



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

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, rémoulade. GFO | 14.9

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

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

GREENS

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

Southwest Chicken
House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, red peppers, cilantro, crispy tortilla strips. House-made southwest ranch dressing. GF | 13.9

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

Add chicken or shrimp +9. Add steak* +14. Add salmon* +15.

ARTISAN SANDWICHES + WRAPS

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

Caribbean Crab Sandwich
House-made jumbo lump crab cake, greens, tomato, pineapple-mango salsa, rémoulade, toasted potato bun. Choice of side. GFO | 15.9

Crispy Chicken Sandwich
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO | 15.9

Caesar Wrap
Romaine, corn, parmesan, tortilla strips, house-made Caesar dressing. Choice of side. | 14.9
Add chicken +4

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

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

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

The Cowboy
Slow-roasted pulled pork, pepper jack + parmesan cheese, maple-ginger BBQ sauce, jalapeño bread. Choice of side. GFO | 17.9

Prime Rib Sandwich
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side. GFO | 17.9

Gluten-free bun +1.

PASTA

Primavera
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO 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. GFO VO | 23.9
Add Italian fennel sausage +2.

ENTRÉES

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

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

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

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)

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.

TACOS + SLIDERS

Acapulco Fish Tacos

Broiled mahi-mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. | 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, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO | 16

‘Kobe Beef’** Sliders

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

Salmon* Sliders

Certified sustainable. Organic greens, tomato, red onion, chimi aioli. With greens. | 18

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

All sides are gluten free.

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

Shoestring 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
	Josh Craftsman’s Select Cabernet Sauvignon	California	13 49
ROSÉ	Los Dos	Campo de Borja, Spain	9 34
	Bieler Père & Fils, Sabine	Provence, France	11 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	Columbia Valley, Washington	37
Lagar de Costa Albariño	Rías Baixas, Spain	43
Diatom Chardonnay	Santa Barbara, California	54
Hess Select Chardonnay	Central Coast, California	49
Chalk Hill Chardonnay	Sonoma Coast, California	57
Gary Farrell Chardonnay	Russian River, California	72
Domaine Paul Autard Côtes du Rhône Rouge	Côtes du Rhône, France	48
Uccelliera Rosso di Montalcino	Montalcino, Tuscany	64
Carlos Serres Old Vines Tempranillo	Rioja, Spain	41
Erial Epifanio Rivera Tinto Fino	Ribero del Duero, Spain	52
Perinet Merit Red	Priorat, Spain	57
Orin Swift Abstract Red	California	72
Stoller Family Estate Pinot Noir	Willamette Valley, Oregon	45
Whitehall Lane Sonoma Stage Pinot Noir	Petaluma Gap, Sonoma	65
	California	
Mollydooker ‘The Boxer’ Shiraz	McLaren Vale, Australia	48
Lamole Di Lamor ‘Maggiolo’ Organic Chianti Classico	Italy	48
Chateau Paloumey Haut-Medoc	Bordeaux, France	74
Cline Ancient Vines Zinfandel	Central Coast, California	41
The Herdsman Cabernet Sauvignon	Dunnigan Hills, California	49
Gravel Bar Cabernet Sauvignon	Columbia Valley, Washington	60
Route Stock Cabernet Sauvignon	Napa Valley, California	59
Caymus Vineyards Cabernet Sauvignon	California	80
Turley Juvenile Zinfandel	Napa Valley, California	59

RESERVE

Dutton Goldfield Dutton Ranch Pinot Noir	Russian River, California	85
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	95
Bledsoe Cabernet Sauvignon	Walla Walla Valley, Washington	116
Clos Du Val Cabernet Sauvignon	Napa Valley, California	98
Stags’ Leap Winery Cabernet Sauvignon	Napa Valley, California	109

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

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 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