



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

Goat Cheese + Tomato Jam Bruschetta 10.9

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

Crab Stuffed Mushrooms 11.9

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

Spicy Thai Shrimp 13.9

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

Canyon Crab Flatbread 14.9

Crab meat, melted cheese, remoulade. GFO

Southwest Roasted Wings 15.9

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

Seared Ahi Tuna** 15.9

Seared rare*, seaweed salad, Asian sauce.

Canyon Nachos** 15.9

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 +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

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 18.9

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

Grilled Chicken Alfredo 20.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

Devil's Pass 23.9

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

French Quarter 22.9

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

Shrimp Alfredo 22.9

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

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* 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

Hand Cut Ribeye* 37.9

16 oz. Certified Angus Choice. 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

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)

PREMIUM TOPPINGS

Marsala +4.9

Wild Man Sauce +4.9

Citrus Tomato Garlic Sauce with Feta +4.9

HOUSE SPECIALTIES

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

Chicken Marsala 22.9

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

Chuckawalla Chicken 22.9

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 22.9

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

Land + Sea 34.9

8 oz. Choice Black Angus flat iron*, 3 crab stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF Option for 7 oz. Hand Cut Filet +10

Shrimp + Grits 21.9

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

Palo Verde Salmon* 27.9

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

Crab Stuffed Shrimp 28.9

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

Sedona Crab Cakes 29.9

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

Seared Scallops 28.9

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

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.

CHANTILLY 04.10.23

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy, and sesame.

BURGERS

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

STH Burger 17.9

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

Bleu Cheeseburger 18.9

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

The Beyond Burger 16.9

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

Cheeseburger 14.9

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

Hangover Burger 17.9

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

TACOS

Acapulco Fish 15

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

Southwest Steak 16

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

Santa Fe Shrimp** 16

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

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

All sides are gluten free.

Garlic Whipped Potatoes +4.9

Steamed Broccoli +4.9

Grilled Asparagus +4.9

STH Bacon Succotash +4.9

Southwest Corn +4.9

Fruit +4.5

Shoestring French Fries** +5.75

Sweet Potato Fries** +6.5

Roasted Brussels Sprouts +5.75

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

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

RED

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

ROSÉ

Los Dos	Campo de Borja, Spain	8 32
Figuiere Mediterranee	Provence, France	9 34

SPARKLING

Mumm Napa Brut Prestige	Napa Valley, California	45
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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.

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.

COCKTAILS

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.



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.