

STARTERS

House Made Soup

Clam Chowder | 6.5 cup | 8.5 bowl

Bread Basket

Ciabatta bread rolls, house made whipped honey butter, herbed oil. | 4.9

Truffle Fries**

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

Mediterranean Hummus Platter

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+ | 9.9

Guacamole**

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 9.9

Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF | 10.9

Spicy Thai Shrimp

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

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade. GFO | 14.9

Seared Ahi Tuna**

Seared rare*, seaweed salad, Asian sauce. | 15.9

Canyon Nachos**

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

GREENS

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. | 6.5
GF HH V+ | 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

Power

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF V | 12.9

Beet + Goat Cheese

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

Julie's Farmer

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

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

Southwest Chicken

House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House made Southwest ranch. GF | 13.9

Salmon* Asparagus

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF | 17.9

ARTISAN SANDWICHES + WRAPS

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

Alpine Chicken Sandwich

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO | 12.9

Caribbean Crab Sandwich

House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO | 15.9

Crispy Chicken** Sandwich

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO | 14.9

Avocado Toast

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V | 10.9
Add bacon and egg* +4

Cheeseburger

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO | 14.9

STH Burger

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

Hangover Burger

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO | 17.9

The Beyond Burger

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

Grilled Mahi Mahi Sandwich

Grilled mahi mahi, house cilantro-lime remoulade, pineapple mango salsa, greens, tomato, crispy fried onions**, toasted potato bun. GFO | 18.5

The Cowboy

Slow roasted pulled pork, pepper jack cheese, smoky BBQ, jalapeño bread. GFO | 17.9

Prime Rib Sandwich

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. GFO | 17.9

Meatball Sub

House made beef and pork meatballs, parmesan, mozzarella, tomato sauce, toasted artisan baguette. GFO | 17.9

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera

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

Devil's Pass

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

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Choice of two house made sides. Choice of topping, if desired. Sweet Potato Fries and Roasted Brussels Sprouts incur an upcharge.

Hand Cut Filet Mignon*

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

Hand Cut NY Strip*

12 oz. 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

Crab Stuffed Shrimp

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

Mahi Mahi

Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF | 27.9

Norwegian Salmon*

Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH | 26.9

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

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 12.06.23

TACOS + SLIDERS

Acapulco Fish Tacos

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO | 15

Santa Fe Shrimp** Tacos

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

Southwest Steak Tacos

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

Crab Cake Sliders

House made, remoulade, greens, red onion. With greens. | 16

'Kobe Beef** Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. | 13

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

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 9.5

Ricotta + Spinach

Garlic oil, ricotta, steamed spinach, mozzarella, basil. GFO V | 9.5

SIDES

All sides are gluten free.

Organic Greens | 4.9

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

Sweet Potato Fries** | 6.5

Roasted Brussels Sprouts | 5.75

Shoestring French Fries** | 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 | 7 Chardonnay, Pinot Grigio, Sparkling, Pinot Noir, Cabernet Sauvignon.

WHITE			
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington		37
Lagaria Pinot Grigio	Venezie, Italy		11 41
Brancott Sauvignon Blanc	Marlborough, New Zealand		10 38
Duckhorn Sauvignon Blanc	North Coast, California		13 50
Hess Select Chardonnay	Central Coast, California		11 41
Raymond Reserve Selection Chardonnay	Napa Valley, California		14 55
Michael David 'Freakshow' Red Blend	Lodi, California		12 45
Cline Ancient Vines Zinfandel	Lodi, California		11 41
Carlos Serres Old Vines Tempranillo	Rioja, Spain		11 41
Joel Gott 815 Cabernet Sauvignon	Napa Valley, California		14 53
Ancient Peaks Quarry Cabernet Sauvignon	Paso Robles, California		15 57
Los Dos	Campo de Borja, Spain		8 32
Figuere Mediterranee	Provence, France		9 34

ROSE			
Mumm Napa Brut Prestige	Napa Valley, California		45

WINES OF INTEREST

Decoy Brut Cuvée	California		48
Gruet Sparkling Rosé	United States of America		39
Licia Albariño	DO Rias Baixas, Spain		45
Gundlach Bundschu Estate Vineyard Chardonnay	Sonoma Coast, Sonoma County		48
Charles Krug Chardonnay	Carneros, Napa Valley		48
Private Property Caraccioli Chardonnay	Santa Lucia Highlands, Monterey County		59
Evesham Wood Pinot Noir	Willamette Valley, Oregon		66
Talbott Kali Hart Pinot Noir	Monterey, California		48
Dusky Goose Rambeaux Pinot Noir	Willamette Valley, Oregon		75
Domaine Paul Autard Côtes du Rhone Rouge	Côtes du Rhone, France		48
Villa a Sesta Ripatella Chianti Superiore	Chianti, Tuscany		46
Uccelliera Rosso di Montalcino	Montalcino, Tuscany		64
Muga Rioja Reserva	Rioja, Spain		78
Ramey Claret	North Coast, California		76
The Herdsman Cabernet Sauvignon	Dunnigan Hills, California		49
Sailor's Grave Cabernet Sauvignon	Napa Valley, California		58
Gravel Bar Cabernet Sauvignon	Columbia Valley, Washington		60

RESERVE

Nicolas Feuillatte Reserve Exclusive Brut	Chouilly, Côte des Blancs, Champagne		80
Laurent Perrier Brut La Cuvée	Champagne, France		92
Veuve Clicquot Yellow Label Brut	Champagne, France		119
Dutton Goldfield Dutton Ranch Pinot Noir	Russian River, California		78
Goldeneye Pinot Noir	Anderson Valley, Sonoma County		92
Haden Fig Freedom Hill Vineyard Pinot Noir	Willamette Valley, Oregon		85
Sierra Cantabria Única Reserva	Rioja, Spain		85
Orin Swift '8 Years in the Desert' California Red	Napa Valley, California		82
Justin Isosceles	Paso Robles, California		95
Clos Du Val Cabernet Sauvignon	Napa Valley, California		84
The Calling Cabernet Sauvignon	Alexander Valley, Sonoma County		78
Mullan Road Cellars Cabernet Sauvignon	Columbia Valley, California		78
Stags' Leap Winery Cabernet Sauvignon	Napa Valley, California		97
The Prisoner Cabernet Sauvignon	Napa Valley, California		90
Rodney Strong Brother's Single Vineyard Cabernet Sauvignon	Alexander Valley, Sonoma County		95
Orin Swift Papillion	Napa Valley, California		132

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria

sweet + citrusy

White wine, 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, 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 Patron Margarita

smooth + citrusy

Patron, 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

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.



#LETUSDOGOOD

Pomegranate Blueberry

sweet + fruity

Pearl Blueberry, blood orange, POM juice. | 13

Lemon Drop

sweet + fruity

Absolut Citron, lemon. | 13

Havana Coconut

sweet + tropical

Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 13

The Sedona

clean + bright

Our signature martini! Bombay Sapphire, St. Germain, 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

Strawberry Basil Refresher

sweet + refreshing

Fresh strawberries, basil, lemon. | 6

Green Tea Mule

clean + spicy

Green Dragon Tea, lime, POM juice, Q Ginger Beer. | 6

Grapefruit Refresher

tart + sweet

Grapefruit, lime, blood orange, soda. | 6

Cactus Lemonade

sweet + bright

Prickly pear, pineapple, lemonade. | 6