



STARTERS

House-Made Soup

New England Clam Chowder | 6.5 cup | 8.5 bowl

Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. V | 5.9

Truffle Fries**

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

Mediterranean Hummus Platter

Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads. GFO HH VO+ | 9.9

Guacamole**

Handcrafted. 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 cilantro-lime sauce. Hot + spicy. GF | 10.9

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 10.9

Spicy Thai Shrimp

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 13.9

Crab-Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 13.9

Prince Edward Island Mussels

Tomatoes, red onions, garlic, lemon-basil sauce. GFO | 16.9

Canyon Nachos**

Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion. GF | 15.9

Canyon Crab Flatbread

Crab meat, melted cheese, rémoulade. GFO | 14.9

Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 16.9

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce, micro greens, green onion. | 15.9

Thai Glazed Wings**

About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions. | 16.9

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. GF HH V+ | 6.5
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

Fennel + Arugula

Arugula, fennel, walnuts, oranges, shallots, parmesan, house-made orange vinaigrette. GF V VO | 10.9

Beet + Goat Cheese

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

Julie's Farmer

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

Salmon* + Asparagus

Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 26.9

PASTA

Primavera

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO V VO+ | 18.9
Add chicken or shrimp +9

Grilled Chicken Alfredo

Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms. GFO VO | 20.9

Devil's Pass

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. GFO VO | 23.9
Add Italian fennel sausage +2.

French Quarter

Andouille sausage and shrimp over fettuccine tossed in a slightly spicy Alfredo sauce with sautéed mushrooms. GFO VO | 22.9

Shrimp Alfredo

Creamy alfredo, large shrimp, broccoli, mushrooms, parmesan. | 22.9

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*

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

Hand Cut NY Strip*

12 oz. USDA 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

Seasonal Catch*

Certified sustainable. Choice of topping and two house-made sides. GF | market

Salmon*

Certified sustainable. 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)

PREMIUM TOPPINGS

Marsala +4.9

Wild Man Sauce +4.9

Citrus Tomato Garlic Sauce with Feta +4.9

All toppings are gluten-free.

HOUSE SPECIALTIES

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

Chicken Marsala

Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 22.9

Chuckawalla Chicken

Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 22.9

Roman Parmesan Crusted Chicken

Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes. | 22.9

Land + Sea

8 oz. USDA Choice Black Angus flat iron steak*, 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 34.9
Substitute 7 oz. hand-cut filet mignon* +15

Shrimp + Grits

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

Palo Verde Salmon*

Topped with our citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach. GF | 27.9

Crab-Stuffed Shrimp

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

Sedona Crab Cakes

Two 4 oz. jumbo lump crab cakes with house-made rémoulade. Garlic whipped potatoes and southwest corn. GF | 30.9
Lite option - one crab cake | 19.9

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and southwest corn. GF | 34.9

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.

Add cherrywood bacon +4.5. Gluten-free bun +1.

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

Cheeseburger
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO | 15.9

Bleu Cheeseburger
7 oz. Wagyu beef*, gorgonzola stuffed, lettuce, caramelized onions, bacon jam. Choice of side. GFO | 18.9

Hangover Burger
7 oz. Wagyu beef*, American cheese, cherrywood bacon, over easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. GFO | 17.9

The Beyond Burger
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side. GFO VO+ | 16.9

Alpine Chicken Sandwich
Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO | 15.9

TACOS

Acapulco Fish
Broiled mahi-mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 15

Southwest Steak
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 16

Santa Fe Shrimp**
Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO | 16

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

SIDES

Organic Greens | 4.9
Garlic Whipped Potatoes | 4.9
Steamed Broccoli | 4.9
Grilled Asparagus | 4.9

Southwest Corn | 4.9
Spanish Rice | 4.9
Fruit | 4.5

Sweet Potato Fries** | 6.5
Roasted Brussels Sprouts | 5.75
Shoestrung French Fries** | 5.75

BEVERAGES

Coca-Cola Products | 3.5
Craft Root Beer | 3.5

French Press Coffee | 3.9 | 7.5
Artisan Teas | 3.5

Saratoga Water | 6
Sparkling or Still. 28 oz.

