

## 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 VO+

### Desert Fire Jalapeños 9.9

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

### 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. GFO HH VO+

### Spicy Thai Shrimp 11.9

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

### 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

## 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

### Beet + Goat Cheese 11.9

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

### Southwest Chicken 13.9

House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF

### Julie's Farmer 11.9

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

### Salmon\* Asparagus 17.9

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

## ARTISAN SANDWICHES

Served with choice of side. Gluten Free Bun +1.

### Alpine Chicken 12.9

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

### Caribbean Crab 15.9

House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO

### Cuban 11.9

Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted artisan roll. GFO

### Avocado Toast 9.9

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

### Cheeseburger 12.9

7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO Add cherry-wood bacon +2

### Hangover Burger 17.5

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

### Crispy Chicken\*\* 12.9

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

### Grilled Mahi Mahi\*\* 18.5

Grilled mahi mahi, house cilantro-lime remoulade, pineapple mango salsa, greens, tomato, crispy fried onions, toasted potato bun. GFO

### Prime Rib 15.9

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

### Cowboy Grilled Cheese 15.9

Slow roasted pulled pork, pepper jack, smoky BBQ, jalapeño bread. GFO

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.

# HANDHELDS

## SLIDERS

**Crab Cake**  
House made, remolaude, greens,  
red onions. With greens.  
14

**'Kobe Beef\*\***  
Wagyu beef, Vermont cheddar,  
house made sauce, caramelized  
onions. With greens.  
10

## TACOS

**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

**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

## ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.  
Toppings include: Seasoned Butter, Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

**Hand Cut Filet Mignon\*** 35.9  
7 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

**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

**Crab Stuffed Shrimp** 26.9  
Large shrimp stuffed with jumbo lump crab  
meat, fresh spinach, lemon butter, garlic  
whipped potatoes. GF

**Norwegian Salmon\*** 24.9  
Organic, certified sustainable, fresh caught.  
Grilled with choice of topping and two  
house made sides. GF

**Black Angus Flat Iron Steak\*** 21.9  
8 oz. USDA Choice.  
Choice of two house made sides. GF

## 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.

## SIDES

All sides are GF.

**Organic Greens** +4  
**Grilled Asparagus** +4  
**Steamed Broccoli** +4  
**Shoestring French Fries\*\*** +4.9

**Fruit** +4  
**STH Bacon Succotash** +4  
**Garlic Whipped Potatoes** +4  
**Sweet Potato Fries\*\*** +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>	Tuscana, 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.  
9.9

**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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