Central Coast, California	11 41
	Chalk Hill Chardonnay	Sonoma Coast, California	13 49
RED	Carlos Serres Old Vines Tempranillo	Rioja, Spain	11 41
	Erial Epifanio Rivera Tinto Fino	Ribera del Duero, Spain	14 52
	Cline Ancient Vines Zinfandel	Lodi, California	11 41
	Catena Vista Flores Malbec	Mendoza, Argentina	11 42
	Prati Louis M. Martini Cabernet Sauvignon	Sonoma County, California	13 50
Joel Gott 815 Cabernet Sauvignon	Napa Valley, California	14 53	
ROSE	Figuière Méditerranée	Provence, France	9 34
	Bieler Père et Fils	Provence, France	11 42
SPARKLING	Zardetto Prosecco	Italy	36
	JCB N°21 Crémant de Bourgogne Sparkling	Burgundy, France	46
	Gruet Sparkling Rosé	New Mexico	39
	Schramsberg Blanc de Blanc	North Coast, California	88

WINES OF INTEREST

Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	37
Lagar de Costa Albariño	Rías Baixas, Spain	43
Diatom Chardonnay	Santa Barbara, California	54
Gary Farrell Chardonnay	Russian River, California	72
Domaine Paul Autard Côtes du Rhône Rouge	Côtes du Rhône, France	48
Uccellierra Rosso di Montalcino	Montalcino, Tuscany	64
Perinet Merit Red	Priorat, Spain	57
Orin Swift Abstract Red	California	72
Stoller Family Estate Pinot Noir	Willamette Valley, Oregon	45
Whitehall Lane Sonoma Stage Pinot Noir	Petaluma Gap, California	65
Mollydooker 'The Boxer' Shiraz	McLaren Vale, Australia	48
Lamole di Lamole 'Maggiolo' Organic	Chianti Classico, Italy	48
Château Paloumey Haut-Medoc	Bordeaux, France	74
The Herdsman Cabernet Sauvignon	Dunnigan Hills, California	49
Gravel Bar Cabernet Sauvignon	Columbia Valley, Washington	60
Route Stock Cabernet Sauvignon	Napa Valley, California	59
Caymus Vineyards Cabernet Sauvignon	California	80
Turley Juvenile Zinfandel	Napa Valley, California	59

RESERVE

Dutton Goldfield Dutton Ranch Pinot Noir	Russian River, California	78
Haden Fig Freedom Hill Vineyard Pinot Noir	Willamette Valley, Oregon	85
Sierra Cantabria Única Reserva	Rioja, Spain	85
Orin Swift '8 Years in the Desert' California Red	Napa Valley, California	95
Justin Isosceles	Paso Robles, California	105
Clos Du Val Cabernet Sauvignon	Napa Valley, California	84
Stags' Leap Winery Cabernet Sauvignon	Napa Valley, California	109
Bledsoe Cabernet Sauvignon	Walla Walla Valley, Washington	116

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria

sweet + citrusy
White wine, fresh juices.
glass 8 | carafe 15

Sedona Pink Sangria

crisp + sweet
White wine, prickly pear, 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

Dragon Fruit Cosmo

fruity + bright
Tito's Handmade Vodka, Cointreau, dragon
fruit, fresh juices. | 13

The Sedona

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

Dirty Goose

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

SPIRIT FREE

Add vodka to any spirit free drink +6

Blueberry Blitz

Blueberry, Sprite, lime. | 6

Strawberry Basil Refresher

Fresh strawberries, basil, lemon. | 6

Green Tea Mule

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

Grapefruit Refresher

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

Prickly pear, pineapple, lemonade. | 6