WINE

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

WHITE	Villa Pozzi Moscato	Terre Siciliane, IGT, Italy	8	32
	Zenato Delle Venezie Pinot Grigio	Italy	10	36
	Brancott Sauvignon Blanc	Marlborough, New Zealand	10	38
	Duckhorn Sauvignon Blanc	North Coast, California	13	50
	Joel Gott Unoaked Chardonnay	California	11	44
	Bezel Chardonnay by Cakebread	San Luis, Obispo Coast, California	14	56
RED	Catena Vista Flores Malbec	Mendoza, Argentina	11	42
	Boom Boom Syrah	Washington	13	49
	Allegrini Veronese Palazzo Della Torre	Veneto, Italy	14	48
	Double Trouble Red Blend by Charles & Charles	Columbia Valley, Washington	9	36
	Bonanza Cabernet Sauvignon by Caymus	California	10	39
ROSÉ	Josh Craftsman’s Select Cabernet Sauvignon	California	13	49
	Los Dos Bieler Père & Fils, Sabine	Campo de Borja, Spain Provence, France	9 11	34 42
SPARKLING	Maschio Prosecco	Italy	9	36
	JCB N°21 Crémant de Bourgogne Sparkling	Burgundy, France		46
	J Vineyards California Cuvee Sparkling	California		52
	Gruet Sparkling Rosé	California		39
	Schramsberg Blanc de Blanc	New Mexico		88

WINES OF INTEREST

Chateau Ste. Michelle Dry Riesling
Lagar de Costa Albariño
Diatom Chardonnay
Hess Select Chardonnay
Chalk Hill Chardonnay
Gary Farrell Chardonnay
Domaine Paul Autard Côtes du Rhône Rouge
Uccelliera Rosso di Montalcino
Carlos Serres Old Vines Tempranillo
Erial Epifanio Rivera Tinto Fino
Perinet Merit Red
Orin Swift Abstract Red
Stoller Family Estate Pinot Noir
Whitehall Lane Sonoma Stage Pinot Noir

Mollydooker ‘The Boxer’ Shiraz
Lamole Di Lamor ‘Maggiolo’ Organic Chianti Classico
Chateau Paloumey Haut-Medoc
Cline Ancient Vines Zinfandel
The Herdsman Cabernet Sauvignon
Gravel Bar Cabernet Sauvignon
Route Stock Cabernet Sauvignon
Caymus Vineyards Cabernet Sauvignon
Turley Juvenile Zinfandel

Chateau Ste. Michelle Dry Riesling
Lagar de Costa Albariño
Diatom Chardonnay
Hess Select Chardonnay
Chalk Hill Chardonnay
Gary Farrell Chardonnay
Domaine Paul Autard Côtes du Rhône Rouge
Uccelliera Rosso di Montalcino
Carlos Serres Old Vines Tempranillo
Erial Epifanio Rivera Tinto Fino
Perinet Merit Red
Orin Swift Abstract Red
Stoller Family Estate Pinot Noir
Whitehall Lane Sonoma Stage Pinot Noir

Columbia Valley, Washington
Rías Baixas, Spain
Santa Barbara, California
Central Coast, California
Sonoma Coast, California
Russian River, California
Côtes du Rhône, France

Montalcino, Tuscany
Rioja, Spain
Ribero del Duero, Spain
Priorat, Spain
California
Willamette Valley, Oregon
Petaluma Gap, Sonoma
California
McLaren Vale, Australia
Italy

Bordeaux, France
Central Coast, California
Dunnigan Hills, California
Columbia Valley, Washington
Napa Valley, California
California
Napa Valley, California

37
43
54
49
57
72
48

64
41
52
57
72
45
65

48
48

74
41
49
60
59
80
59

RESERVE

Dutton Goldfield Dutton Ranch Pinot Noir
Haden Fig Freedom Hill Vineyard Pinot Noir
Sierra Cantabria Única Reserva
Orin Swift ‘8 Years in the Desert’ California Red
Bledsoe Cabernet Sauvignon
Clos Du Val Cabernet Sauvignon
Stags’ Leap Winery Cabernet Sauvignon

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Haden Fig Freedom Hill Vineyard Pinot Noir
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Stags’ Leap Winery Cabernet Sauvignon

Russian River, California
Willamette Valley, Oregon

Rioja, Spain
Napa Valley, California

Walla Walla Valley, Washington
Napa Valley, California
Napa Valley, California

85
85

85
95

116
98
109

BURGERS + SANDWICHES

Fresh squeezed juice, fresh herbs, handcrafted.

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 Tequila, 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 Patrón Margarita
smooth + citrusy
Patrón Tequila, 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

COCKTAILS

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 Vodka, blood orange, POM juice. | 13

Lemon Drop
sweet + fruity
Absolut Citron Vodka, 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 Elderflower Liqueur, 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