

## 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 VO+

### Desert Fire Jalapeños 9.9

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

### Goat Cheese + Tomato Jam

**Bruschetta** 9.9  
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

### Crab Stuffed Mushrooms 9.9

Roasted mushrooms, jumbo lump crab meat, lemon butter. 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. GF HH VO+

### Spicy Thai Shrimp 11.9

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

### Southwest Roasted Wings 12.9

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF

### Canyon Crab Flatbread 14.5

Crab meat, melted cheese, remoulade. GFO

### Seared Ahi Tuna\*\* 14.9

Seared rare\*, seaweed salad, Asian sauce.

### Canyon Nachos\*\* 15.5

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

### Prince Edward Island Mussels 16.9

Tomatoes, red onions, garlic, lemon-basil sauce. GFO

## 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 V

### Beet + Goat Cheese 11.9

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry 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

## PASTA

Gluten Free Upon Request. Vegetarian Options Available

### Primavera 17.9

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+  
Add chicken or shrimp +8

### Devil's Pass 21.9

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +4.

### Grilled Chicken Alfredo 19.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

### French Quarter 21.9

Andouille sausage + shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms. GFO

## SIMPLY WOOD GRILLED

Choice of two house made sides. Sweet Potato Fries and Roasted Brussels Sprouts incur an upcharge. Choice of topping, if desired.

### Hand Cut Filet Mignon\* 35.9

7 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

### Mahi Mahi 24.9

Certified sustainable, fresh caught. Grilled with choice of topping and 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

### Grilled Chicken 17.9

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

### Norwegian Salmon\* 24.9

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

## TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

## PREMIUM TOPPINGS +4.9

Marsala

Citrus Tomato Garlic Sauce with Feta

Wild Man Sauce

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

\*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.

\*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame. Franchise opportunities available, visit [sedonataphouse.com](http://sedonataphouse.com) for more information.

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## HOUSE SPECIALTIES

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Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.

### Chicken Marsala 20.9

8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF

### Chuckawalla Chicken 20.9

8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF

### Roman Parmesan Crusted Chicken 20.9

Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

### Shrimp + Grits 20.9

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

### Thai Glazed Ahi Tuna\* 26.9

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

### Palo Verde Salmon\* 25.9

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF

### Crab Stuffed Shrimp 26.9

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

### Sedona Crab Cakes 27.9

Two 4 oz. jumbo lump crab cakes with house made remoulade. Garlic whipped potatoes and Southwest corn. GF  
Lite Option - one crab cake | 17.9

### Seared Scallops 26.9

Local + wild, large scallops topped with lemon butter. Garlic whipped potatoes and Southwest corn. GF

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## BURGERS

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All burgers served with choice of side. Add cherry-wood bacon +2. Gluten Free Bun +1  
Tuesday Burgers + Bubbles does not include Bleu Cheeseburger.

### Hangover Burger 17.5

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

### Cheeseburger 12.9

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

### Bleu Cheeseburger 17.5

7 oz. Wagyu beef\*, gorgonzola stuffed, lettuce, caramelized onions, bacon jam. GFO

### STH Burger 16.9

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

### The Beyond Burger 15.9

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

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## HANDHELDS

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### TACOS

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#### Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO

14

#### Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.

With greens. GFO

15

#### Santa Fe Shrimp\*\*

Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro.

With greens. GFO

15

### FLATBREADS

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#### South Rim Shrimp

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

9

#### Italiano

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

8

#### BBQ Chicken

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

8

#### Margherita

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

8

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## SIDES

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All sides are GF.

Garlic Whipped Potatoes +4

Steamed Broccoli +4

Grilled Asparagus +4

STH Bacon Succotash +4

Southwest Corn +4

Fruit +4

+4

+4

+4

Shoestring French Fries\*\* +4.9

Sweet Potato Fries\*\* +5.5

Roasted Brussels Sprouts +5.5

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# WINE

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

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

## WINES OF INTEREST

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

## RESERVE SELECTION

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

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# COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

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

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

## BEVERAGES

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

## SPIRIT FREE

Add vodka to any spirit free drink +6

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

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