

STARTERS

House Made Soup

Tomato Basil 5.5 cup | 7.9 bowl

Bread Basket 4.9

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

Truffle Fries** 9.9

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

Guacamole** 9.9

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

Desert Fire Jalapeños 10.9

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

Canyon Crab Flatbread 14.9

Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna** 15.9

Seared rare*, seaweed salad, Asian sauce.

GREENS

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

Sedona House 6.5

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

Caesar 9.5

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

Gorgonzola Chopped 9.9

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

Power 12.9

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

Beet + Goat Cheese 12.9

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

Julie's Farmer 12.9

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

Salmon* Asparagus 26.9

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

CLASSIC BRUNCH

Huevos Rancheros** 14.9

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

Avocado Toast 10.9

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

Hangover Burger 17.9

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

Steak + Egg Hash 25.9

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

Shrimp + Grits 21.9

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

Nutella French Toast 13.9

Topped with fresh strawberries, bananas, whipped cream. V

Southwest Steak Omelette 13.9

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

Margherita Omelette 12.9

Tomato, spinach, mozzarella, 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 14.9

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

Bacon Eggs Benedict 14.9

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

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* 37.9

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

Hand Cut NY Strip* 37.9

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

Black Angus Flat Iron Steak* 24.9

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

Grilled Chicken 21.9

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

Crab Stuffed Shrimp 28.9

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

Mahi Mahi 27.9

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

Norwegian Salmon* 26.9

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

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

HANDHELDS

Crab Cake Sliders 16

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

'Kobe Beef** Sliders 13

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

STH Burger 17.9

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

Cheeseburger 14.9

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

Prime Rib Sandwich 15.9

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

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 04.10.23

FLATBREADS

Meat Lovers 9.9

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

Italiano 9.5

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

Margherita 9.5

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

BBQ Chicken 9.5

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

SIDES + À LA CARTE

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

Shoestring French Fries** +5.75

Sweet Potato Fries** +6.5

Roasted Brussels Sprouts +5.75

Cherry-wood Smoked Bacon +4

Sage Sausage Patties +4

Fresh Baked Buttermilk Biscuit +2

Breakfast Potatoes +2

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 6 Chardonnay, Pinot Grigio, Sparkling, Pinot Noir, Cabernet Sauvignon.

WHITE	RED	ROSE	SPARKLING
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	34	
Lagaria Pinot Grigio	Venezie, Italy	9 34	
Brancott Sauvignon Blanc	Marlborough, New Zealand	10 38	
Duckhorn Sauvignon Blanc	North Coast, California	14 54	
Hess Select Chardonnay	Central Coast, California	10 38	
Raymond Reserve Selection Chardonnay	Napa Valley, California	14 55	
Calera Pinot Noir	Central Coast, California	48	
Cline Ancient Vines Zinfandel	Lodi, California	10 38	
Michael David 'Freakshow' Red Blend	Lodi, California	36	
Gundlach Bundschu Mountain Cuvee	Sonoma County, California	11 43	
Carlos Serres Old Vines Tempranillo	Rioja, Spain	11 41	
Joel Gott 815 Cabernet Sauvignon	Napa Valley, California	12 48	
Los Dos	Campo de Borja, Spain	8 32	
Figuiere Mediterranee	Provence, France	9 34	
Mumm Napa Brut Prestige	Napa Valley, California	45	

WINES OF INTEREST

Tinto Rey Rosé	California	32
Gruet Sparkling Rosé	New Mexico	39
Licia Albariño	Rias Baixas, Spain	45
Decoy Brut Cuvee	California	48
Groth Chardonnay	Napa Valley, California	65
Gundlach Bundschu Estate Chardonnay	Sonoma Coast, California	48
Charles Krug Chardonnay	Carneros, California	48
Château De Fleys Chablis	France	68
Dutton Goldfield Pinot Noir	Russian River Valley, California	68
Domaine Pillot Laurent & Romain Bourgogne Pinot Noir	France	49
Gun Bun Pinot Noir	Sonoma County, California	48
Villa a Sesta Ripatella Chianti Superiore	Tuscany, Italy	46
Mount Vedeer Cabernet Sauvignon	Napa Valley, California	68
The Herdsman Cabernet Sauvignon	Dunnigan Hills, California	49
Gun Bun Cabernet Sauvignon	Sonoma County, California	54

RESERVE

Nicolas Feuillatte Reserve Exclusive Brut	Chouilly, France	80
Laurent Perrier Brut La Cuvee	Champagne, France	92
Dutton Goldfield Pinot Noir	Russian River, California	78
Goldeneye Pinot Noir	Anderson Valley, California	92
Justin Isosceles Cabernet Sauvignon	Paso Robles, California	88
Clos Dy Val Cabernet Sauvignon	Napa Valley, California	78
The Calling Cabernet Sauvignon	Alexander Valley, California	78
Mullan Road Cellars Cabernet Sauvignon	Columbia Valley, California	82
Stags' Leap Cabernet Sauvignon	Napa Valley, California	95
Orin Swift '8 Years in the Desert' Red Blend	Napa Valley, California	75
Orin Swift 'Papillion' Red Blend	Napa Valley, California	115

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria 8 | 15

sweet + citrusy

White wine, fresh juices.

Sedona Red Sangria 8 | 15

sweet + bold

Red wine, fresh juices.

Xique-Xique 12

clean + herbaceous

Pearl Cucumber Vodka, St. Germain, basil, fresh juices.

Prickly Pear Margarita 13

sweet + citrusy

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

Peach Spritzer 11

sweet + refreshing

Bombay Sapphire gin, Peach schnapps, fresh juices.

Saguaro Punch 11

sweet + tropical

Bacardi Rum, Deep Eddy Ruby Red Vodka, kiwi, fresh juices.

Ultimate Gin + Tonic 13

smooth + citrusy

Hendrick's Gin, fresh rosemary, Q tonic.

El Patron Margarita 14

smooth + citrusy

Patron, fresh juices, Grand Marnier float.

Classic Negroni 13

bitter + citrusy

Tanqueray Gin, Campari, Carpano Antica.

STH Spritz 13

bright + bitter

Amaro Nonino, prosecco, soda.

Smoked Old Fashioned 14

bold + smoky

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

Smoked Manhattan 15

smoky + bitter

Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.

T2T LEMON BASIL

citrusy + clean

Pearl vodka, fresh lemon, and 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.



#LETUSDOGOOD

Pomegranate Blueberry 13

sweet + fruity

Pearl Blueberry, blood orange, POM juice.

Lemon Drop 13

sweet + fruity

Absolut Citron, lemon.

Watermelon 13

fruity + refreshing

Tito's Vodka, fresh lime juice, watermelon

Havana Coconut 13

sweet + tropical

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

The Sedona 13

clean + bright

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

Dirty Goose 14

bold + briny

Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

SPIRIT FREE

Add vodka to any spirit free drink +6

Strawberry Basil Refresher 6

sweet + refreshing

Fresh strawberries, basil, lemon.

Green Tea Mule 6

clean + spicy

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

Grapefruit Refresher 6

tart + sweet

Grapefruit, lime, blood orange, soda.

Cactus Lemonade 6

sweet + bright

Prickly pear, pineapple, lemonade.